



# CULINARY PROGRAMMES 2018



**LE CORDON BLEU®**  
AUSTRALIA







# TABLE OF CONTENTS

## ORIGINS & EVOLUTION

- 01 Continue the Tradition of Excellence: Welcome
- 02 Le Cordon Bleu Australia History
- 03 Timeline of Our Tradition
- 05 Our Alumni: One Blue Ribbon Connects Us All
- 13 Connect With the Best

## PROGRAMMES

- 07 Grand Diplôme/  
Certificate III in Commercial Cookery and Pâtisserie
- 09 Diplôme de Cuisine/  
Certificate III in Commercial Cookery
- 11 Diplôme de Pâtisserie/  
Certificate III in Pâtisserie
- 15 Certificat de Commis de Cuisine/  
Certificate III in Commercial Cookery
- 17 Certificat de Commis de Pâtisserie/  
Certificate III in Pâtisserie
- 19 Diplôme Avancé de Gestion Culinaire - Cuisine/  
Advanced Diploma of Hospitality Management
- 21 Diplôme Avancé de Gestion Culinaire - Pâtisserie/  
Advanced Diploma of Hospitality Management

## LOCATION & FACILITIES

- 24 Our Chefs and Lecturers
- 25 Australia
- 26 Adelaide Campus
- 27 Melbourne Campus
- 28 Sydney Campus

## YOUR QUEST FOR EXCELLENCE

- 29 How to apply to Le Cordon Bleu
- 30 Higher Education
- 31 Enrolment Enquiries

# CONTINUE THE TRADITION OF EXCELLENCE

For over 120 years, Le Cordon Bleu has been a leader in culinary arts education.

From preserving traditional techniques to researching cutting edge molecular cuisine, Le Cordon Bleu upholds a tradition of excellence.

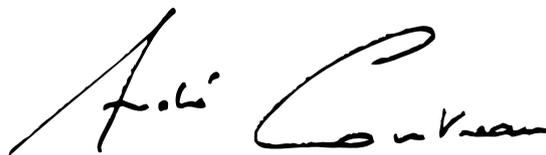
We are internationally recognised as the “most prestigious and revered cooking school in the world\*”. Our coveted Grand Diplôme will place you above the competition.

Today, our international network comprises more than 35 institutes in 20 countries with over 20,000 students graduating each year. Our academic programmes now expand teaching in culinary, wine, hospitality and tourism management.

The Le Cordon Bleu badge of excellence tells the world you are an expert in your field. When you study at Le Cordon Bleu, you join an international network of the world’s finest practitioners, setting the highest standards in both the culinary arts and the hospitality industry.

Be part of our proud legacy. Join us for a lifelong journey on your pathway to culinary mastery.

Amitiés gourmandes,



**André J. Cointreau**  
President and CEO | Le Cordon Bleu





# LE CORDON BLEU AUSTRALIA HISTORY



Australia is Le Cordon Bleu's academic hub, and part of an international expansion story starting in 1984 with the acquisition of Le Cordon Bleu Paris by Monsieur André Cointreau.

In the same year, Adelaide hosted the first Australian Symposium of Gastronomy, reflecting a growing confidence in the nation's cuisine.

Under Monsieur Cointreau's stewardship, Le Cordon Bleu began expanding market reach in the 1990s, with the opening of a culinary school in Ottawa, Canada in 1998; the purchase of the School of Cordon Bleu Cookery in London in 1990; and the opening of a School in Tokyo in 1991.

In 1992, Le Cordon Bleu Australia commenced operations, taking a bold new direction that would transform Le Cordon Bleu into a global education leader.

The programmes developed in Australia broadened Le Cordon Bleu's traditional cuisine and pâtisserie focus, to offer higher education management training in hospitality, hotel, tourism and event management, and gastronomy.

This synergistic market growth occurred at a time when Australia was stepping into the international culinary arena, helped along by flagship schools of food and catering in South Australia, New South Wales and Victoria.

A continuing core strength of Le Cordon Bleu's operations in Australia is its partnership with respected tertiary education providers - this model continues to drive business expansion today.

In 2017 Le Cordon Bleu Australia offers vocational, undergraduate and postgraduate study programmes in its own right and in partnership with other tertiary institutions.

These programmes are designed with input from industry and blend theoretical and practical training. Work-based learning is integral, providing students with the opportunity to apply knowledge and skills, build networks and succeed in rapidly growing industry sectors.

Le Cordon Bleu Australia attributes its success to the calibre of its staff and the respect they inspire within industry. As guest lecturers, writers and high-profile presenters, our staff regularly travel the world to receive awards, judge prestigious food and wine competitions, or present academic research to industry peers.

Despite having a population of just 23 million, Australia has the third highest number of international students in the world, behind only the United Kingdom and the United States.

Each year, approximately 2,000 students from more than 20 countries study with Le Cordon Bleu Australia at its campuses in Adelaide, Melbourne, Sydney and Perth.

# TIMELINE OF OUR TRADITION

Le Cordon Bleu's tradition of excellence began in 1895 when its first school opened in Paris. Today, Le Cordon Bleu is linked to the world's most prestigious restaurants, the grandest hotels, and the most successful hospitality events. Our reputation is built on delivering superior, industry-relevant programmes, with a perfect mix of practical and theoretical training.

## PARIS 1895

French journalist Marthe Distel publishes a culinary magazine, *La Cuisinière Cordon Bleu*. Subscribers are invited to the first cooking classes in October.

### 1897

Le Cordon Bleu Paris welcomes its first Russian student.

### 1905

Le Cordon Bleu Paris trains its first Japanese student.

### 1927

On November 16, the London Daily Mail newspaper, describes Le Cordon Bleu Paris as the Babel of nationalities: "It's not unusual for as many as eight different nationalities to be represented in the classes".

### 1933

Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of Chef Henri-Paul Pellaprat, open the school L'École du Petit Cordon Bleu and the restaurant Au Petit Cordon Bleu in London.

### 1942

Dione Lucas launches Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller "The Cordon Bleu Cook Book" and becomes the first woman to have a televised cooking show in United States.

### 1948

Le Cordon Bleu is accredited by the Pentagon for the professional training of young G.I.s after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrolls at Le Cordon Bleu Paris.

### 1953

Le Cordon Bleu London creates the Coronation Chicken dish, served to foreign dignitaries at the coronation lunch of Her Majesty Queen Elizabeth II.

### 1954

The success of the Hollywood movie *Sabrina*, directed by Billy Wilder and starring Audrey Hepburn, contributes to the growing fame of Le Cordon Bleu.

### 1984

The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, following Mrs. Elisabeth Brassart, Director of the school since 1945.

### 1988

Le Cordon Bleu Paris moves from rue des Champs de Mars by the Eiffel Tower to rue Léon Delhomme, in the 15th district of Paris.

Le Cordon Bleu Ottawa welcomes its first students.

### 1991

Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are identified as "Little France in Japan".

### 1995

Le Cordon Bleu Paris celebrates its 100th anniversary.

For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.

### 1996

Le Cordon Bleu Australia begins operations at the request of the New South Wales government, and provides training in preparation for the 2000 Olympic Games in Sydney.

Management courses are developed in Adelaide, drawing on Bachelor's degrees, Master's, MBA and University research on Hospitality, the Restaurant Industry, Culinary Arts and Wine.



### ■ 1998

Le Cordon Bleu signs an exclusive agreement with the Career Education Corporation (CEC) to bring teaching expertise to the United States and to offer Associate Degrees with a unique curriculum in Culinary Arts and Hospitality Management.

### ■ 2002

Le Cordon Bleu Korea and Le Cordon Bleu Mexico welcome their first students.

### ■ 2003

Le Cordon Bleu Peru begins operations. The institute flourishes, becoming number one in the country.

### ■ 2006

Le Cordon Bleu Thailand is launched in partnership with Dusit International.

### ■ 2009

Le Cordon Bleu schools around the world participate in the release of the Hollywood movie "Julie and Julia", starring Meryl Streep as Julia Child, an alumna of Le Cordon Bleu Paris.

### ■ 2011

Le Cordon Bleu Madrid opens in partnership with the Universidad Francisco de Vitoria.

The first Le Cordon Bleu online gastronomy food and wine programme is launched in a global partnership with Southern Cross University.

### ■ 2012

Le Cordon Bleu London moves to a new building in Bloomsbury square.

Le Cordon Bleu Malaysia is launched with Sunway University College.

Le Cordon Bleu New Zealand opens in Wellington.

### ■ 2013

Official inauguration of Le Cordon Bleu Istanbul.

Le Cordon Bleu Thailand receives the award of Best Culinary School in Asia.

### ■ 2014

Le Cordon Bleu India opens, offering students Bachelor degrees in Hospitality and Restaurant Management.

Le Cordon Bleu Lebanon and Le Cordon Bleu Hautes Etudes du Goût celebrate their 10th anniversary.

### ■ 2015

Le Cordon Bleu's 120th year anniversary is celebrated around the world.

Le Cordon Bleu Shanghai welcomes its first students.

Le Cordon Bleu Melbourne opens its doors in Holmesglen.

Le Cordon Bleu Santiago de Chile opens its doors.

Le Cordon Bleu Peru is bestowed University status.

Le Cordon Bleu Taiwan opens its doors with NKUHT and Ming-Tai Institute.

### ■ 2016

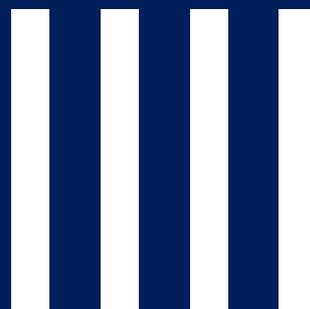
Le Cordon Bleu Perth opens.

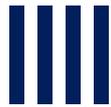
Le Cordon Bleu Paris relocates the flagship school to the banks of the Seine river, close to the Eiffel Tower.

## THE FUTURE

Le Cordon Bleu continues to develop internationally with new openings in Brisbane, Australia and Rio de Janeiro.

Le Cordon Bleu continues to develop internationally with new openings in Brazil, Indonesia and Philippines.





# OUR ALUMNI: ONE BLUE RIBBON CONNECTS US ALL

## THE GLOBAL BADGE

Le Cordon Bleu's blue ribbon badge is an internationally recognised symbol of prestige. It is your global badge - your unique brand; your symbol of excellence. It tells the world that you belong to an exclusive network of culinary experts. Your global badge gives you a distinct marketplace advantage in a competitive industry.

## INTERNATIONAL NETWORK OF CONTACTS

For over 120 years, our alumni have played a significant role in defining and shaping Le Cordon Bleu. Our alumni represent the finest in their field in culinary arts, gastronomy and hospitality-related professions. This international network provides opportunities to reconnect with fellow graduates and to recognise Le Cordon Bleu alumni contribution to industry and the wider community.

The Le Cordon Bleu Alumni Association reinforces the lifelong connection and passion that many graduates associate with Le Cordon Bleu. It connects graduates with the most respected individuals in the industry.



### JULIE BALLARD

#### DIPLÔME DE CUISINE

Julie Ballard's impressive portfolio of industry experience includes events management, recipe development, food styling, and photography. She has appeared on Better Homes and Gardens, and Mornings with Kerri-Anne, as well as working on publications for Masterchef, MKR, and OZ harvest. Julie regularly acts as a judge for Le Cordon Bleu and Australian Royal Fine Foods. She is an active member of Australian Culinary Federation and Global Research Chefs Association.

In 2001, Julie Ballard graduated from Le Cordon Bleu Sydney with a Diplôme de Cuisine. Since November 2015, she has worked for Cerebos's Culinary Institute as Culinary Chef Consumer Food.



### RAYMOND LIM

#### DIPLÔME DE CUISINE

Self-starter Raymond Lim always aspired to running his own business. In 2014, he had the opportunity to fulfil his dream by opening his first establishment, John Montague Café. His vision is to open five restaurants in coming years. This year, he opened Yan Restaurant, an Asian inspired smokehouse.

When asked what inspired him, he simply said: "I have 'cook's blood', my father's family are all part of the cooking world - it's in my blood too I guess, and simply cooking for people is the greatest privilege I have, and I get to do it every day!"



## MARK CHOI

### GRAND DIPLÔME

Seven years after graduating with the Grand Diplôme (Cuisine & Pâtisserie), Mark Choi took his lifelong aspiration to become a Le Cordon Bleu chef a notch higher, opening a restaurant on Sydney's prestigious North Shore. Mark is co-owner of Le Bouchon, a bustling French café and bistro in the heart of Sydney's Crows Nest restaurant district.

## JULIA TAYLOR

### DIPLÔME DE PÂTISSERIE

Celebrity recruit Julia Taylor was runner-up in Masterchef Australia 2012. Julia was drawn to study at Le Cordon Bleu Sydney when an episode of Masterchef Australia was filmed there with Chef André Sandison. "I loved the support, knowledge and facilities on offer and couldn't wait to be a part of such a fantastic learning environment. Plus, Sydney is such a fantastic place to live; the food scene here is humming. There is always a local gem to discover or a new place to visit full of inspiring flavours or ingredients," she says.

Julia says she finds the hospitality industry both demanding and rewarding. "Aspiring chefs looking for an industry in which they can completely immerse themselves in their craft will be satisfied, and driven to excel."



## BYRON FINNERTY

### DIPLÔME DE CUISINE

Byron has always been passionate about gastronomy and nutrition, having completed his study in nutrition and science at university. Following his university studies, Byron decided to travel working with chefs around the world as a crew member on luxury yachts. This cemented his love for food and travel, leading him back to Australia to pursue his dream of becoming a chef through the reality TV show MasterChef. Byron is a graduate of Le Cordon Bleu Sydney Diplôme de Cuisine.

## PERFECTED BY A TOUCH OF CORDON BLEU





## GRAND DIPLÔME

### Certificate III in Commercial Cookery and Pâtisserie

The Grand Diplôme is internationally recognised as one of Le Cordon Bleu's most prestigious culinary qualifications. After completing Basic, Intermediate and Superior certificates (for both Cuisine and Pâtisserie), and a Work Integrated Learning (WIL) component, you will receive the coveted Le Cordon Bleu Grand Diplôme.

#### CAREER PATHS

- Sous Chef
- Executive Chef
- Restaurant Manager
- Banquet Manager
- Food and Beverage Manager
- Catering Manager

In addition to Le Cordon Bleu's classical French modules, you also receive Australian qualifications (Certificate III in Commercial Cookery and Pâtisserie) through a comprehensive, nationally recognised series of certificates and diplomas.

You will be assessed through practical and theory examinations, classroom and written homework activities, simulated training exercises and Work Integrated Learning.

Certificate III in Commercial Cookery and Pâtisserie includes a six-month Work Integrated Learning component, organised by our Career Services team. This invaluable work placement opportunity provides real world learning to give our graduates a distinct marketplace advantage. You will also learn important job seeking expertise such as resumé writing, interview techniques and professional presentation.



# PROGRAMME STRUCTURE

The prestigious Grand Diplôme consists of Diplôme de Cuisine (Certificate III in Commercial Cookery) and Diplôme de Pâtisserie (Certificate III in Pâtisserie).

## BASIC CUISINE

This three-month programme offers essential grounding in professional cookery, vital for beginners and experienced students. It introduces the classical French culinary techniques that underpin modern international cuisine. It focuses on mastering basic skills: from how to hold a knife properly, to preparing vegetables and trussing a chicken. As you progress, you become skilled in organising, preparing and integrating ingredients to achieve exceptional flavours.

## INTERMEDIATE CUISINE

**Prerequisite:** Basic Cuisine

In this three-month programme you are introduced to classical French regional dishes, and apply techniques learned in Basic Cuisine. This course focuses on the importance of mise en place - the correct planning and preparation of food and equipment prior to cooking. You will also be introduced to a range of presentation styles, from platter to plate.

## SUPERIOR CUISINE

**Prerequisite:** Intermediate Cuisine

In this three-month programme you will learn contemporary developments in French and international cuisine. Addressing menu trends from leading modern restaurant kitchens, you will tackle original recipes and fresh interpretations of French classical dishes. By successfully completing this course you receive a Diplôme de Cuisine and a Certificate III in Commercial Cookery.

## WORK INTEGRATED LEARNING

Le Cordon Bleu's Career Services team will assist you with Work Integrated Learning (WIL). This six-month placement gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace. It will enrich your studies and act as a building block for your future career. This real world learning gives our graduates a distinct marketplace advantage.

## BASIC PÂTISSERIE

This three-month programme is designed to give you a strong foundation on which to build the skills and knowledge needed to be a successful pastry chef. You will learn the techniques of the trade from expert teachers and chefs, and create a range of simple, delicious pastries and desserts. You'll learn the fundamentals of savoury cooking with a broad range of skills that will give your career an edge.

## INTERMEDIATE PÂTISSERIE

**Prerequisite:** Basic Pâtisserie

In this three-month programme you will combine simple ingredients to make an impressive range of specialist pastries, cakes, desserts and baked items. Our chefs will inspire you to take your skills to a more advanced level. You will put your skills into practice, cooking for real customers in the campus restaurant.

## SUPERIOR PÂTISSERIE

**Prerequisite:** Intermediate Pâtisserie

This three-month programme combines all the knowledge, techniques and artistry learned to date - you will discover your personal style. You will produce complex and highly decorated pastries and gâteaux, and explore your artistic side by making marzipan, sugar and chocolate figurines, and decorations. On successful completion you will receive a Diplôme de Pâtisserie and a Certificate III in Pâtisserie.

For more details on the Diplôme de Cuisine and Diplôme de Pâtisserie units, please see pages 9 and 11.

## KEY INFORMATION

**Campus:** Melbourne & Sydney

**Duration:** 2 years (24 months)

### Entry requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

Certificate III in Commercial Cookery: 082867C

Certificate III in Pâtisserie: 082868B

### Course Credit

Available on application.

### Fee-Help

Not available for culinary programmes.



## DIPLÔME DE CUISINE

### Certificate III in Commercial Cookery

Our Diplôme de Cuisine is the most rigorous and comprehensive programme in classical French culinary techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French cuisine.

#### CAREER PATHS

- Sous Chef
- Executive Chef
- Restaurant Manager
- Banquet Manager
- Food & Beverage Manager
- Catering Manager

A Work Integrated Learning (WIL) component provides real industry workplace experience, an opportunity to use theoretical knowledge and gain practical skills. This will not only enrich your studies, it is a building block for your future career. As a Le Cordon Bleu graduate, this practical industry experience gives you a genuine career advantage.

#### BASIC

Learn classical French culinary techniques underpinning modern international cuisine, master basic skills, and explore more complex techniques.

#### SUPERIOR

Explore contemporary developments in French and international cuisine, identify modern menu trends, and re-interpret French classics.

#### INTERMEDIATE

Discover classical French regional dishes, learn mise en place, and practise a range of presentation styles.

#### WORK INTEGRATED LEARNING

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.



# PROGRAMME STRUCTURE

## BASIC

Essential grounding in cuisine basics.

### FRENCH CULINARY TOPICS

- French culinary terms and definitions
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques
- Variations of cooking methods
- Fonds de Cuisine - foundation sauces production
- Commodities - receiving and storing
- Classical French stocks, glazes, basic and advanced sauces and soups

### AUSTRALIAN UNITS OF COMPETENCY

- Use food preparation equipment SITHCCC001
- Prepare dishes using basic methods of cookery SITHCCC005
- Prepare stocks, sauces and soups SITHCCC007
- Clean kitchen premises and equipment SITHKOP001
- Maintain the quality of perishable items SITXINV002
- Use hygienic practices for food safety SITXFSA001
- Participate in safe work practices SITXWHS001
- Source and use information on the hospitality industry SITHIND002
- Work effectively with others BSBWOR203

## INTERMEDIATE

**Prerequisite:** Basic  
Next level of cuisine techniques and skills.

### FRENCH CULINARY TOPICS

- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, basic and advanced sauces and soups
- Hors d'oeuvres, canapés, salads and appetisers
- Vegetables, eggs and farinaceous cooking techniques and menu items
- French pastries and cakes

### AUSTRALIAN UNITS OF COMPETENCY

- Prepare appetisers and salads SITHCCC006
- Prepare vegetable, fruit, egg and farinaceous dishes SITHCCC008
- Produce cakes, pastries and breads SITHCCC019
- Prepare poultry dishes SITHCCC012
- Participate in safe food handling practices SITXFSA002
- Show social and cultural sensitivity SITXCOM002
- Participate in environmentally sustainable work practices BSBUS201

## SUPERIOR

**Prerequisite:** Intermediate  
Applied creativity to commercial cookery.

### FRENCH CULINARY TOPICS

- Meat, poultry and game preparations and cookery techniques, dish presentations and finishes
- Seafood preparations and cookery techniques, dish presentation and finishes
- Menu trends and market application
- Desserts à l'assiette
- Preparation of foods for dietary, allergy and cultural requirements
- Seasonal and market influences in cuisine
- Classical and contemporary menus
- Modern approaches to plate design

### AUSTRALIAN UNITS OF COMPETENCY

- Handle and serve cheese SITHCCC017
- Prepare meat dishes SITHCCC014
- Prepare seafood dishes SITHCCC013
- Produce desserts SITHPAT006
- Prepare food to meet special dietary requirements SITHCCC018
- Manage conflict SITXCOM005
- Coach others in job skills SITXHRM001
- Plan and cost basic menus SITHKOP002

## KEY INFORMATION

**Campus:** Melbourne & Sydney

**Admission dates:** January, April, July, October

**Duration:** 15 months

### Entry Requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

082867C

### Assessment

Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

### Course Credit

Available on application.

### Fee-Help

Not available for culinary programmes.

## WORK INTEGRATED LEARNING

Six-month real industry workplace experience.

### AUSTRALIAN UNITS OF COMPETENCY

- Work effectively as a cook SITHCCC020





## DIPLÔME DE PÂTISSERIE

### Certificate III in Pâtisserie

Our Diplôme de Pâtisserie is the most rigorous and comprehensive programme in classical French pastry techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French pâtisserie.

#### CAREER PATHS

- Pastry Chef
- Executive Chef
- Restaurant Manager
- Pâtisserie Owner
- Food and Beverage Manager
- Catering Manager
- Cake Designer

Work Integrated Learning (WIL) gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace. This will not only enrich your studies, it is a building block for your future career giving you a genuine graduate advantage.

#### BASIC

Develop basic skills and knowledge, learn techniques from expert teachers and chefs, and create simple, delicious pastries and desserts.

#### SUPERIOR

Produce highly decorated pastries and gâteaux, and develop creative flair with marzipan, sugar and chocolate figurines and decorations.

#### INTERMEDIATE

Experiment with simple ingredients to make an impressive range of specialist pastries, cakes, desserts and bakery items.

#### WORK INTEGRATED LEARNING

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.



# PROGRAMME STRUCTURE

## BASIC

Essential grounding in pâtisserie basics.

### FRENCH CULINARY TOPICS

- Introduction to classic cooking techniques as applied to pâtisserie
- French culinary terms and definitions
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques in cookery and pâtisserie
- Commodities - receiving and storing
- French basic pastry terms
- Introduction to chocolate
- Introduction to bread and yeast dough
- Introduction to desserts
- French Pâtisserie - introduction to a variety of cakes and pastries
- Basic doughs and fillings—short pastry, choux pastry, puff pastry, various creams

### AUSTRALIAN UNITS OF COMPETENCY

- Use food preparation equipment SITHCCC001
- Prepare dishes using basic methods of cookery SITHCCC005
- Produce pastries SITHPAT003
- Clean kitchen premises and equipment SITHKOP001
- Maintain the quality of perishable items SITXINV002
- Use hygienic practices for food safety SITXFSA001
- Participate in safe work practices SITXWHS001
- Source and use information on the hospitality industry SITHIND002
- Work effectively with others BSBWOR203

## INTERMEDIATE

**Prerequisite:** Basic

Next level of pâtisserie techniques and skills.

### FRENCH CULINARY TOPICS

- Artistic and decorative skills
- Ice cream and sorbet
- Bread making
- Mastering Bavarian creams and mousses
- Classical and contemporary desserts
- Classical and contemporary presentations
- Variations on restaurant hot and cold plated desserts
- French pastries and cakes

### AUSTRALIAN UNITS OF COMPETENCY

- Produce cakes SITHPAT001
- Produce yeast-based bakery products SITHPAT004
- Produce desserts SITHPAT006
- Participate in safe food handling practices SITXFSA002
- Show social and cultural sensitivity SITXCOM002
- Participate in environmentally sustainable work practices BBSUS201

## SUPERIOR

**Prerequisite:** Intermediate

Applied creativity to pâtisserie products.

### FRENCH CULINARY TOPICS

- Variety of classic pastries and cakes
- Sweet yeast products
- Advanced gâteaux and tortes
- Dessert for dietary requirements
- Boulangerie - European festive and celebration breads
- Application of menu presentation
- Modern approaches to plate design and presentation to restaurant standards
- Contemporary chocolate box
- Production and presentation of petits fours

### AUSTRALIAN UNITS OF COMPETENCY

- Produce gâteaux, torten and cakes SITHPAT002
- Produce petits fours SITHPAT005
- Prepare and model marzipan SITHPAT007
- Prepare food to meet special dietary requirements SITHCCC018
- Manage conflict SITXCOM005
- Coach others in job skills SITXHRM001
- Plan and cost basic menus SITHKOP002

## KEY INFORMATION

**Campus:** Melbourne & Sydney

**Admission dates:** January, April, July, October

**Duration:** 15 months

### Entry Requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

082868B

### Assessment

Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

### Course Credit

Available on application.

### Fee-Help

Not available for culinary programmes.

## WORK INTEGRATED LEARNING

Six-month real industry workplace experience.

### AUSTRALIAN UNITS OF COMPETENCY

- Use cookery skills effectively SITHCCC011





## CONNECT WITH THE BEST

YOUR PASSION FOR THE CULINARY ARTS AND OUR WORK INTEGRATED LEARNING IS THE PERFECT PROFESSIONAL PATHWAY.

Le Cordon Bleu's world class programmes focus on the demands of a growing international hospitality industry. Our students receive a superior education built on a distinctive teaching methodology that provides a practical learning component called Work Integrated Learning (WIL).

Over a six-month period (dependent on the study programme), Work Integrated Learning provides a real industry workplace experience, an opportunity to use theoretical knowledge and gain practical skills.

Le Cordon Bleu successfully places students in Work Integrated Learning programmes worldwide, allowing students to make connections and build industry networks.

Our Career Services team, who are hospitality and career specialists, maintain a direct line of communication with industry partners. They actively seek connections to source work opportunities for our current students and graduates alike. They build supportive networks with industry partners to help our students realise their career goals.

Career Services teach students work-ready skills such as resumé writing, interview techniques, career building and goal setting, professional presentation and networking. They collect industry feedback to better prepare our students for the marketplace.



**CATHY SINDEN**

Recruitment Manager,  
The Star Sydney

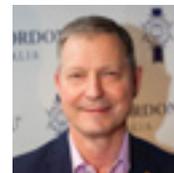
"The reason we choose Le Cordon Bleu students is due to the skills they bring to our business, they are very professional and know how to present themselves, this is very important to our organisation. Our partnership by far is the most valuable to me."



**JULIEN POUTEAU**

Executive Chef  
QT Hotels and Resorts

"We engage Le Cordon Bleu because obviously they provide a fantastic platform to find a chef that wants to build a career. I know that they have a vision to develop, to grow and that it is my responsibility to help them. I know the foundation is right and that's what really interests me about Le Cordon Bleu."



**ANDREW MORLEY**

Director of Talent Resourcing  
InterContinental Hotels Group

"Our partnership spans some 20 years and we are delighted both to work with Le Cordon Bleu and employ their students. The students come very well prepared to work in our environment... they take up positions in our kitchens, front and back-of-house areas in particular, food & beverage operations including our banqueting."



## BEN MAYNE

National Career Services Manager,  
Le Cordon Bleu Australia

Le Cordon Bleu has established a number of outstanding industry partnerships which support, nurture and develop individuals to gain real work experience, enhance job prospects and ultimately fine tune their skills to be work ready upon graduating.

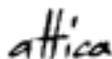


“Work placements empower our students to understand, adapt and apply their skills. It ensures they are equipped to plan, instigate and navigate careers in an environment where conceptual, adaptive, personal, technical and vocational skills are required”.

LE CORDON  
BLEU STUDENTS  
TYPICALLY  
WORK IN THE  
FOLLOWING  
ROLES:

- Chef
- Demi-Chef
- Chef de Partie
- Banquet Chef
- Commis / Cook
- Pastry Assistant
- Pastry Cook
- Baker
- Chocolatier
- Food Service Operations
- Catering Operations
- Food Production

### INDUSTRY PARTNERS





## CERTIFICAT DE COMMIS DE CUISINE

### Certificate III in Commercial Cookery

Learn the foundation knowledge and skills of classical French culinary techniques that underpin contemporary cuisine. French culinary topics are combined with Australian units of competency to create a unique study programme. A Work Integrated Learning (WIL) gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace.

#### CAREER PATHS

- Sous Chef
- Executive Chef
- Restaurant Manager
- Banquet Manager
- Food & Beverage Manager
- Catering Manager

Certificat de Commis de Cuisine is offered as a six-month intensive study option on-campus followed by a six-month Work Integrated Learning.

#### STAGE 1.1

Learn classical French culinary techniques underpinning modern international cuisine, master basic skills, and explore more complex techniques.

#### STAGE 1.2

Discover classical French regional dishes, learn mise en place, and practice a range of presentation styles.

#### STAGE 1.3

Explore contemporary developments in French and international cuisine, identify modern menu trends, and re-interpret French classics.

#### WORK INTEGRATED LEARNING

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.



# PROGRAMME STRUCTURE

## STAGE 1.1

Essential grounding in cuisine basics.

### FRENCH CULINARY TOPICS

- French culinary terms and definitions
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques
- Variations of cooking methods
- Fonds de Cuisine - foundation sauces production
- Commodities - receiving and storing
- Classical French stocks, glazes, basic and advanced sauces and soups

### AUSTRALIAN UNITS OF COMPETENCY

- Use food preparation equipment SITHCCC001
- Prepare dishes using basic methods of cookery SITHCCC005
- Prepare stocks, sauces and soups SITHCCC007
- Clean kitchen premises and equipment SITHKOP001
- Maintain the quality of perishable items SITXINV002
- Use hygienic practices for food safety SITXFSA001
- Participate in safe work practices SITXWHS001
- Source and use information on the hospitality industry SITHIND002
- Work effectively with others BSBWOR203

## STAGE 1.2

**Prerequisite:** Stage 1.1

Next level of cuisine techniques and skills.

### FRENCH CULINARY TOPICS

- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, basic and advanced sauces and soups
- Hors d'oeuvres, canapés, salads and appetisers
- Vegetables, eggs and farinaceous cooking techniques and menu items
- French pastries and cakes

### AUSTRALIAN UNITS OF COMPETENCY

- Prepare appetisers and salads SITHCCC006
- Prepare vegetable, fruit, egg and farinaceous dishes SITHCCC008
- Produce cakes, pastries and breads SITHCCC019
- Prepare poultry dishes SITHCCC012
- Participate in safe food handling practices SITXFSA002
- Show social and cultural sensitivity SITXCOM002
- Participate in environmentally sustainable work practices BBSUS201

## STAGE 1.3

**Prerequisite:** Stage 1.2

Applied creativity to commercial cookery.

### FRENCH CULINARY TOPICS

- Meat, poultry and game preparations and cookery techniques
- Seafood preparations and cookery techniques, dish presentation and finishes
- Menu trends and market application
- Desserts à l'assiette
- Preparation of foods for dietary, allergy and cultural requirements
- Seasonal and market influences in cuisine
- Classical and contemporary menus
- Modern approaches to plate design

### AUSTRALIAN UNITS OF COMPETENCY

- Handle and serve cheese SITHCCC017
- Prepare meat dishes SITHCCC014
- Prepare seafood dishes SITHCCC013
- Produce desserts SITHPAT006
- Prepare food to meet special dietary requirements SITHCCC018
- Manage conflict SITXCOM005
- Coach others in job skills SITXHRM001
- Plan and cost basic menus SITHKOP002

## KEY INFORMATION

**Campus:** Adelaide

**Admission dates:** January & July

**Duration:** 12 months

### Entry Requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

082867C

### Assessment

Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

### Course Credit

Available on application.

### Fee-Help

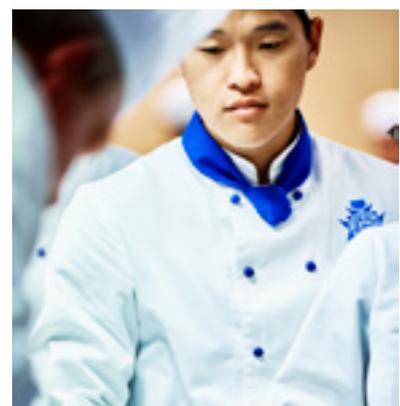
Not available for culinary programmes.

## WORK INTEGRATED LEARNING

Six-month real industry workplace experience.

### AUSTRALIAN UNITS OF COMPETENCY

- Work effectively as a cook SITHCCC020





## CERTIFICAT DE COMMIS DE PÂTISSERIE

### Certificate III in Pâtisserie

Our Certificat de Commis de Pâtisserie (Certificate III in Pâtisserie) will give you comprehensive knowledge and solid skills in the expert preparation of pâtisserie served in restaurants, cafés and tea rooms. French culinary topics are combined with Australian units of competency to create an unique study programme. A Work Integrated Learning (WIL) gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace.

Certificat de Commis de Pâtisserie is offered as a six-month intensive study option on-campus followed by six-month Work Integrated Learning.

#### CAREER PATHS

- Pastry Chef
- Executive Chef
- Restaurant Manager
- Pâtisserie Owner
- Food & Beverage Manager
- Catering Manager
- Cake Designer

#### STAGE 1.1

Develop basic skills and knowledge, learn techniques from expert teachers and chefs, and create simple, delicious pastries and desserts.

#### STAGE 1.2

Experiment with simple ingredients to make an impressive range of specialist pastries, cakes, desserts and bakery items.

#### STAGE 1.3

Produce highly decorated pastries and gâteaux, and develop creative flair with marzipan, sugar and chocolate figurines and decorations.

#### WORK INTEGRATED LEARNING

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.

# PROGRAMME STRUCTURE

## STAGE 1.1

Essential grounding in pâtisserie basics.

### FRENCH CULINARY TOPICS

- Introduction to classic cooking techniques as applied to pâtisserie
- French culinary terms and definitions
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques in cookery and pâtisserie
- Commodities - receiving and storing
- French basic pastry terms
- Introduction to chocolate
- Introduction to bread and yeast dough
- Introduction to desserts
- French Pâtisserie - introduction to a variety of cakes and pastries
- Basic doughs and fillings - short pastry, choux pastry, puff pastry, various creams

### AUSTRALIAN UNITS OF COMPETENCY

- Use food preparation equipment SITHCCC001
- Prepare dishes using basic methods of cookery SITHCCC005
- Produce pastries SITHPAT003
- Clean kitchen premises and equipment SITHKOP001
- Maintain the quality of perishable items SITXINV002
- Use hygienic practices for food safety SITXFSA001
- Participate in safe work practices SITXWHS001
- Source and use information on the hospitality industry SITHIND002
- Work effectively with others BSBWOR203



## STAGE 1.2

**Prerequisite:** Stage 1.1

Next level of pâtisserie techniques and skills.

### FRENCH CULINARY TOPICS

- Artistic and decorative skills
- Ice cream and sorbet
- Bread making
- Mastering Bavarian creams and mousses
- Classical and contemporary desserts
- Classical and contemporary presentations
- Variations on restaurant hot and cold plated desserts
- French pastries and cakes

### AUSTRALIAN UNITS OF COMPETENCY

- Produce cakes SITHPAT001
- Produce yeast-based bakery products SITHPAT004
- Produce desserts SITHPAT006
- Participate in safe food handling practices SITXFSA002
- Show social and cultural sensitivity SITXCOM002
- Participate in environmentally sustainable work practices BSBWSUS201

## STAGE 1.3

**Prerequisite:** Stage 1.2

Applied creativity to pâtisserie products.

### FRENCH CULINARY TOPICS

- Variety of classic pastries and cakes
- Sweet yeast products
- Advanced gâteaux and tortes
- Dessert for dietary requirements
- Boulangerie - European festive and celebration breads
- Application of menu presentation
- Modern approaches to plate design
- Contemporary chocolate box
- Production and presentation of petits fours

### AUSTRALIAN UNITS OF COMPETENCY

- Produce gâteaux, torten and cakes SITHPAT002
- Produce petits fours SITHPAT005
- Prepare and model marzipan SITHPAT007
- Prepare food to meet special dietary requirements SITHCCC018
- Manage conflict SITXCOM005
- Coach others in job skills SITXHRM001
- Plan and cost basic menus SITHKOP002

## KEY INFORMATION

**Campus:** Adelaide

**Admission dates:** January & July

**Duration:** 12 months

### Entry Requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

082868B

### Course Credit

Available on application.

### Fee-Help

Not available for culinary programmes.

## WORK INTEGRATED LEARNING

Six-month real industry workplace experience.

### AUSTRALIAN UNITS OF COMPETENCY

- Use cookery skills effectively SITHCCC011



## DIPLÔME AVANCÉ DE GESTION CULINAIRE – CUISINE

### Advanced Diploma of Hospitality Management

The Advanced Diploma of Hospitality Management (includes Certificate IV in Commercial Cookery)

provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry occupations.

From the Certificate III in Commercial Cookery you will move into the Advanced Diploma of Hospitality Management where you will develop management and leadership skills in areas such as marketing, human resources, business planning and financial control.

The 12-month Diplôme Avancé de Gestion Culinaire / Advanced Diploma of Hospitality Management includes a nested award Certificate IV in Commercial Cookery. In this stage you will be introduced to more business-related units covering management principles and practices. [See diagram opposite.]

#### CAREER PATHS

- Executive Chef
- Restaurateur Owner
- Restaurant Manager
- Banquet Manager
- Food & Beverage Manager
- Kitchen Operations Manager
- Catering Manager
- Food Entrepreneur



# PROGRAMME STRUCTURE

## CERTIFICATE IV IN COMMERCIAL COOKERY

**Prerequisite:** Diplôme de Cuisine / Certificate III in Commercial Cookery

**Length:** Six-months

You will be introduced to business-related units, and develop a deeper understanding of management principles and practices.

### FRENCH CULINARY TOPICS

- Introduction to molecular gastronomy; demonstrations & workshops
- Butchery Masterclass
- Matching food with wine
- Classical French and contemporary cuisines
- Classical French and contemporary patés, terrines and buffet

### AUSTRALIAN UNITS OF COMPETENCY

- Produce and serve food for buffets SITHCCC015
- Prepare specialised food items SITHCCC021
- Coordinate cooking operations SITHKOP005
- Implement and monitor environmentally sustainable work practices BSBSUS401
- Develop menus for special dietary requirements SITHKOP004
- Prepare and monitor budgets SITXFIN004
- Manage finances within a budget SITXFIN003
- Manage diversity in the workplace BSBDIV501
- Lead and manage people SITXHRM003
- Monitor work operations SITXMGT001
- Implement and monitor work health and safety practices SITXWHS003
- Establish and maintain a work health and safety system SITXWHS004

## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

**Prerequisite:** Certificate IV in Commercial Cookery

**Length:** Six-months

The Advanced Diploma of Hospitality Management will take your business and management skills to the next level of excellence.

### AUSTRALIAN UNITS OF COMPETENCY

- Serve food and beverages SITHFAB007
- Develop and manage quality customer service practices SITXCCS008
- Develop and implement a business plan BSBMGT617
- Manage operational plan BSBMGT517
- Manage physical assets SITXFIN005
- Develop and implement marketing strategies SITXMPPR007
- Establish and conduct business relationships SITXMGT002
- Research and comply with regulatory requirements SITXGLC001
- Recruit, select and induct staff SITXHRM004
- Monitor staff performance SITXHRM006
- Manage finances BSBFIM601

## KEY INFORMATION

**Campus:** Adelaide, Melbourne or Sydney

**Admission dates:** January and July (Adelaide); January, April, July, October (Melbourne, Sydney)

### Entry Requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

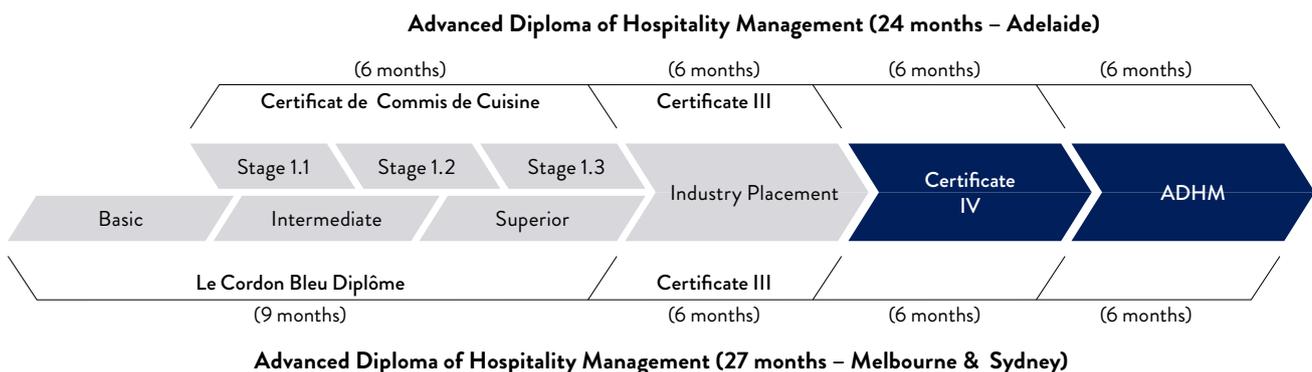
091098J

### Course Credit

Available on application.

### Fee-Help

Not available for culinary programmes.





## DIPLÔME AVANCÉ DE GESTION CULINAIRE – PÂTISSERIE

### Advanced Diploma of Hospitality Management

The Advanced Diploma of Hospitality Management (includes Certificate IV in Pâtisserie) provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry occupations.

From the Certificate III in Pâtisserie you will move into the Advanced Diploma of Hospitality Management programme where you will develop management and leadership skills in areas such as marketing, human resources, business planning and financial control.

The 12-month Diplôme Avancé de Gestion Culinaire / Advanced Diploma of Hospitality Management includes a nested award Certificate IV in Pâtisserie. In this stage you will be introduced to more business-related units covering management principles and practices. [See diagram opposite.]

#### CAREER PATHS

- Pâtissier
- Pastry Chef
- Pâtisserie Café Owner
- Pâtisserie Manager
- Specialist Chocolate Manufacture
- Pastry Chef & Chocolatier



# PROGRAMME STRUCTURE

## CERTIFICATE IV IN PÂTISSERIE

**Prerequisite:** Certificate III in Pâtisserie

**Length:** Six-months

In this stage you will be introduced to business-related units and you will develop a deeper understanding of management principles and practices.

### FRENCH CULINARY TOPICS

- Decorative showpieces – advanced sugar and chocolate work to produce original showpieces; includes silicone mould making
- Confiserie – advanced chocolate and sugar confections; packaging and presentation of confectionery
- Petits fours
- Marzipan – shaping, modelling and finishing figures
- Caramel and nougatine

### AUSTRALIAN UNITS OF COMPETENCY

- Produce chocolate confectionery SITHPAT008
- Model sugar-based decorations SITHPAT009
- Design and produce sweet buffet showpieces SITHPAT010
- Coordinate cooking operations SITHKOP005
- Implement and monitor environmentally sustainable work practices BSBSUS401
- Prepare and monitor budgets SITXFIN004
- Manage finances within a budget SITXFIN003
- Manage diversity in the workplace BSBDIV501
- Lead and manage people SITXHRM003
- Monitor work operations SITXMGTO01
- Implement and monitor work health and safety practices SITXWHS003
- Establish and maintain a work health and safety system SITXWHS004

## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

**Prerequisite:** Certificate IV in Pâtisserie

**Length:** Six-months

The final stage of Advanced Diploma of Hospitality Management will take your business and management skills to the next level of excellence.

### AUSTRALIAN UNITS OF COMPETENCY

- Serve food and beverages SITHFAB007
- Develop and manage quality customer service practices SITXCCS008
- Develop and implement a business plan BSBMGT617
- Manage operational plan BSBMGT517
- Manage physical assets SITXFIN005
- Develop and implement marketing strategies SITXMPRO07
- Establish and conduct business relationships SITXMGTO02
- Research and comply with regulatory requirements SITXGLC001
- Recruit, select and induct staff SITXHRM004
- Monitor staff performance SITXHRM006
- Manage finances BSBFIM601

## KEY INFORMATION

**Campus:** Adelaide, Melbourne or Sydney

**Admission dates:** January and July (Adelaide); January, April, July, October (Melbourne, Sydney)

### Entry Requirements

**Age:** 18

**IELTS Academic or General:** 5.5 with no band score below 5.

**School leaver:** Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education and demonstrated ability to undertake tertiary level studies.

### CRICOS Course Code

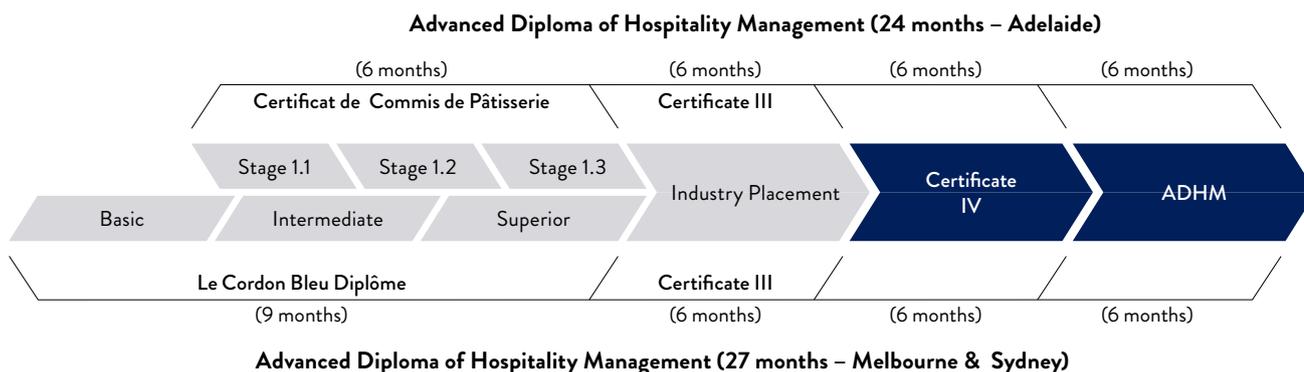
091098J

### Course Credit

Available on application.

### Fee-Help

Not available for culinary programmes.







## OUR CHEFS AND LECTURERS

Our master chefs and lecturers are integral to the success of over 2,000 students yearly. Le Cordon Bleu Australia operates under the technical supervision of highly trained chefs and industry specialists, recruited from the most prestigious hotels and restaurants around the world.

A global chef exchange programme has been a major contributing factor in maintaining consistency of approach and quality teaching worldwide. Step-by-step cuisine and pastry demonstrations followed by hands-on practical classes in state-of-the-art settings enable chefs to give individual attention to students.

Delivery of basic and intermediate cuisine and pâtisserie programmes began in 1996. They featured more than 300 recipes, from classic basics to contemporary cuisine, based on the premise that it is only by mastering French culinary classics that full creativity can develop.



Le Cordon Bleu head chefs (from left to right)  
Karen Doyle, Brad French, Simon Taylor.

## GUEST CHEF DEMONSTRATIONS AND CULINARY CONFERENCES

As part of enriching students' learning experience, our schools in Sydney, Melbourne and Adelaide host regular masterclasses. We invite world acclaimed master chefs of cuisine, pastry and gastronomy to demonstrate their exclusive dishes which have played a key role in shaping the culinary world.

Celebrity chefs such as renowned Peruvian cuisine chef, author and entrepreneur Gaston Acurio; chef Evan Moore from The Fat Duck Group; Deniz Karaca - awarded Australia's Pâtissier of the year 2016; molecular gastronomy scientist and chef Christophe Lavelle; celebrity chef and alumni from Malaysia, Dato' Fazley Yaakob; through to chef Ferran Adrià who runs the acclaimed El Bulli Michelin 3-star restaurant, have all inspired our student's growth in the culinary world.



Le Cordon Bleu guest chefs (from left to right)  
Dato' Fazley Yaakob, Christophe Lavelle, Deniz  
Karaca, Ferran Adrià.

Our students are invited to participate in a range of industry-related food events, from Tasting Australia, Good Food & Wine shows to international gastronomy festival events. At these events, students accompany celebrity chefs in the preparation of the festival's menu. Students also participate in national competitions like Workskills Australia, Foie Gras competition, Thierry Marx Career Development Award and the international La Chaîne des Rôtisseurs Jeunes Chefs Rôtisseurs competition.





## AUSTRALIA

### LIFESTYLE & LEARNING WITH LE CORDON BLEU

Our local and international students enjoy the best lifestyle and learning opportunities in the world. Le Cordon Bleu students attend vibrant, state-of-the-art campuses in Sydney, Melbourne, and Adelaide.

Our students choose Australia for its inclusive and diverse culture, its temperate climate, and excellent quality of life. Recent statistics indicate that the hospitality and tourism industry is thriving, with 930,000 people currently employed in Australia.



### Adelaide

Adelaide is a treasure trove of shopping, fine arts, gastronomy and outdoor activities. Local natural attractions include Mt Lofty Ranges, Barossa Valley and Fleurieu Peninsula. Walk, hike or cycle around Mt. Lofty. Swim or relax at any of Adelaide's great beaches. Explore nearby wine regions in the Barossa Valley and learn about local wines.

Choose from many events throughout the year, from music concerts, sport events, festivals, markets, and theatre.



### Melbourne

Melbourne is recognised as one of the great culinary cities of the world. You can enjoy, at accessible prices, different cuisines from all over the world and Melbourne is home to many of Australia's most talented chefs. Melburnians take their coffee very seriously and the city's café culture is the envy of Australia.

Voted\* the world's most liveable city six times in a row, Melbourne is also a leader in the creative and performing arts. It is also the sporting and fashion capital of Australia.



### Sydney

Sydney is one of the world's most loved cities, with a lively arts and culture scene, stunning harbour, coastal beaches and national parks.

Discover handmade treasures, explore fresh food and vintage fashion at the markets, or shop the mix of local and international fashion in the city centre. Many world-renowned chefs call Sydney home, so there's no end of local and international cuisine to enjoy.



## ADELAIDE CAMPUS

### TAFE SA, Regency International Centre

Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation of the culinary programmes delivered in association with Regency International Centre for Hospitality, Leisure and Food Studies.

**TAFE SA REGENCY INTERNATIONAL CENTRE**  
137 DAYS ROAD, REGENCY PARK SA 5010

WWW.TAFESA.EDU.AU

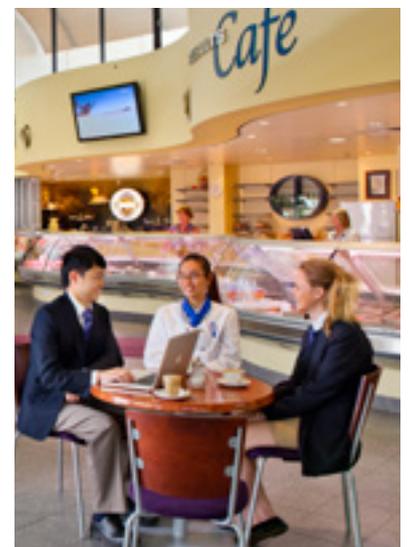
CRICOS Provider No: 00092B



#### PARTNER FACILITIES

Regency International Centre is a world-class facility that delivers training in cookery, hospitality, bakery, butchery, and food processing. In addition, it proudly boasts a state-of-the-art brewery, cheese-making facility, coffee academy and winery, and runs industry-based courses through these facilities. The centre also includes Graduates training restaurant.

- Fully equipped commercial and specialty kitchens
- Culinary demonstration theatre
- Training restaurant open to the public
- Student accommodation referral service
- Ample on-campus parking
- Close to buses and a major suburban train line
- Academic and personal counselling
- Learning Commons
- Career advisor
- Modern cafeteria
- Electronic banking facilities (ATM)





## MELBOURNE CAMPUS

### Holmesglen, Moorabbin Campus

While Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation of the culinary programmes delivered in association with Holmesglen, Moorabbin Campus Holmesglen Institute is the largest vocational education and training organisation in Victoria.

**HOLMESGLEN  
MOORABBIN CAMPUS,  
488 SOUTH ROAD  
MOORABBIN, VICTORIA 3189**

[WWW.HOLMESGLEN.EDU.AU](http://WWW.HOLMESGLEN.EDU.AU)

CRICOS Provider No: 00012G

holmesglen



#### PARTNER FACILITIES

In the past year, the Holmesglen Moorabbin campus has enjoyed a \$25 million investment in refurbishment and extension of student amenities. This includes two brand new state-of-the-art, polyvalent kitchens for the benefit of Le Cordon Bleu students.

- Fully equipped commercial and specialty kitchens
- Demonstration kitchens with audio visual capabilities
- Training restaurants
- An auditorium
- Lecture theatres
- Function event areas
- Academic and personal counselling
- Learning Commons
- Close to buses and a major suburban train line
- Career advisor
- Modern cafeteria
- Electronic banking facilities (ATM)





# SYDNEY CAMPUS

## TAFE NSW Northern Sydney Institute, Ryde College

While Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation of the culinary programmes in Sydney delivered in association with Northern Sydney Institute, Ryde Campus.



**TAFE NSW NORTHERN SYDNEY  
INSTITUTE, RYDE COLLEGE  
250 BLAXLAND ROAD, RYDE  
NSW 2112**

[WWW.NSI.TAFENSW.EDU.AU](http://WWW.NSI.TAFENSW.EDU.AU)

CRICOS Provider No: 00591E



### PARTNER FACILITIES

Set on 25 acres of beautifully landscaped gardens with views to the Blue Mountains, Ryde Campus is an internationally renowned specialist training centre for hospitality, tourism, horticulture and environmental management. It is the largest hospitality training centre in the Asia-Pacific region.

Students studying the culinary arts programmes train in commercially equipped kitchens and state-of-the-art training restaurants.

- Fully equipped commercial and specialty kitchens
- Demonstration kitchens with audio visual capabilities
- Training restaurants
- Café Bleu
- An auditorium
- Lecture theatres
- Function event areas
- Academic and personal counselling
- Learning Commons
- Close to buses and a major suburban train line
- Career advisor
- Modern cafeteria
- Electronic banking facilities (ATM)





## HOW TO APPLY TO LE CORDON BLEU

### 1. Download your application form or apply online

To download an application form, or apply online, please visit the [www.cordonbleu.edu/australia](http://www.cordonbleu.edu/australia) homepage and select the appropriate form.

### 2. Complete your application form

The application form includes all the information we require to enrol you in the course of your choice. Please be as detailed as possible. If you need assistance with this, or have any questions, please contact us at [australia@cordonbleu.edu](mailto:australia@cordonbleu.edu)

### 3. Prepare your supporting documents

The enrolment form includes all the supporting documents you will need to provide with your certified application form. Please ensure that all of these documents are valid and ready to submit with your application. Le Cordon Bleu Australia is a Streamlined Student Visa Framework (SSVF) approved provider with the Department of Immigration and Border Protection. Please contact our admissions department for further information and required documentation if you wish to apply for SSVF.

### 4. Submit your completed application form

Some applications can be submitted online. All other applications may be submitted by post, fax or email:

Le Cordon Bleu Australia  
137 Days Road, Regency Park  
SA 5010 Australia  
F +61 8 8346 3755  
[admissionsaustralia@cordonbleu.edu](mailto:admissionsaustralia@cordonbleu.edu)

### 5. Assessing your application

Once we receive your application we will assess whether you meet the entry requirements for the course you have selected.

### 6. Letter of offer

When your application is approved, we will send you a Letter of Offer. This will include an acceptance form and payment details.

### 7. Fee payable

Please return the completed acceptance form together with your fee payment. Accepting your place well in advance of your course start date, and paying your fees will help to ensure that your place is secure.

### 8. Applying for student visa

Once we receive your fee payment we will send you a Receipt of Payment, Confirmation of Enrolment and an eCoE (Electronic Confirmation of Enrolment). International students will need this eCoE to apply for a Student Visa. More information on applying for Student Visas is available at [border.gov.au](http://border.gov.au)

### 9. Travel

Once you have obtained your Australian Student Visa, you are able to book and pay for your flights to Australia. You should arrange to arrive in Australia at least 2 days before the commencement of the programme as stated on your eCoE.

### 10. Arrival and accommodation

To arrange accommodation ahead of your arrival, please visit our guide to each city on our website: [www.cordonbleu.edu/australia](http://www.cordonbleu.edu/australia)

### 11. Welcome

Le Cordon Bleu welcomes you. Please join your fellow students for the Le Cordon Bleu orientation programme at each campus and begin your studies.

**For more information or assistance please contact us:**

T +61 8 8348 3000 | E [australia@cordonbleu.edu](mailto:australia@cordonbleu.edu) | F +61 8 8346 3755



## HIGHER EDUCATION

Le Cordon Bleu has a tradition of excellence, and a future committed to innovation and best practice in gastronomy, hospitality and management education. We invest in that vision through an expanding international network of teaching, learning and research, and the development of our products and services.

Additional to its culinary programmes, Le Cordon Bleu Australia offers world-class studies at bachelor's and master's levels in hotel and restaurant management, gastronomy, food entrepreneurship, tourism and event management to students in Adelaide, Perth and Sydney.



### BACHELOR OF BUSINESS (FOOD ENTREPRENEURSHIP)

ADELAIDE

Food entrepreneurship is when brilliant food ideas lead to gastronomic invention. To succeed in this unique field you will need creativity combined with business skills. Le Cordon Bleu will teach you the conceptual and practical knowledge essential to food entrepreneurship in this cutting edge degree.

### BACHELOR OF BUSINESS (INTERNATIONAL HOTEL MANAGEMENT)

ADELAIDE & SYDNEY

There is a world of opportunity for those seeking a dynamic, diverse and challenging hotel management career. Le Cordon Bleu's hotel management degree will develop your potential to communicate effectively, grow customer relationships, raise hotel productivity and achieve long-term success.

### BACHELOR OF BUSINESS (INTERNATIONAL RESTAURANT MANAGEMENT)

ADELAIDE & SYDNEY

Running a restaurant is challenging and rewarding. With restaurants integrating the latest technology and equipment, practical training is vital to your success. If your ambition is to be a restaurant manager in the world's best establishments, Le Cordon Bleu will give you superior training.

### BACHELOR OF BUSINESS (CONVENTION & EVENT MANAGEMENT)

PERTH

Convention and event management is a growth sector in Australia which has matured in recent years. This Le Cordon Bleu degree will build your vital knowledge of design-management, with marketing and business expertise.

### BACHELOR OF BUSINESS (TOURISM MANAGEMENT)

PERTH

Become an innovative leader in the fast-paced tourism arena. Le Cordon Bleu will encourage creative thinking and entrepreneurial skills essential to management roles. This degree will build your essential knowledge of tourism planning and development, with the marketing and business expertise needed to become successful.

**For more information:** T +61 8 8348 3000 | E [australia@cordonbleu.edu](mailto:australia@cordonbleu.edu)

### MASTER OF INTERNATIONAL HOSPITALITY MANAGEMENT

ADELAIDE

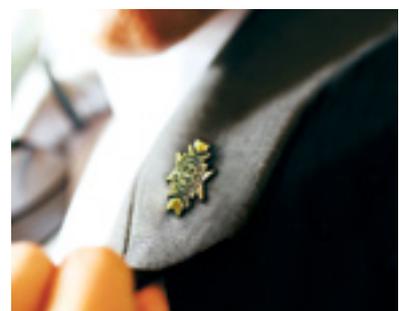
The Master of International Hospitality Management will position you for a rewarding and successful global career. You will study human resources, service quality, marketing and financial management. You will learn practical skills using innovative technology to streamline processes and meet fast-paced industry demands.

### LE CORDON BLEU MASTER OF GASTRONOMIC TOURISM

DELIVERED ONLINE BY SOUTHERN CROSS UNIVERSITY

Le Cordon Bleu Master of Gastronomic Tourism is ideally suited to those seeking a deeper understanding of food and drink culture, and the ethical, economic and social impact of food and wine tourism.

You'll study a broad range of areas taking a multi-disciplinary approach; from gastronomic history and taste culture to event planning, design and management, food writing, and marketing for tourism.





# ENROLMENT ENQUIRIES

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### FEES, REFUNDS & CONDITIONS POLICY, ADMISSIONS PROCEDURES

All information pertaining to the Fees, Refunds and Conditions policy of Le Cordon Bleu Australia as well as Admissions Procedures can be accessed on our website by visiting the links provided below.

Domestic Students (fees, conditions & refunds policy):  
<https://www.cordonbleu.edu/australia/general-policies/en>

International Students (fees, conditions & refunds policy):  
<https://www.cordonbleu.edu/australia/general-policies/en>

Policies & procedures relating to all programmes can be accessed via:  
[www.cordonbleu.edu/australia/general-policies/en](https://www.cordonbleu.edu/australia/general-policies/en)

Current tuition fees and other course-related costs are published on the pdf Application Forms.

<https://www.cordonbleu.edu/australia/downloads-pdfs/en>

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CRICOS INSTITUTION CODE 02380M  
RTO 4959

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