



LE CORDON BLEU®
PARIS

CULINARY ARTS & HOSPITALITY MANAGEMENT PROGRAMMES





"Le Cordon Bleu gave me the ideal training to work in a professional kitchen."

Pooja Dhingra, India
Diplôme de Pâtisserie, 2008

"The culinary training at Le Cordon Bleu Paris helped me to develop my cooking style combining innovation, balance, fresh products and culinary refinement."

Darren Chin, Malaysia
Grand Diplôme, 2012



"Le Cordon Bleu has been the starting point of my career. It has opened many doors and it gave me the opportunity of meeting many interesting people in the French culinary field. Now I am part of one of the most prestigious and best restaurants in the world."

Weimar Gomez, Colombia
Diplômé, 1995

"A life enhancing experience that is academically inspiring, professionally elevating and socially rewarding."

Sarah Copeland, Canada
Hautes Etudes du Goût, 2013

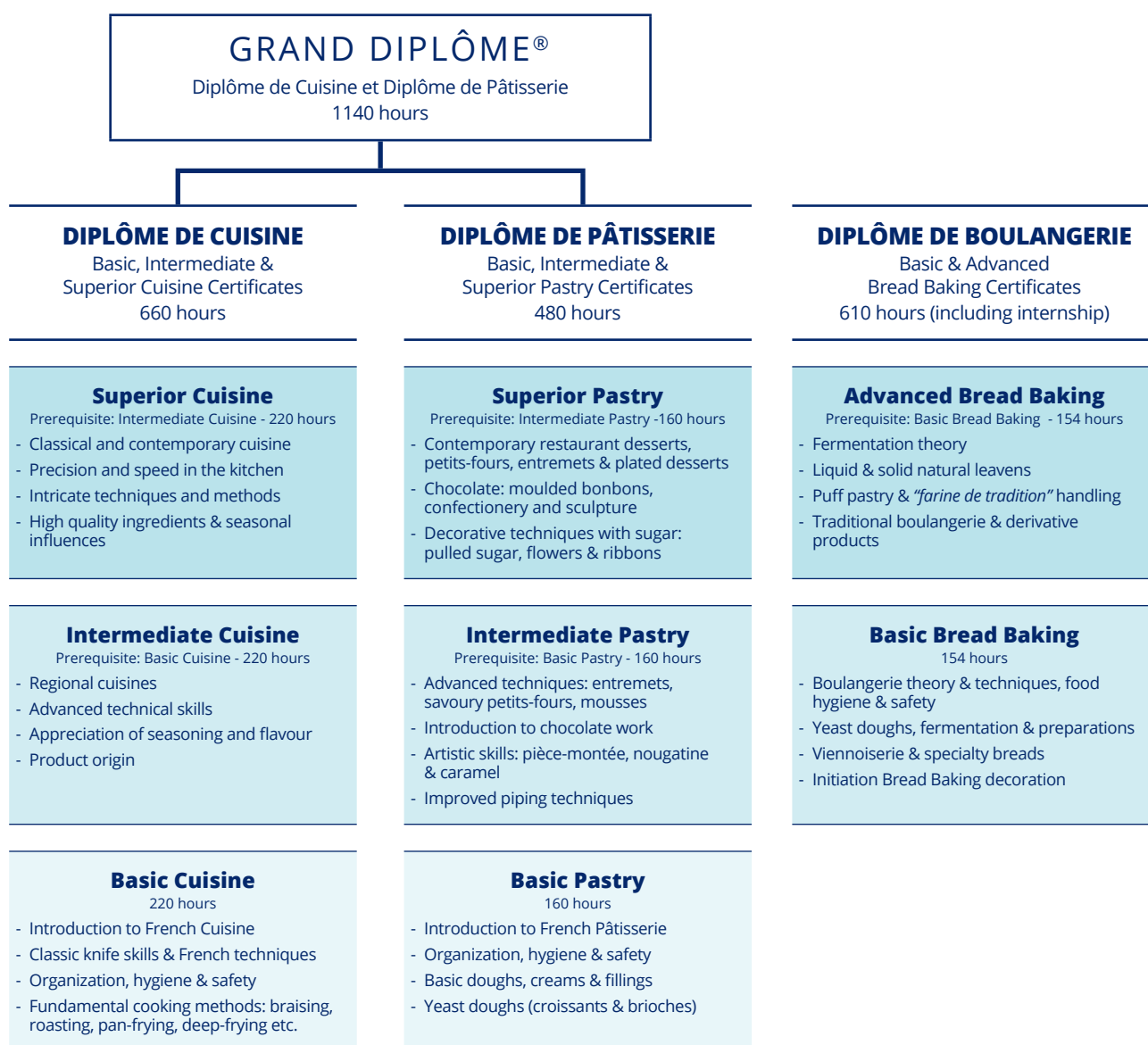


Culinary Programmes

GRAND DIPLÔME®

Recognized throughout the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu Grand Diplôme® is composed of the Cuisine Diploma and the Pâtisserie Diploma. Each diploma has three levels: basic, intermediate and superior. Students can take Cuisine and Pâtisserie diplomas simultaneously, except during intensive programmes. Some diploma options include breaks between levels.

Internships within prestigious establishments are provided at Le Cordon Bleu to complete the student's curriculum in cuisine, pastry and bread baking.



These programmes are taught in French and translated into English.

LE CORDON BLEU : 120 YEARS OF EXCELLENCE

Founded in 1895, Le Cordon Bleu has been teaching the techniques and expertise inherited from the great names of French cuisine for 120 years. With more than 35 schools in 20 countries, Le Cordon Bleu is the leading global network of culinary arts and hospitality management institutes, and teaches 20,000 students of more than 100 different nationalities every year.

DIPLÔME DE CUISINE

Le Cordon Bleu's highly acclaimed Diplôme de Cuisine offers the most rigorous and comprehensive programme in classic French culinary techniques available today. Students who successfully complete the cuisine qualification learn all of the professional techniques required to progress with a range of exciting career opportunities.

The Diplôme de Cuisine is comprised of 3 levels: Basic, Intermediate, and Superior Cuisine.



DIPLÔME DE PÂTISSERIE

The Diplôme de Pâtisserie is one of the most highly sought after culinary qualifications in the world. Students who successfully complete the pastry qualification meet the requirements for exceptional career opportunities.

The Diplôme de Pâtisserie is comprised of 3 levels: Basic, Intermediate, and Superior Pâtisserie.



INTENSIVE PROGRAMMES

These sessions have the same curriculum as the standard programmes. Since these diplomas are accelerated, students can only take one discipline at a time: cuisine, pastry or bread baking. Classes are scheduled six to nine hours a day, six days a week. Intensive sessions in each discipline are available throughout the year.

DIPLÔME DE BOULANGERIE

This unique programme trains future professionals and entrepreneurs in essential bread baking techniques, as well as new trends in the field. The programme is based on understanding, learning and mastering boulangerie techniques, through theory classes, conferences and boulangerie-related visits.

The Diplôme de Boulangerie is divided into 2 levels: Basic and Advanced. A mandatory 2-month internship completes this programme.



All programmes are taught in French and translated into English.

TEACHING METHODOLOGY

Le Cordon Bleu's teaching method is based on demonstrations and practical classes. It is a method which enables expertise to be taught to students in a faster and more progressive fashion. All the lessons are translated into English.

Specialised Programme

HAUTES ÉTUDES DU GOÛT (HEG)

The Diplôme Universitaire du Goût, de la Gastronomie et des Arts de la Table (DUGGAT*) is a multi-disciplinary programme focusing principally on the science, history, economy and culture of taste. Taught by France's leading lecturers, university professors and international experts, the 2-week curriculum proposes both a theoretical and practical understanding of food, while including theme-based meals and tastings.

The programme takes place both at Paris and in Reims; the first week at the new Le Cordon Bleu campus, by the Eiffel Tower and the Seine river, and the second, in the University of Reims, in the Champagne region.

The course is taught in French and simultaneously translated into English.

*Within the European Union, the DUGGAT represents 60 ECTS credits. Students also receive a Certificate of Attendance from Le Cordon Bleu Paris.

Workshops

CULINARY SHORT COURSES

Le Cordon Bleu offers a wide range of short term culinary courses specially designed to appeal to all interests. The courses are either in the form of demonstrations (visual) or workshops (hands-on).

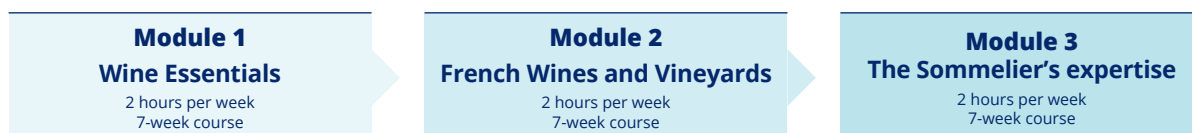
These **culinary courses** take place in practical or demonstration classrooms and give participants as much exposure as possible to the environment of a professional kitchen. Some of the different courses proposed by Le Cordon Bleu are:

- **Discovery workshops:** a wide variety of practical courses are available, from seasonal cuisine or pastry to specific themes. Popular workshops include Freshly Baked Pastries, Secret of Macaroons and the Taste of Provence.
- **Sauces & jus:** discover the essence of French cuisine with sauces during 1 or 2 full days of hands-on classes. Work with a Le Cordon Bleu Chef and learn the techniques for preparing traditional and modern sauces.
- **Traditional bread baking:** the art of making bread will no longer hold any secrets. During this 2 or 4-day course, participants learn how to bake flavoured breads, croissants and other traditional loaves.

Les Petits Cordons Bleus is a programme **dedicated to children** aged between 8 and 12 years old. Under the supervision of a Le Cordon Bleu Chef, this cuisine or pastry workshop encourages children to develop their creativity in a friendly atmosphere.

A unique **Wine and Spirits Initiation** programme developed by Le Cordon Bleu, offers one, two and/or three modules teaching about wine. Participants learn the fundamentals of sensory analysis and an understanding of wine making in order to fully appreciate differences, qualities and characteristics. Courses take place in the evening.

All short courses are taught in French and translated into English. They are available for individuals, private and incentive groups. Customised workshops are also available. Following completion of a short course, a Certificate of Attendance is delivered.



LE CORDON BLEU CHEFS

Le Cordon Bleu has a comprehensive team of professional Chefs from a variety of backgrounds, some from Michelin-starred establishments, others from distinguished hotels & restaurants, all dedicated to enriching the curriculum by communicating their expertise.

Management Programmes

BACHELOR OF BUSINESS IN CULINARY ARTS BACHELOR OF BUSINESS IN INTERNATIONAL HOSPITALITY MANAGEMENT

3-year Bachelor* programmes are composed of 4 academic semesters and 2 paid internships. These programmes combine operational management and professional techniques.

During the **first year**, the basics of hotel management and culinary arts are taught. A 5-month internship in operational services ends the academic year. For the **second year**, students follow a professional technical module in one of Le Cordon Bleu institutes around the world and specialise either in Culinary Arts or in Hospitality Management, completed by a 6-month internship abroad. **Third year** students focus on the entrepreneurial aspects of Culinary Arts or International Hospitality Management and receive comprehensive training to be able to work in an ever-evolving and demanding field.

These Bachelor programmes are taught in English, preparing students for an international career.

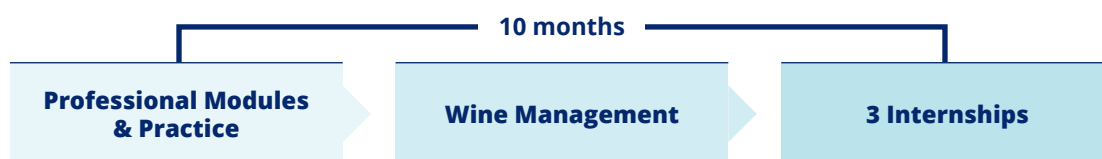
*Within the European Union, the Bachelor programmes represents 180 ECTS credits.



ART, SCIENCE & WINE MANAGEMENT DIPLOMA

During this 10-month programme, students acquire knowledge and skills through both theory and practical training, including vineyard visits and three internships. The curriculum enables students to evaluate the quality of wine, analyse wines on a worldwide level, master management, business, and discover food and wine pairing.

The programme is taught in French and translated into English.



RESTAURANT MANAGEMENT DIPLOMA

This thorough and intensive programme has been developed to prepare future professionals and entrepreneurs for new trends and technological innovations in the world of gastronomy. Each module helps the student understand all aspects of running a restaurant including finance, management, marketing, food & beverage and service. In one year of study, the curriculum enables students to become leaders in the restaurant world at an international level.

The programme is taught in English.





"In the Restaurant Management programme we covered a great variety of subjects but the most important one is to take on board what you like most about each concept, restaurant, and boutique in order to create one's own business."

Pamela Pimentel, Guatemala
Restaurant Management Diploma, 2014
& Grand Diplôme, 2015

"Thank you Le Cordon Bleu Paris, you changed my life!"

Paula Moulton, USA
Art, Science & Wine Management
Diploma, 2012



"Today, I am really reaping the rewards of the programme by using everything I learnt in the different modules (marketing, sales, communication, finance, etc.), as well as a thorough understanding of vineyards, tasting techniques and Food and Wine Pairing."

Stéphane Lecenes, France
Art, Science & Wine Management
Diploma, 2014

"With this program, I learnt almost everything a Manager needs to know about restaurants. Setting up tables, accounting, marketing, service, communication, etc... Today, I am the Director of a restaurant with more than 200 seats, 40 employees, 4 assistant managers, 25 waitresses, and 10 kitchen staff."

Elie Habbouche, Italy
Restaurant Management Diploma, 2015





LE CORDON BLEU®

PARIS



Take the first steps towards your ambitions at our new campus in the heart of Paris and be inspired to develop your passion for the culinary arts and hospitality management under the supervision of our prestigious Chefs and teachers.

Located by the Seine River and close to the Eiffel Tower, Le Cordon Bleu Paris features state of the art facilities providing the latest and most innovative opportunities in culinary and hospitality management.

WHY LE CORDON BLEU PARIS?

- Paris is the capital of gastronomy, culture, trend-setting, luxury and tourism, with over 100 Michelin-starred restaurants, and hotels, bars, bakeries and pastry shops at every corner. Such variety means that students can take the opportunity to foster their future career and have the experience of a lifetime
- Founded in 1895 in Paris, Le Cordon Bleu is the leading global network of culinary arts and hospitality management institutes with more than 35 schools in over 20 countries
- Our teaching methodology “watch, do, learn” is conveyed in demonstrations followed by practical sessions overseen by our Chefs
- All Le Cordon Bleu programmes are taught in French and/or English
- Training 20,000 students from over 100 countries each year, studying at Le Cordon Bleu will enable you to meet people from all over the world

CLASSROOM FACILITIES


- 7 practical classrooms for cuisine, pastry and bread baking lessons, including one classroom that has been specially designed for teaching Asian cuisines
- 3 demonstration rooms
- 1 cellar-style room dedicated to wine studies and management programmes
- 6 modular classrooms which can be transformed into a 420 m² function room
- 1 workshop area dedicated to culinary workshops for amateurs and corporate events

CAMPUS FACILITIES

- A student lounge with multimedia equipment
- A large library dedicated to culinary arts, wine, hospitality and tourism
- A boutique with a range of products and gourmet gifts all carefully selected by Le Cordon Bleu Chefs, as well as an array of cuisine and pastry equipment
- A Café Le Cordon Bleu offering a range of quality goods either on site or to take away
- A vegetable roof garden

LE CORDON BLEU PARIS

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