



# LE CORDON BLEU®

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The Leading Global Network of Culinary Arts and Hospitality Management Institutes



Culinary Arts & Gastronomy • Nutrition & Plant Based  
Wine & Beverages • Hospitality, Restaurant & Tourism Management



[cordonbleu.edu](http://cordonbleu.edu)

## "EXCELLENCE, INNOVATION, SUCCESS"

With a history stretching back 125 years, Le Cordon Bleu has always stayed true to its philosophy of excellence. Today, our international network comprises of more than 35 institutes in 20 countries with over 20,000 students graduating each year. Le Cordon Bleu offers a wide range of training programmes, from initiation right through to university curricula in the restaurant, hospitality and tourism sectors.

Throughout the years, the reputation of Le Cordon Bleu has never wavered. Its training programmes, which use the most innovative technologies, are regularly updated in order to open up myriad career opportunities. Our university programmes are constantly adapted with the support of the special partnerships we have built with government authorities, universities and specialized organizations throughout the world.

Every year, the network of Le Cordon Bleu institutes trains 20 000 students, representing 100 nationalities, in cuisine, pastry, boulangerie, wine, and hospitality management. Le Cordon Bleu global alumni network boasts numerous rising stars and outstanding careers. Gastón Acurio from Peru, Paula Moulton from America, and Janice Wong from Singapore, are clear examples of the diversity of opportunities that these individuals were able to create and seize, on all the continents, thanks to their talent and experience at Le Cordon Bleu institute.

Truly inspiring!



A handwritten signature in blue ink that reads "André J. Cointreau".

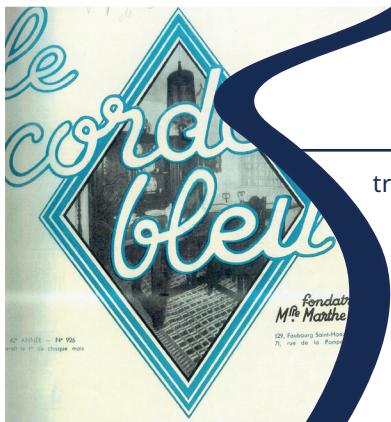
**André J. Cointreau,**  
**Le Cordon Bleu President**

### Le Cordon Bleu in figures



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# History



The origin of the expression "Cordon Bleu" comes from the 1578 foundation of the Order of Knights of the Holy Spirit, whose spectacular feasts were legendary and whose members wore a medal suspended on a blue ribbon.

It all began in 1895, when journalist Marthe Distel founded the first weekly culinary magazine of the period, *La Cuisinière Cordon Bleu*. The magazine had 20,000 subscribers!

Marthe Distel rapidly came up with the idea of inviting subscribers to take part in free cuisine lessons, with Chefs demonstrating recipes. The magazine reflected the great French bourgeois cuisine of that era but also demonstrated an openness to world cuisines as it was published in several languages.

The first cuisine lessons were taught at Le Cordon Bleu school in Paris from 15<sup>th</sup> October 1895, and the international reputation of Le Cordon Bleu spread so rapidly that by 1927 the *Daily Mail* of London referred to the Cordon Bleu as a "Babel of Nationalities."

**1895** French journalist Marthe Distel launches a culinary magazine entitled "*La Cuisinière Cordon Bleu*" in Paris. In October, subscribers are invited to the first Le Cordon Bleu cuisine lessons.

**1897** Le Cordon Bleu Paris welcomes its first Russian student.

**1905** Le Cordon Bleu Paris trains its first Japanese student.

**1914** Le Cordon Bleu has four schools in Paris.

**1927** The daily newspaper *The London Daily Mail* writes about a visit to Le Cordon Bleu Paris: "It is not unusual to see eight different nationalities in each class".

**1931** Rosemary Hume and Dione Lucas, trained at Le Cordon Bleu Paris under the supervision of Chef Henri-Paul Pellaprat, open *l'école du Petit Cordon Bleu* and the *Au Petit Cordon Bleu* restaurant in London.

**1942** Dione Lucas opens a Le Cordon Bleu school and restaurant in New York. She is also the author of the best-seller *The Cordon Bleu Cook Book* and becomes the first woman to ever host a television cuisine show in the United States.

**1948** Le Cordon Bleu receives Pentagon accreditation for providing professional training to young American soldiers following their period of service in Europe. Julia Child, former member of the Office of Strategic Services, begins training at the Le Cordon Bleu Paris school.



**1953** Le Cordon Bleu London creates the *Coronation Chicken*, recipe served at Her Majesty Queen Elizabeth II's coronation dinner.



**1984** The Cointreau family, descendants of the founding families of the Rémy Martin and Cointreau liquor brands, takes over the presidency of the Le Cordon Bleu Paris institute from Elizabeth Brassart, who had been director since 1945.

**1991**

Le Cordon Bleu Japan opens its doors in Tokyo and then in Kobe. The institute is known as "Little France in Japan".



**1995** Le Cordon Bleu celebrates its 100<sup>th</sup> anniversary.

**2003** The Le Cordon Bleu Peru institute expands and becomes the country's leading culinary institute.



© Sony Pictures

**2009** Le Cordon Bleu institutes worldwide take part in the launch of the film *Julie & Julia*, with Meryl Streep in the role of Le Cordon Bleu Paris alumna Julia Child.

**2006** Le Cordon Bleu Thailand launches in partnership with Dusit International.



**2012** Le Cordon Bleu Malaysia launches in partnership with Sunway University College, and Le Cordon Bleu New Zealand opens in Wellington.

**2011** Le Cordon Bleu Madrid opens its doors in partnership with Francisco de Vitoria University. Le Cordon Bleu launches its first online programme in Australia.

**2015** Le Cordon Bleu institutes worldwide celebrate its 120<sup>th</sup> anniversary.

**2013** Le Cordon Bleu Thailand is awarded the prize for Best Culinary School in Asia.



**2018** Le Cordon Bleu Brazil opens campuses in Rio de Janeiro and São Paulo. Le Cordon Bleu Paris partners with University Paris-Dauphine for its Bachelors. Le Cordon Bleu in Peru reaches University status.

**2016** Le Cordon Bleu Paris relocates to the banks of the Seine, building a breathtaking, innovative and eco-friendly institute.



**2019** Opening of Le Cordon Bleu in the Philippines, in partnership with University Ateneo de Manila. Le Cordon Bleu in Thailand moves to a new state of the art campus in central Bangkok.

# Teaching excellence since 1895



For 125 years, Le Cordon Bleu has been evolving from a small Parisian cookery school to become the leading Global Network of Culinary Arts institutes providing teaching tradition and excellence within the culinary industry. Building from this foundation, Le Cordon Bleu has been dedicated to perpetuating the techniques and expertise inherited from the great names of French cuisine, both in France and abroad.

Pedagogical innovation is firmly rooted in the institute's DNA to train the next generations of chefs and hospitality managers to the highest level.

Every year, 20,000 students of more than 100 different nationalities are trained in more than 35 schools in around 20 countries.

Le Cordon Bleu institutes, which can be found in every corner of the globe, teach French culinary techniques, while providing students with the means with which to highlight their own country's culinary heritage.

## The founding principles of the institute

- **Excellence**, the determination to produce the very best results in all aspects, both visual and taste. It is the desire to excel in seeking to provide pleasure to others, and the prestige of achieving genuine artistry.
- **Passion**, a love of the traditions that go hand in hand with French terroir and local cultures, rigor in executing the job and that spark of creative genius.
- **Transfer of knowledge**, ensuring that the techniques and culinary expertise inherited from the great names of French cuisine are perpetuated.
- **Creativity**, the ability to go beyond the techniques and what has been taught, the capability to constantly innovate.
- **Modernity**, combining tradition and innovation to better oneself and achieve elegance which is as pleasing to the palate as it is to the eye.



# Awards

Le Cordon Bleu has won several awards and distinctions throughout the years, here is a selection of recent accolades:

## EXCELLENCE FRANÇAISE TROPHY 2017

Le Cordon Bleu Paris received this distinguished award at the 9<sup>th</sup> Excellence Française ceremony.

In a matter of years, this organisation has become a benchmark for the very highest levels of excellence in our country across all business sectors. The Institute has thus been rewarded for the quality of its training programmes and its ability to make French excellence and expertise shine in its entire network of Institutes around the globe.



## ANNUAL AWARD OF EXCELLENCE AT THE WORLD GOURMET SUMMIT 2018

Le Cordon Bleu Malaysia received the 2018 Annual Award of Excellence in the category 'Hospitality Institute of the Year' at the World Gourmet Summit in Singapore. This is the second time in as many years that Malaysia has been recognized with this incredible award.



## TOP CHOICE AWARD'S 2018 TOP FINE DINING RESTAURANT

Top Choice Awards recognizes "business excellence" in a variety of industries and cities across Canada. The Award is based on reviews from thousands of customers annually, a true reflection of the customer experience. Signatures Restaurant was honoured to receive this distinction in 2018 of Top Choice Award as it recognizes the unique dining experience they offer the Ottawa restaurant scene.



## INTERNATIONAL ACADEMY OF GASTRONOMY (AIG) AWARDS 2018

During the ceremony chaired by Dr. Jean Vitaux of the International Academy of Gastronomy the Grand Prix AIG 2018 of Gastronomic Culture was awarded to the Le Cordon Bleu Paris Institute, highlighting the quality of its teaching on a global scale.

## GOLD MEDAL OF MERIT AT WORK 2018 (AEDEEC)

The European Association of Economy and Competitiveness (AEDEEC) has awarded its highest distinction, the Gold Medal of work to Le Cordon Bleu Institute in Madrid - in recognition of its success and professionalism.

## "TRAINING IN HAUTE CUISINE" PRIZE AT THE GASTRO & CÍA AWARDS

Le Cordon Bleu Madrid also recently won the "Training in haute cuisine" prize during the Gastro & Cía Awards of the newspaper La Razón (Spain). This award recognizes the work of the institution in the training of future professionals of haute cuisine and hospitality.

# Why choose Le Cordon Bleu?

## STATE OF THE ART FACILITIES

Le Cordon Bleu institutes boast some of the most advanced facilities and equipment to prepare students for the industry.

Intimate class sizes ensure students receive personalised attention, mentoring and feedback after every class.

All kitchen rooms are professionally equipped and designed with individual workspaces for students to practice in a suitable environment.



© Emilie Burgat

## A UNIQUE TEACHING METHOD

The philosophy of Le Cordon Bleu has been to reach the very highest level of excellence whilst perpetuating traditions and guiding each generation, around the world, in evolutions in the Culinary Arts.

Le Cordon Bleu institutes' teaching method is based on demonstrations, practical classes and workshops focusing on the step-by-step of culinary techniques. It is a method which enables expertise to be taught to students in a faster and more empirical fashion. Le Cordon Bleu teaching method focuses on teaching fundamental techniques that can be applied in a variety of global cuisines and recipes, giving students the skills set to progress in their career worldwide.

The culinary and management programmes are regularly reviewed and adapted to meet the needs of the industry and its trends through industry advisory boards, research and consultation between the academic teams. Le Cordon Bleu's diverse pedagogical offer ensures a solid foundation to students making them industry-ready professionals.



## LE CORDON BLEU MASTER CHEFS AND EXPERT LECTURERS

Students are taught by a team of classically trained chefs and teachers who have many years of experience working in senior positions in the world's finest hotels and Michelin-starred restaurants, or who have been awarded prestigious titles such as "Meilleur Ouvrier de France" (Best Craftsman in France).

Not just instructors, they are mentors providing lifelong inspiration and support to graduates.

Le Cordon Bleu includes university professors, international personalities, experts and specialists in the tourism, wine and hospitality industries.

The prestige and recognition of Le Cordon Bleu is further cemented by the yearly participation of the Chef Instructors in competitions, events and festivals around the globe.





## PARTNERING WITH EDUCATIONAL LEADERS

Le Cordon Bleu has had the opportunity to create partnerships with fine schools, local authorities and universities worldwide to ensure the programme offering is at the forefront in providing the best teaching experience to students and benefiting from international recognition.

## AN INTERNATIONAL PASSPORT

The strength of Le Cordon Bleu network lies in the international accreditation of its programmes in the field of training.

A Le Cordon Bleu qualification is one that is recognised and respected by culinary and wine professionals around the world and is considered to be synonymous with outstanding quality.

With its international network of institutes, Le Cordon Bleu offers the unique opportunity for students to experience different cities or countries during their studies. It's even possible to start one's culinary programme in one campus and finish it in another. From Paris to Japan to New Zealand, the possibilities are endless.

## PARTNERING WITH INDUSTRY LEADERS

Le Cordon Bleu works closely with the industry and fosters relationships with potential and current employers who can help graduates shape their careers.

The institutes facilitate students career goals through a variety of opportunities including careers fairs, networking events, special courses, internships and industry placements.

**Be part of an exclusive network of contacts and friends!**

## OUR PARTNERS



# Alumni

Le Cordon Bleu is recognised globally for the excellence of its teaching, and many of our alumni have experienced great success, some reaching the highest honours and awards such as Michelin Stars.

Le Cordon Bleu students thrive in a variety of roles such as journalists, food critics, writers, food photographers, chefs and/or entrepreneurs, teachers, hospitality and restaurant managers, consultants, nutritionists, broadcasters,

sommeliers, wine agents, food & beverage managers and retailers to name a few!

Many well-known personalities have become part of the Le Cordon Bleu family including Julia Child, Nancy Silverton, Natalie Dupree, Juan Arbelaez, Allen Susser, James Peterson, Mary Berry, Lydia Shire, Giada De Laurentis, Gaston Acurio, Virgilio Martinez, Ronald Reagan, Larena Velazquez, Ming Tsai, Kathleen Flinn and many more.



**Virgilio Martinez**  
Chef Patron & Founder of  
Central & Lima Restaurants  
Grand Diplôme® Graduate



**Vicky Wan ki Lau**  
Michelin Star Chef and  
Owner of Tate Dining Room  
Grand Diplôme® Graduate



**Michael Swamy**  
Chef, Author & Food Stylist  
Diplôme de Pâtisserie  
Graduate



**Luisa Fernanda Gallego**  
Millesime Event Director  
Diplôme de Pâtisserie  
Graduate



**Bruce & Eric Bromberg**  
Blue Ribbon Restaurants  
Owners  
Grand Diplôme® Graduates



**Tess Ward**  
Consultant and Food Writer  
Diplôme de Cuisine  
Graduate



**Dato Fazley Yaakob**  
Celebrity Chef, Masterchef  
Malaysia Winner, Restaurant  
Owner and Book Writer  
Diplôme de Pâtisserie  
Graduate



**Sarah Yam**  
Founder of Bread  
Cloud Studio  
Diplôme de Boulangerie



**Mandy Huang**  
Founder and chairwoman of  
Choice International, Winner  
of Stevie Award for Women  
in Business  
Diplôme de Pâtisserie  
& Diplôme de Cuisine  
Graduate



**Garima Arora**  
Chef and restaurant owner  
Asia's Best Female Chef  
2019, first Indian female chef  
to be awarded a  
Michelin star.  
Grand Diplôme® Graduate



**Justin Kim**  
General Manager, Merchant  
House boutique hotel  
Bachelor of Business in  
Restaurant Business and  
Management Graduate



**Kerth Gumbs**  
Head Chef at Michelin-  
starred restaurant,  
Ormer Mayfair  
Grand Diplôme® Graduate



"My Wine Diploma has given me the confidence in my brand, Thomson & Scott. The course was definitely hard work but I believe that everything I learned has made me better in this business."

**Amanda Thomson**  
CEO and Founder of Thomson & Scott  
Wine Diploma graduate

"The degree programme has provided me with the foundation skills to become an effective hotelier with strong leadership values which have allowed me to build great collaborative relationships over the years."

**Mitchell Turner**  
5 star Hotel Manager  
Bachelor of Business International Hotel & Resort Management graduate



"Le Cordon Bleu is an excellent option for candidates who are new to the culinary profession, as well as an opportunity for professional chefs to refresh their knowledge and experience. From the simplest or basic knowledge and techniques to the training you can take in high-end culinary experiences, these experiences will not be forgotten and it will accompany you in your entire professional life. Being a graduate of Le Cordon Bleu is a source of pride for me."

**Tolga Özka**  
Executive Chef, The Marmara Hotels  
Diplôme de Cuisine Graduate



"Le Cordon Bleu was my number one priority, I had been dreaming of going to that institute since the time I knew I wanted to be a chef! I learnt so much about kitchen management at LCB, I cherish every moment spent there, all the long hours at the institute made me the person that I am, well informed, confident and a good cook!"

**Anahita Navroze Dhondy**  
Chef manager at SodabottleOpenerWala  
Grand Diplôme® Graduate



"I found my life-long job. I was a normal business person working in the finance field. But I had a turning point to think about 'lifetime job', then entered Le Cordon Bleu to find my lifetime joy. I've met Chefs who became my reliable mentors, and it also opened up a new world of pastry. I was lucky to study in Le Cordon Bleu where I can see and practice with the world-known Chefs, and it's still my strong ground up until now."

**Yun-Jung Pee**  
Owner & Chef Pâtissier of Maman Gâteau  
Diplôme de Pâtisserie and Boulangerie Graduate

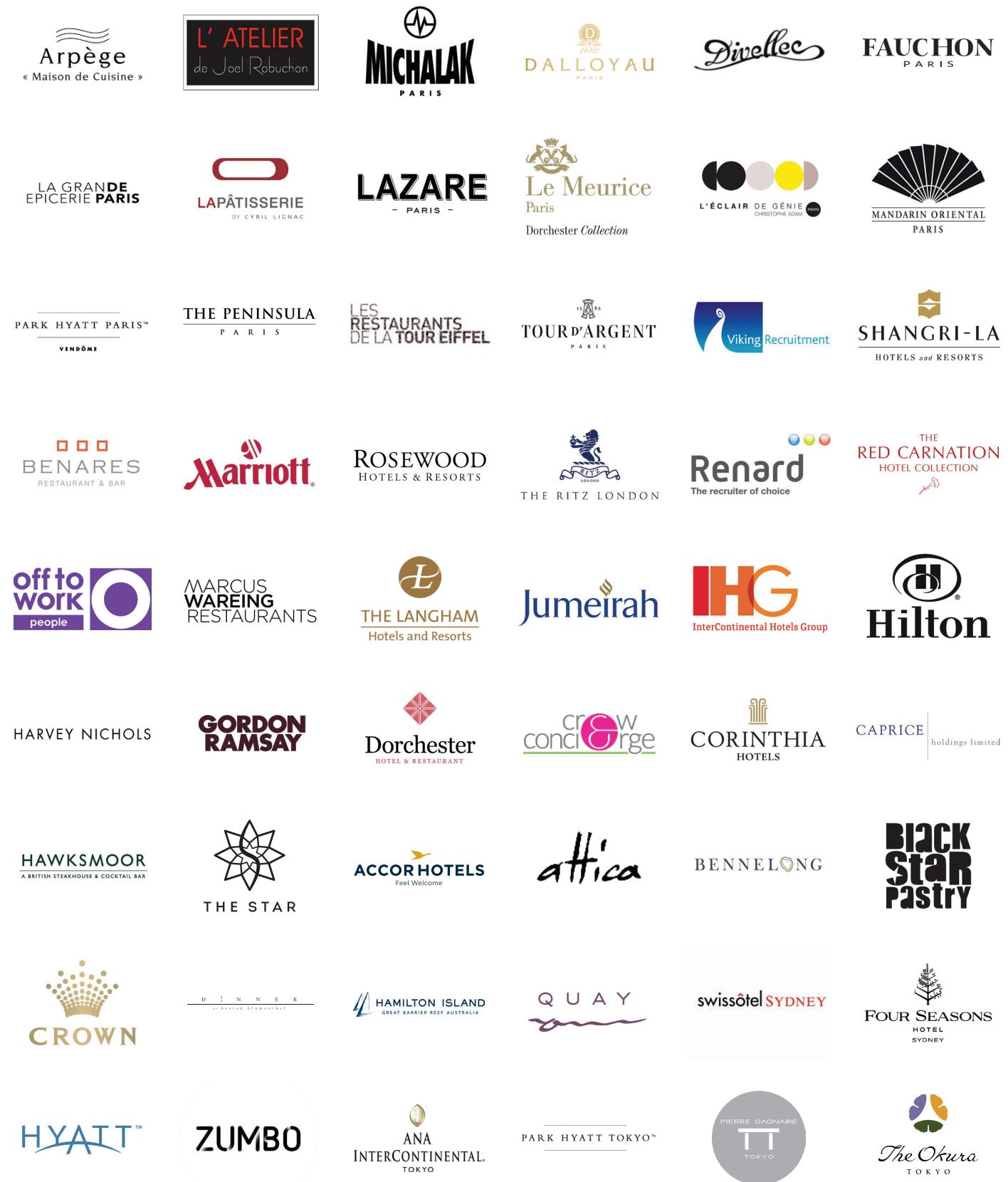
# An array of opportunities on a platter

Le Cordon Bleu education sets the foundations for a global career and gives access to a whole range of professional opportunities



Le Cordon Bleu has a long history of excellent relationships with the industry from 5 star hotel groups, restaurants, catering companies, retail and café, specialist establishments and many more.

Our prestigious network of industry partners welcome Le Cordon Bleu students for *Work Integrated Learning* placements and internships, offering graduate employment opportunities and the potential to open doors to overseas careers.



# Grand Diplôme®

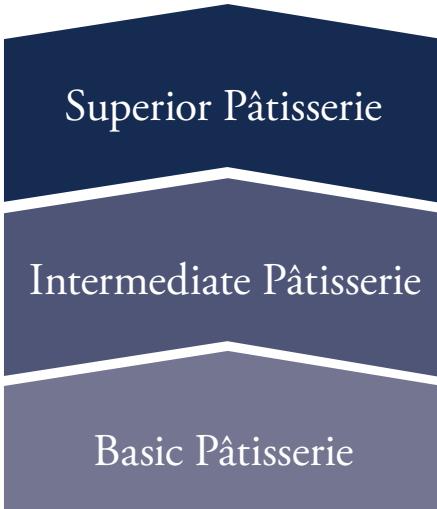
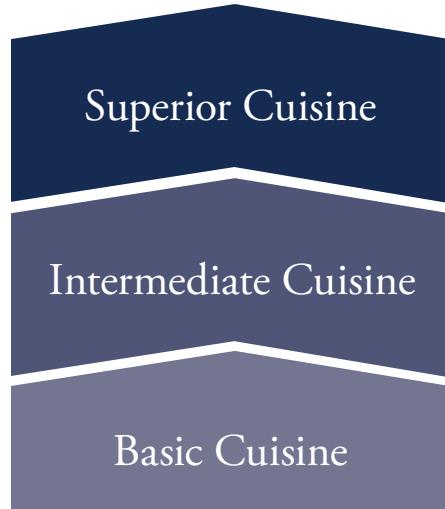
*Respected across the culinary and hospitality industry as a mark of excellence, the **Grand Diplôme®** is awarded after the successful completion of both the **Diplôme de Cuisine** and the **Diplôme de Pâtisserie**, which may be studied concurrently or separately.*



## Grand Diplôme®

Diplôme de Cuisine

Diplôme de Pâtisserie



## Aspiring to set up your own food business?

Continue your culinary training with the **Diploma in Culinary Management** over 3 additional months. This management programme is for aspiring food business owners and managers. Paired with professional culinary training, this diploma has been designed to provide all the knowledge and skills to succeed as an entrepreneur in a food business or within the restaurant industry. The course can be booked with your Grand Diplôme® as a package programme.

FIND OUT ABOUT ADDITIONAL STUDIES WHETHER IN MANAGEMENT (PG 18-19), WINE & BEVERAGES (PG 20-21), OR ADVANCED CULINARY PROGRAMMES (PG 22).

# Diplôme de Cuisine

*Master basic to advanced culinary techniques that apply to any style of cuisine. Explore French culinary traditions, global cuisines and current trends.*

Our **Diplôme de Cuisine** is the most rigorous and comprehensive programme in classical French culinary techniques and international cuisine available today. The programme offers complete training in classic techniques, and is comprised of three certificates at basic, intermediate and superior levels.



## Diplôme de Cuisine

### BASIC CUISINE CERTIFICATE

Prerequisite: None

### INTERMEDIATE CUISINE CERTIFICATE

Prerequisite: Basic Cuisine

### SUPERIOR CUISINE CERTIFICATE

Prerequisite: Intermediate Cuisine

## Cuisine Certificates



### BASIC CUISINE “LEARNING YOUR SCALES”

Basic Cuisine is your preparatory course into the adventures of French cuisine. As the term progresses, techniques are layered upon each other and become more complicated, incorporating aspects of organization, preparation, balance and timing. If you are a more experienced student, this course allows you the opportunity to relearn as well as strengthen your existing skills. For the novices and the more knowledgeable, it lays the groundwork on which to build in the following terms.



### INTERMEDIATE CUISINE “BUILDING CONFIDENCE”

Through practice and repetition, you will begin to perform tasks with more ease and instinct, and demonstrations highlight various presentations from platter to plate. Intermediate Cuisine emphasizes the importance of “mise en place,” understanding organization, production, and presentation.



### SUPERIOR CUISINE “THE PLATE AS YOUR CANVAS”

The Superior Cuisine level exposes you to the evolution of cuisine and focus on contemporary developments in French and international cuisine. Full menus demonstrated by the chefs are inspired by what can be found in the top kitchens today. The ingredients are richer and more refined. After spending the previous terms practicing fundamental, you are now encouraged to be more creative both in taste and presentation.

# Diplôme de Pâtisserie

*Learn the techniques of the great masters from basic to advanced levels and explore a whole range of traditional creations, trends and innovations in the art of dessert making.*

Our acclaimed **Diplôme de Pâtisserie** prepares students to be highly skilled and gain essential creative techniques to craft exceptional dishes and showpieces. Le Cordon Bleu aim to deliver the highest standards of professional pastry chef education and training.



# Diplôme de Pâtisserie

## BASIC PÂTISSERIE CERTIFICATE

Prerequisite: None

## INTERMEDIATE PÂTISSERIE CERTIFICATE

Prerequisite: Basic Pâtisserie

## SUPERIOR PÂTISSERIE CERTIFICATE

Prerequisite: Intermediate Pâtisserie

## Pâtisserie Certificates



### BASIC PÂTISSERIE “EDIBLE BUILDING BLOCKS”

Basic Pâtisserie is designed to give you a strong foundation on which to build the basic skills and knowledge of French Pâtisserie. This programme teaches students techniques for doughs, basic entremets, piping techniques and traditional cakes and tarts. Techniques will reappear throughout the term in order to familiarize you with their various applications.



### INTERMEDIATE PÂTISSERIE “PRACTICE MAKES PERFECT”

As you begin to master fundamental techniques, such as making a génoise sponge, your proficiency will allow you to focus more on decoration. You will also be introduced to large entremets and more advanced chocolate work.



### SUPERIOR PÂTISSERIE “THE ICING ON THE CAKE”

The Superior Pâtisserie level combines all the knowledge, techniques, and artistic skills earned, and encourages you to personalize every piece of your work. You will produce complex and highly decorated pastries and gateaux. You will be encouraged to develop your creative flair, and produce modern plated desserts, using the latest innovation techniques.



## Alongside Diplôme de Pâtisserie

### DIPLÔME DE BOULANGERIE

You can master the art of bread making along with pastry. In some of our institutes you can study the Diplôme de Pâtisserie and Diplôme de Boulangerie at the same time, ideal for students eager to be qualified in both fields.

# Boulangerie

Learn classical French bread making techniques and processes for making bread. Make speciality danish, regional and artisan breads and learn how to apply advanced yeast production methods.

## DIPLOÔME DE BOULANGERIE

Le Cordon Bleu has designed specialised programmes focusing on bread baking and the art of viennoiseries based on understanding, learning and mastering boulangerie techniques. The courses have been developed by professional chefs and bakers which encompasses the knowledge and expertise of the boulangerie traditions.

## BOULANGERIE CERTIFICATES

**Basic Boulangerie** A practical course where you will learn the techniques, bases and fundamentals with which you can prepare different types of bread. This course includes the types, properties, combinations and applications of bread in different regions of France and the world.

**Advanced Boulangerie** During this certificate, you will make breads with longer fermentation periods, while learning techniques like pétissage (kneading) and façonnage (molding). You will learn the process to make natural yeast, base of polish mass and for each class, the combination of breads and assorted small and large Viennoiserie are presented.



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# Nutrition, Health and Gastronomy

## NUTRITION & GASTRONOMY

Explore gastronomy through practical elementary culinary skills alongside the principles of Nutrition. The programme focuses on current food trends and how nutrition, health and food interact. Students are to adapt recipes, create innovative dishes using global flavours and acquire knowledge of seasonality and sustainability.

## PLANT-BASED CULINARY ARTS

This diploma focuses on crafting excellent dishes solely from plants, providing a creative repertoire of product knowledge, skills and recipes. Within the programme students will explore a wide range of vegetables, fruit, nuts, seeds, grains and pulses, gaining an in-depth knowledge on ingredient varieties and innovative culinary uses.



# Cuisines of the world

Le Cordon Bleu has designed a range of specific programmes themed around local cuisines or specific topics using the same teaching method as its core diplomas keeping a focus on practical approach.

## MEXICAN CUISINE

Mexican cuisine is one of the most varied and richest cuisines in the world, and has attained status by UNESCO as an Intangible Cultural Heritage of Humanity. Famous for its distinctive, aromatic and sophisticated flavours, it encompasses culinary traditions passed down from generation to generation. Learn the techniques, preparations, culture, history and sophisticated presentations with Le Cordon Bleu style.



## PERUVIAN CUISINE

This three-level Diploma has been developed so that participants gain essential knowledge in the traditional and regional cuisine of Peru, while at the same time being able to create modern and innovative Peruvian cuisine. Taught by Le Cordon Bleu Master Chefs, the course takes 6 weeks to complete.



## SPANISH CUISINE

For centuries, Spanish cuisine has influenced many styles of food. Recipes and techniques were passed down through generations of passionate home cooks to now grace the finest restaurants around the world. The Spanish Cuisine Diploma is a 9 month programme



## JAPANESE CUISINE

Learn Japanese knife techniques, specialist Japanese ingredients, cooking methodologies and exquisite presentation skills whilst gaining a deeper insight into the seasonality consciousness for which Japanese cuisine is so highly regarded. Commissioned by the Japanese Government, this programme will provide you with real life insight into the culture and etiquette behind Japanese cuisine, and the broader intangible cultural heritage of "washoku" as acclaimed by UNESCO.



# Hospitality and Tourism

## DIPLOMA IN CULINARY MANAGEMENT

The Diploma in Culinary Management has been designed to provide the knowledge and skills to succeed in a culinary career, whether one aspires to own a food business or achieve a managerial position within the kitchen. By the end of the course, you will be able to demonstrate your innovative ideas in the setting up and development of your own business.

**The programme can be integrated with Grand Diplôme®, Diplôme de Cuisine or Diplôme de Pâtisserie as a package offer (see pages 12-14).**



## BACHELORS

### Bachelor of Business International Restaurant Management

This degree prepares individuals for a range of careers at management level in restaurant businesses, food and beverage consultancy, and related food production & service operations. It has a strong focus on the entrepreneurial and culinary aspects of the world of hospitality, including small business management, marketing, wine and beverage management.

**Available in: Australia, Mexico**

### Bachelor of Business International Hotel Management

The International Hotel Management degree creates globally-focused, multi-skilled, career-ready hospitality leaders, targeted at inspiring leaders for the dynamic world of hotel or resort management. The degree explores critical analysis of management styles and strategic thinking processes required to succeed.

**Available in: Australia, Mexico**

### Bachelor of Business in International Hospitality Management

The 3-year degree offered in partnership with Paris Dauphine offers a complete training in the fields of management including finance, human resources, marketing, professional culture and basic knowledge of culinary arts. Graduates are trained to undertake various careers in the food industry, including Accommodation Management, Catering and Beverage Management, Customer Experience Management, Event Creation, as well as Finance and Marketing functions in the Catering and Hotel Industry.

**Available in: Paris**

## Bachelor in Hospitality and Tourism Business Management

The degree develops and promotes cultural identity, contributing to the tourism and hospitality trends, thus responding to the expectations of the international market. Graduates will have competencies in administrative management of services, undertaking and creating new business alternatives in the sector with a comprehensive and global vision.

**Available in: Peru, Mexico**

## MASTERS

### Master of International Hospitality Management

This two-year full-time degree includes a 6 month *Work Integrated Learning* placement, and aims to fast track an individual's career into senior management positions worldwide. The Masters explores hospitality leadership, strategic principles, service quality management, project management, and risk management in a global context.

**Available in: Australia**

### MBA in international Hospitality and culinary Leadership

The MBA programme has been specially designed by Le Cordon Bleu in conjunction with Paris Dauphine PSL University to bring together their expertise in hospitality, leadership and management. Taught in English, the programme is designed around global management disciplines applied to the world of Gastronomy for experienced managers in order to support them in their professional development towards management and executive positions or even entrepreneurs. The MBA is taught over 10 months, 5 months studying at Le Cordon Bleu Paris and Paris Dauphine PSL University, including study trip to Dubai and Mauritius Island, and 5 months of managerial experience in a company in France or abroad in the culinary and hospitality sector.

**Available in: Paris**

# Gastronomy and Business

## BACHELORS

### Bachelor of Business in Culinary Arts Management

This 3 year double degree created together by the Paris-Dauphine University and Le Cordon Bleu Paris offers excellent training in gastronomy, management and French savoir-vivre, to propel French and foreign students towards the highest management careers in the restaurant industry. Graduates are trained to undertake various careers in the food industry, including Culinary Operations and Production Management, Kitchen Administration, Culinary Consultant, Catering, Banquet Management, and Economat.

**Available in: Paris**

### Bachelor of Business Administration in Culinary Industry Management

This degree, jointly delivered by Birkbeck University of London and Le Cordon Bleu London, provides a firm foundation in culinary techniques and management studies that are not only applicable to food businesses but also across other service industries. Students will gain experience of a real food business work environment through an internship component whilst also developing their academic, practical and interpersonal skills. Graduates will be equipped to enter a variety of management careers in the food industry, including retail, product development, restaurants, hotels and marketing.

**Available in: London**



### Bachelor of Culinary Arts & Business

The Bachelor of Culinary Arts and Business is an NZQA level 7 accredited three-year programme of study. This innovative degree focuses on developing knowledge and appreciation of fine food and beverage in a 'Paddock to Plate' context; and how this is successfully applied in a range of business-oriented culinary settings. Students will learn to conceptualise, create, promote, commercialise and manage the culinary product or service in a global context.

**Available in: New Zealand**

### Bachelor in Gastronomy and Business Management

The degree teaches future business professionals with solid knowledge in projects and culinary business management. Graduates will be able to differentiate themselves in a demanding and competitive market applying new culinary trends, innovation, sustainability and social responsibility in catering and food businesses or starting their own venture.

**Available in: Peru, Mexico, Chile**



## MASTERS

### MSc Culinary Innovation Management

With an emphasis on innovation within the field of culinary arts and management, this one-year programme aims to prepare students to shape the future of the food industry with a creative, sustainable and entrepreneurial approach.

**Available in: London**

# Nutrition and Food Science

## BACHELORS

### Bachelor of Integrated Food Sciences

This degree, offered in partnership with University of Ottawa, will provide a unique education in culinary expertise combined with food and nutrition sciences and client service with an emphasis on innovation and creativity, preparing future Integrated Food Sciences specialists to take on major roles and responsibility in restaurants, the food industry or health care institutions in order to provide nutritious, safe, appetizing foods that meet the client specific needs including cultural beliefs, allergies, food intolerances and disease related diet restrictions.

**Available in:** Canada



### Bachelor in Nutrition

This programme forms nutrition professionals with a solid base in the fields of health, food science and culinary techniques to create balanced diets. Graduates will get a full understanding of current challenges in resources and the solutions with research to respond to the alimentary needs of populations.

**Available in:** Peru

# Alimentation and Industry Engineering

## BACHELORS

### Alimentary Industries Engineering

The degree forms highly competitive professionals in the food industry, with the ability to innovate in state-of-the-art processes, products and food technologies. Graduates will develop sustainable projects including conservation, transformation and merchandising of foods, with the aim to obtain higher quality and productivity in a view of expanding to international markets.

**Available in:** Peru



## Diploma in Art, Science & Wine Management

This programme is a full-time course where students acquire in-depth knowledge of the wine industry through both theory and practical training. Considered as one of the most innovative and professional wine courses in France, Le Cordon Bleu Paris enables students to develop a broad range of skills from wine assessment, knowledge of viticulture and vineyards, managerial and financial skills, an understanding of trends in the sector, and food and wine pairings.

The course is complemented by 4 vineyard tours with structured tastings, wine-maker and industry professional meetings, culminating in 3 highly sought-after industry internships.

Students gain in-depth knowledge of French vineyards as well as the open-minded approach to world wines essential for understanding wine production worldwide.

This programme has been designed for those looking for a unique wine course. It is an important stepping stone for future entrepreneurs who plan to open a wine bar, a wine shop or to specialize in international business or wine tourism.



## Diploma in Wine, Gastronomy and Management



Developed by renowned wine professionals to respond to industry needs, the Diploma in Wine, Gastronomy and Management is a full-time course that prepares students to succeed in the world of wine with an operational and strategic approach to the food and drinks business.

The Diploma in Wine, Gastronomy and Management has been designed to provide students with an in-depth knowledge of wine and gastronomy incorporating wine sensory analysis, wine production, food and wine pairing, marketing and wine business management.

Field trips to renowned wineries (UK and France\*), breweries, and distilleries, as well as visits to trade tastings, make this one of the most innovative and professional wine courses in the UK.

The Diploma includes 2 terms of study at Le Cordon Bleu London, which may be followed by a 3 month internship. The course can also be studied in non-consecutive terms.

\* At additional cost including a 3-day trip to France with shared accommodation, transport, meals and activities. Excursions to France are subject to the applicant meeting the appropriate visa requirements.

# Certificate and Diploma in Wine & Beverage Studies

Le Cordon Bleu offers a range of Certificate and Diploma in Wine & Beverage Studies providing industry relevant education in wine and beverages to students wishing to build knowledge and skills in the hospitality sector.

The programmes include professional wine tastings, sensory evaluation and emphasis on practical skills and is designed to be highly interactive.

As such, it aims to develop the students' passion in wine and beverage and provide them with theory, experience and a practical approach.

At Le Cordon Bleu, you will also find a variety of introductions to fine beverages such as coffee, sake or pisco and trainings to the art of bartending.



## Wine, Spirits and other beverages short courses



Le Cordon Bleu offers an array of short courses of different length, whether day, evening or a few weeks, to discover the many facets of wine and other drinks.

The courses are aimed at both novices and true connoisseurs wishing to gain an understanding of, or fully discover, the world of wine as well as the complex exercise of food and beverage pairing.

There are no prerequisites to enrolling in these short courses.

A range of culinary and higher education programmes are offered to expand one's knowledge, create opportunities, advance careers or take them in new directions, enhance skills, and encourage new ways of thinking and understanding.

## Advanced techniques & masterclasses



Perfect your techniques and consolidate your expertise and skills with intensive short courses. The programmes present new techniques to discover and master the modern technology used in today's gastronomic world.

The classes include specific courses on advanced culinary techniques, the art of sugar, chocolate, cake decorating, cheese and boulangerie skills and are designed for professionals and Le Cordon Bleu graduates who wish to strengthen their knowledge in a particular field.

## Online Learning programme



Le Cordon Bleu offers a variety of online learning courses\*, in English, giving the opportunity to pursue education in a flexible online format worldwide. Ranging from 4 to 10 weeks, these short, industry-relevant courses taught by industry leaders and experts will support any career linked to Gastronomy.

### 9 ONLINE COURSES

- Food Writing
- Gastronomy & Nutrition
- Gastronomic Tourism
- Entrepreneurship for Food Business
- Modernist Cuisine and the Art of Fine Dining
- Food Ethics – From field to fork
- Aesthetics of Food & Drink
- Food Photography
- Gastronomy Origins & Influences

\*Online learning is currently unavailable to North American residents.

## Advanced studies in taste - HEG programme

A unique, multidisciplinary programme that encompasses the many facets of the world of gastronomy: scientific, cultural, sociological or economic aspects that had or have an impact on the evolution of the industry. From the taste of products to its service and distribution including the art of fine dining. In an ever-evolving world, where professionals are faced with rapidly evolving careers and have to choose between progressing in their own specialty or changing direction, this 2 week intensive training gives the tools to be at the forefront of tomorrow's gastronomic and nutritive needs.



# Culinary Discovery and tailor-made courses



Le Cordon Bleu offers a great selection of short gourmet courses in most of its institutes. From one day cooking courses and evening classes to several days with thematic courses and workshops on specific techniques, the courses are designed for professionals and food enthusiasts wanting to have more confidence in the kitchen or brush up their skills. The courses are a perfect taster of the teaching method we use for the professional programmes, whether in cuisine, pastry or bakery.

The short courses are also available for private groups and corporate clients looking for a unique team building activity.

These hands-on workshops take place in the practical kitchen and are taught by our Le Cordon Bleu Master Chefs. All necessary ingredients, course content and equipment are provided.



# Le Cordon Bleu at home



Le Cordon Bleu chefs regularly select and recommend a range of bespoke pantry staples, all made using traditional techniques, which are sure to delight all gourmets and can be used in a variety of recipes.

For those with a keen interest in cuisine, Le Cordon Bleu has a range of professional equipment: knives, kitchen utensils, accessories, and an elegant selection of original gift ideas. They are available in our institutes and from our on-line boutiques.

## SWEET & SAVOURY GOURMET FOODS

## TEA TOWELS, APRONS & CLOTHING

## WINE ACCESSORIES & GLASSES

## COOKING & PASTRY UTENSILS

## BOOKS & GIFTS



## Le Cordon Bleu and the media

Le Cordon Bleu inspires major national and international press, as well as cinema. Our network of institutes are often invited to participate in Television shows, whilst Hollywood have shown a keen and long-lasting interest in Le Cordon Bleu.

Le Cordon Bleu has been involved in a variety of TV series, documentaries, movies and press publications. The institute experts are also regularly invited to be part of judging panels for major TV shows, such as *Master Chef* and *Top Chef*, and competitions worldwide.

Le Cordon Bleu is very active in high level culinary competitions around the world, whether it is hosting them, being part of the judging panel, or else competing. As stellar examples of these engagements, Le Cordon Bleu has hosted several San Pellegrino competitions through the world, has been jury year on year at various culinary competitions such as Horeca Lebanon, and numerous chefs have competed and were awarded the 'un des Meilleurs ouvriers de France' competition. Le Cordon Bleu's involvement in these diverse competitions around the world enable the institutes to grow closer to the ever evolving rules and standards of contemporary gastronomy, and the means to achieve excellence.



## Books

To inspire gastronomy enthusiasts and satisfy their interest in the Culinary Arts, Le Cordon Bleu regularly publishes books, many of which have been greeted with global success, some becoming references in the field of culinary training.

*Le Cordon Bleu Home Collection*, for example, has been translated into 17 languages, with more than eight million copies sold. Likewise, *Le Rêve de Sabrina* collection is the only series of general cookbooks to have been published in Korean and Chinese.

In 2008, Le Cordon Bleu worked in close partnership with Larousse to publish *Le Petit Larousse du Chocolat*, today translated into 5 languages. A collector's editions was published in 2015, and in 2016 it won the 'best book' prize in the chocolate category at the Gourmand World Cookbook Awards. In 2019, it was revisited and published in English as the Chocolate Bible.

In line with its professional methodology, Le Cordon Bleu has worked on a number of cookbooks using local ingredients prepared and cooked using French culinary techniques: *Korean Kimchi & Le Cordon Bleu*, *Quinua, herencia de los Andes*, *Madame Pomme de Terre* (in partnership with Slow Food) and *La Papa, del antiguo Perú al mundo moderno*.



In March 2012, *Somtum, A Meeting of Flavours, Tastes & Cultures*, a book entirely devoted to papayas and written by Le Cordon Bleu, was awarded first prize for best cookbook in the Asia category at the 17<sup>th</sup> Gourmand World Cookbook Awards.

Lately, Le Cordon Bleu published two successful books, *L'école de la Pâtisserie* (Larousse) and *Alta Cocina en tu mesa* (Espasa). Since then, the two books were translated into several languages and published internationally.

## Restaurants Le Cordon Bleu



### WALLQA (PERU)

The Wallqa training restaurant, situated nearby the Le Cordon Bleu campus in Miraflores, Peru, offers guests the opportunity to try authentic Peruvian dishes created with classical French techniques, all in an elegant and welcoming environment.



### SIGNATURES

In keeping with our tradition of excellence, Le Cordon Bleu proudly offers our in-house restaurant, Signatures Restaurant, on the grounds of Le Cordon Bleu Ottawa and Rio de Janeiro institutes. The restaurant in Ottawa was honoured to receive the TOP CHOICE AWARD'S 2018 TOP FINE DINING RESTAURANT.

### CORD by Le Cordon Bleu



Launched in April 2020, CORD is the first dining concept to open in the City of London by Le Cordon Bleu - the leading global network of culinary arts and hospitality management institutes. It offers a unique combination under one roof: a fine dining destination restaurant, an all-day café and an arm to its very own Le Cordon Bleu Culinary Institute.

## Café Le Cordon Bleu

In Tokyo (Japan), Shanghai (China), Paris (France), London (United Kingdom) and Rio de Janeiro (Brazil), and to be sure many more in the future.

Working alongside our creative Chefs, the Café creates the most exceptional array of culinary delights with a menu inspired by the changing seasons. Using only the finest ingredients, we offer a range of freshly made artisan breads baked on site, accompanied by a delicious and unique range of viennoiseries, entremets, patisseries, salads and gourmet sandwiches. Lunchtime also offers a variety of seasonally inspired soups and chef's daily specials, all of which are made using traditional French techniques and seasonal ingredients.



# Application

Visit our website for more information on Le Cordon Bleu institutes, programmes and application details: [cordonbleu.edu](http://cordonbleu.edu)

## Book a Tour & Open House

If you are interested in learning more about Le Cordon Bleu, you are invited to book a tour or register for an Open House event directly on the institute website. It is the perfect way to see the state-of-the-art facilities at the campus of your choice as well as to discuss directly with a member of staff.

## Enrolment enquiries?

Contact your local representative who will be able to support with any questions you may have on any Le Cordon Bleu institutes.

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