



LE CORDON BLEU®
PARIS

CULINARY ARTS & HOSPITALITY MANAGEMENT PROGRAMMES



The Leading Global Network of Culinary Arts and Hospitality Management Institutes

LE CORDON BLEU, A PASSPORT TO EXCELLENCE

Founded in Paris in 1895, Le Cordon Bleu is the leading global network of Culinary Arts and Hospitality Management institutes. With more than 35 establishments in 20 countries, Le Cordon Bleu is committed to providing technical and university training programmes for working in the restaurant industry, oenology, hospitality and tourism, from initiation through to MBA.

Pedagogical innovation is firmly rooted in the institute's DNA. The curriculum includes the technological, material and ingredient evolutions which shape the Culinary Arts, and the trends which influence standards in the restaurant and hospitality industry.



 **35**
INSTITUTES

 **20,000**
GRADUATES
ANNUALLY

 **20**
COUNTRIES

 **130**
NATIONALITIES



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

Pooja Dhingra, India - Diplôme de Pâtisserie, 2008

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

Paula Moulton, USA - Art, Science and Wine Management Diploma, 2012

"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

WHY LE CORDON BLEU PARIS?

- **Learn in state of the art facilities** – the brand new institute in Paris opened in 2016. Located alongside the river Seine and close to the Eiffel Tower, benefit from some of the most advanced facilities and equipment in the market
- **Live and study in one of the most exciting cities in the world** – Paris, capital of gastronomy, culture, trends and luxury is the perfect destination to foster your future career and have the experience of a lifetime
- **Train under the guidance of experts** – including Le Cordon Bleu Chefs, university professors, international experts and specialists in the fields of tourism, wine, and hospitality
- **Be part of an international network** – with an ever increasing number of schools, being part of Le Cordon Bleu family will give access to an international network of contacts and friends
- **Study in a multicultural environment** – students from all ages and nationalities come together to live their passion

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 for in-house events
- 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
- Le Café Le Cordon Bleu offering a range of quality goods either on site or to take away
- A vegetable roof garden and bee hives

All Le Cordon Bleu Programmes are taught in French and English.



French Language Programme

Ideal for international students wanting to learn French prior to or during their culinary studies at Le Cordon Bleu.

Programme objectives:

- Develop French language skills preparing for the internship
- Enable to interact in daily situations
- Understand and express views on a variety of subjects

The programme, mainly dedicated to gastronomy subjects, includes 3 levels:

- A1 Discover French language
- A2 Conversations in French
- B1 Basic Business French

Le Café Le Cordon Bleu

Le Café celebrates the creativity and expertise of Le Cordon Bleu Chefs proposing a wide selection of: artisan breads, freshly baked pastries, sandwiches, gourmet salads and daily specials. With menus to suit any time of the day, the institute's café is the perfect spot for breakfast, brunch or lunch.

CULINARY PROGRAMMES

Grand Diplôme®

Widely recognised as a hallmark of excellence in the cuisine and hospitality sectors, Le Cordon Bleu Grand Diplôme® includes the Diplôme de Cuisine and the Diplôme de Pâtisserie. Each diploma is divided into three levels: basic, intermediate and superior. Students can follow the Cuisine and Pastry diplomas simultaneously, except when taking an intensive programme.



GRAND DIPLOME®

Diplôme de Cuisine et Diplôme de Pâtisserie
1165 hours

DIPLOME DE CUISINE

Basic, Intermediate & Superior Cuisine Certificates
630 hours

Superior Cuisine Certificate

Prerequisite: Intermediate Cuisine - 210 hours

- Organisation, hygiene & safety in the kitchen
- Classical and contemporary cuisine
- Precision & speed in the kitchen
- Intricate techniques & methods
- High quality ingredients & seasonal influences
- Innovation & creativity

Intermediate Cuisine Certificate

Prerequisite: Basic Cuisine - 210 hours

- Organisation, hygiene & safety in the kitchen
- Regional French and European cuisine
- Plating and presentation
- Knowledge on product origins
- Advanced cutting techniques
- Evaluation of taste and seasonings

Basic Cuisine Certificate

210 hours

- Elementary cooking methods : braising, roasting, pan-frying, deep-frying.
- Organisation, hygiene & safety in the kitchen
- Classic knife skills and French techniques
- Preparation of fundamental sauces and emulsions
- French culinary terms and definition

DIPLOME DE PATISSERIE

Basic, Intermediate & Superior Pâtisserie Certificates
555 hours

Superior Pâtisserie Certificate

Prerequisite: Intermediate Pâtisserie - 185 hours

- Advanced techniques and confectionery methods
- Contemporary restaurant desserts
- The art of chocolate
- Artistic sugar centrepieces
- Organisation, hygiene & safety in the kitchen
- Creative entremets

Intermediate Pâtisserie Certificate

Prerequisite: Basic Pâtisserie - 185 hours

- Complex dessert elaboration : petits fours, caramel, nougatine and plated desserts for restaurants
- Organisation, hygiene & safety in the kitchen
- Refining artistic skills: decoration and presentation
- Introduction to bread making
- Chocolate work, including tempering and decorating techniques

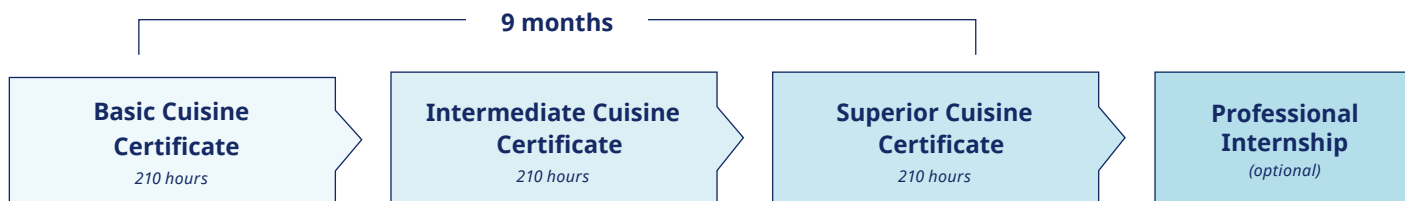
Basic Pâtisserie Certificate

185 hours

- Traditional French Pâtisserie
- Organisation, hygiene & safety in the kitchen
- Basic doughs, creams & fillings
- Introduction to Viennoiserie: Yeast doughs, piping techniques
- Introduction to decoration, masking and glazing
- French pastry terms and definition

Diplôme de Cuisine

Le Cordon Bleu's Diplôme de Cuisine is a comprehensive and thorough programme, taught and developed by some of the best Chefs in the culinary field. From an introduction to traditional French gastronomy culinary techniques, to studying classic dishes, interpreted in an original and contemporary fashion, students put a whole range of techniques into practice, which are ever more complex and demanding.



*Cuisine certificates can be completed as an intensive option**

Diplôme de Pâtisserie

The Diplôme de Pâtisserie is one of the most coveted culinary training programmes in the world. From the fundamental techniques of traditional French pastry to mastering more complex and contemporary desserts, students learn to perfect their artistic talent by making sugar and chocolate creations. Students are also given an introduction to bread baking techniques.



*Pâtisserie certificates can be completed as an intensive option**

Diplôme de Boulangerie

This unique programme trains future professionals and entrepreneurs for working in the bread baking field, but also focuses on new trends in the industry. Students learn to master the main techniques used in artisan boulangerie, how to organise production and to work as part of a team, and acquire a repertoire of traditional and modern boulangerie recipes.



KEY FACTS FOR ALL CULINARY ARTS PROGRAMMES:

Teaching method: practical learning, demonstrations, professional visits, conferences and theory classes.

Session starting dates: January, March, June, September

Student profile: passionate about the Culinary Arts whether beginners or with experience. It is ideal for those who have just completed high school, new graduates and those looking for a career change or already professionals wanting to consolidate their knowledge.

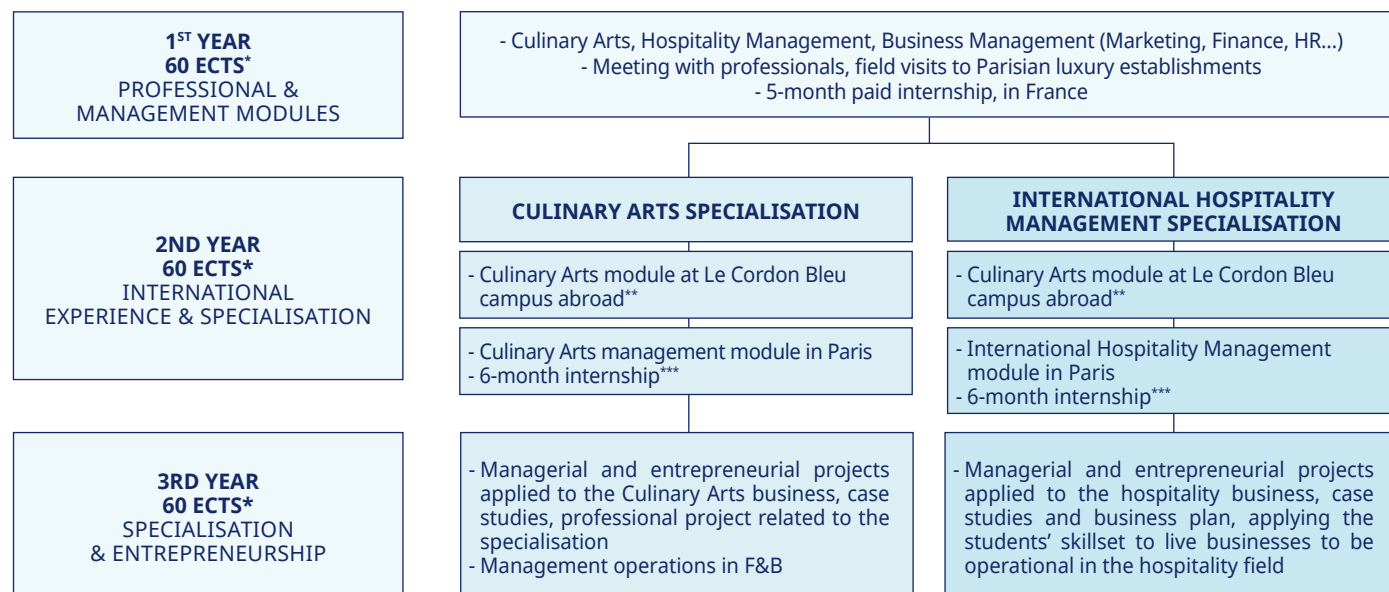
Entry requirements: 18 years or older
High school diploma, baccalaureate or equivalent

**Only available at certain dates, please visit cordonbleu.edu/paris for more information.*

MANAGEMENT & SPECIALISED PROGRAMMES

Bachelor of Business in Culinary Arts & Bachelor of Business in International Hospitality Management

The three year Bachelor of Business programmes provide a **holistic and international understanding of the various disciplines** needed to succeed in the ultra-competitive culinary arts and hospitality industry. The programmes include an introduction to **culinary arts, hospitality and service techniques, Food and Beverage and management courses** (Finance, HR, Sales and Marketing...). The degrees enable students to **develop interpersonal and managerial skills** through a blend of theoretical courses and paid internships.



*Total of 180 European Credit Transfer System. **Cuisine, pastry, bread baking, etc. certificate in one of the Le Cordon Bleu institutes abroad or in Paris. ***Professional practice could be remunerated based on the country's internship policy.

KEY FACTS:

Duration: 3 years (6 semesters)

Start date: September

Teaching method: theory classes, case studies, conferences, visits, workshops, demonstrations and practical sessions

Language: Course is taught in English

Entry requirements: English Language proficiency (IELTS, TOEFL or other)
18 years or older
High school diploma, baccalaureate or equivalent

Hautes Études du Goût (HEG)

The Hautes Études du Goût provide a unique, multi-disciplinary programme which examines all the scientific, cultural, sociological and economic aspects of taste, gastronomy and the art of fine dining. This two week course brings together eminent university professors, researchers and food industry experts.

Programme objectives

- Acquire an in-depth knowledge and a global vision of the world of taste and gastronomy
- Provide the essential cultural and scientific tools to develop students' professional skills
- Improve knowledge within the global context of taste and gastronomy and foresee new perspectives

Course content

- Natural sciences and technology
- Human and social sciences
- Economical and legal sciences
- Educational meals, workshops and visits

KEY FACTS:

Duration: two weeks (70 hours) + thesis - 1 week at Le Cordon Bleu in Paris + 1 week at Université de Reims Champagne-Ardenne

Start date: October

Teaching method: conferences, visits, workshops, tastings and educational meals

Entry requirements: To have a professional experience in the area of gastronomy and fine living or the possession of an undergraduate diploma

Art, Science and Wine Management Diploma

The Wine and Management Programme is a full time course where students acquire in-depth knowledge of the wine industry through both theory and practical training. Aimed at future entrepreneurs who plan to open a wine bar, a wine shop, or those who wish to specialise in international business or wine tourism.

Programme objectives

- Evaluate the quality of a wine by organoleptic analysis and be able to analyse wines on a worldwide level
- Master management, business, and financial technology skills
- Discover food and wine pairing in a curious and open minded manner and learn how to make your own pairings
- Gain in-depth knowledge of French vineyards as well as the open-minded approach to world wines essential for understanding wine production worldwide

Course content

- Internship during the harvest period in France (2 weeks)
- Study of viticultural countries
- Business and sales force related to the wine business
- Food and Wine pairing
- Vineyard visits
- Internship in a wine related establishment (6 weeks)
- Internship of professional insight (8 weeks)

KEY FACTS:

Duration: 10 months (1000 hours)

Start date: September

Teaching methods: Lectures, internships, conferences, field visits, workshops, culinary practical and demonstration classes

Entry requirements: English Language proficiency (IELTS, TOEFL or other)
18 years or older
High school diploma, baccalaureate or equivalent



Diploma in Culinary Management

The Diploma in Culinary Management has been specially designed to provide aspiring managers and business owners with the relevant skills set to lead successful kitchens and businesses in an increasingly competitive world.

The focus of the programme is to provide practical and technical advanced culinary skills, alongside entrepreneurship and management studies equipping students with operational training and managerial skills to create their own food business concept.

Programme objectives

- Provide students with the knowledge and skills to develop their own creative culinary concept
- Develop students' ability to analyse, design and build recipes using advanced technical skills, food and wine pairing knowledge and menu planning
- Equip students with a wide range of managerial and marketing skills required to build a robust business model including management of kitchen operations and staff, restaurant specific marketing and concept development
- Network with industry professionals and current professional operational situations

Course content

- Culinary Innovation : Advanced Culinary Techniques
- Wine and Beverages
- Gastronomy and food trends
- Food Hygiene and safety
- Menu Concepts and Marketing
- Food and Beverage Cost Control
- Professional Kitchen Management
- The Business environment
- Professional development

KEY FACTS:

Duration: 3 months (250 hours)

Start dates: January, March, June, September

Teaching method: demonstrations and practical sessions, theory classes

Entry requirements: English Language proficiency (IELTS, TOEFL or other)
18 years or older
Le Cordon Bleu Culinary Arts Diploma



TOUR AND OPEN HOUSE

Visit Le Cordon Bleu Paris institute and meet with our team, discuss programme details, and find answers to all your questions about studying in Paris.

The open house includes a guided tour of the institute, a culinary demonstration with one of our Chefs and a food and wine pairing.

To book a tour or a seat at the next open house, visit: cordonbleu.edu/paris

HOW TO FIND US

13-15 Quai André Citroën, 75015 Paris

The nearest Metro station is Javel or Charles Michel (line 10).

The nearest RER station is Javel (line C).



APPLICATION PROCESS

All application forms must include the following documents:

- Completed and signed application form
- CV outlining education, professional experience(s) and interests
- Cover letter (minimum 500 words)
- Photocopy of valid proof identity (national identity card, residence permit, passport)
- Copy of the most recent Diploma awarded
- Two (2) passport photos
- For students who have already studied at a Le Cordon Bleu, please provide a copy of Le Cordon Bleu Certificate(s) and/or Diploma(s) including grades.
- Application fee payment

Interviews are scheduled for the management programmes, upon reception and review of the complete application form.

The Admissions Department will confirm receipt of the application form. Applicants will be notified within a period of 10 working days after the application was received. Acceptances are confirmed by an admission proposal.

Applications can be sent directly online or via e-mail at paris-admissions@cordobleu.edu or in person or by post to:

Admissions Department, Le Cordon Bleu, 13-15 Quai André Citroën, 75015 Paris, France

Le Cordon Bleu reserves the right to modify the admission procedure, tuition fees, dates, organisation and structure of the programmes. Le Cordon Bleu is a private higher education establishment.

The Culinary Arts programmes (Cuisine, Pastry and Bread Baking) are taught in French and translated into English consecutively.

CULINARY ARTS PROGRAMMES

I • Grand Diplôme®, Diplôme de Cuisine & Diplôme de Pâtisserie (Cuisine & Pastry)

STANDARD SESSIONS



Intake	Orientation	Graduation	Break
September 2017	Tuesday, September 5, 2017	Friday, June 8, 2018	Nov 18, 2017 to Jan. 7, 2018
January 2018	Monday, January 8, 2018	Friday, August 31, 2018	N/A
March 2018	Monday, March 26, 2018	Friday, November 16, 2018	N/A

Tuition fees for diploma programmes:

Grand Diplôme®:	49,200 €
Diplôme de Cuisine:	28,850 €
Diplôme de Pâtisserie:	22,800 €

The tuition fees include the application fee (1,500 €), course content, equipment and activities.

In order to guarantee a place, the tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

II • Diplôme de Boulangerie (Bread Baking)

The Bread Baking programme is divided into two levels: Basic and Advanced

Intake	Orientation	Graduation
September 2017	Tuesday, September 5, 2017	Friday, March 23, 2018
January 2018	Monday, January 8, 2018	Thursday, July 19, 2018
March 2018	Monday, March 26, 2018	Thursday, September 27, 2018
June 2018	Monday, June 11, 2018	Thursday, December 20, 2018

Tuition fees: 13,000 €

The tuition fees include the application fee (1,500 €), course content, equipment and activities.

In order to guarantee a place, the tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

2017 - 2018 CALENDAR AND TUITION FEES

III • Combined Culinary Arts Diplomas :

- Students can pursue simultaneously the Pastry or the Cuisine programme with the Bread Baking (Boulangerie) programme to obtain both diplomas in one year or less.
- Once the three levels of Pastry or Cuisine and the two levels of Bread Baking have been validated, the student takes two internships: two months in Bread Baking (compulsory) and two months in Pastry or Cuisine (optional).

NEW
1 year
programme

Intake	Orientation	Graduation
September 2017	Tuesday, September 5, 2017	Friday, November 16, 2018
March 2018	Monday, March 26, 2018	Friday, March 22, 2019

Tuition fees:

Diplômes de Pâtisserie & Boulangerie : 33,700 €

The diplomas' tuition fees include the application fee (1,500 €), course content, equipment and activities. In order to guarantee a place, tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

IV • Certificates: Basic, Intermediate, Superior

STANDARD SESSIONS

A. CUISINE AND PASTRY CERTIFICATES

Intake	Orientation	Graduation
September 2017	Tuesday, September 5, 2017	Friday, November 17, 2017
January 2018	Monday, January 8, 2018	Friday, March 23, 2018
March 2018	Monday, March 26, 2018	Friday, June 8, 2018
June 2018	Monday, June 11, 2018	Friday, August 31, 2018

Tuition fees:

Basic Cuisine:	10,600 €*	Basic Pastry:	8,500 €*
Intermediate Cuisine:	10,100 €	Intermediate Pastry:	7,900 €
Superior Cuisine:	10,300 €	Superior Pastry:	8,100 €
Basic Cuisine & Pastry:	17,600 €*		

B. BREAD BAKING CERTIFICATES

BASIC CERTIFICATE

Orientation	Graduation
Tuesday, September 5, 2017	Friday, October 27, 2017
Monday, January 8, 2018	Friday, March 2, 2018
Monday, March 26, 2018	Friday, May 18, 2018
Monday, June 11, 2018	Friday, August 3, 2018

Tuition fees: 7,200 €

ADVANCED CERTIFICATE (includes a 2-month compulsory internship)

Orientation	Graduation
Monday, October 30, 2017	Friday, March 23, 2018
Monday, March 12, 2018	Thursday, July 19, 2018
Monday, May 28, 2018	Thursday, September 27, 2018
Monday, August 20, 2018	Thursday, December 20, 2018

Tuition fees: 6,500 €

The tuition fees for each certificate include the application fee (500 €), course content and activities. In order to guarantee a place, the full amount of tuition fees shall be paid in cleared fund no later than eight (8) weeks before the first day of the programme.

*Basic certificates tuition fees include the uniform and equipment.

2017 - 2018 CALENDAR AND TUITION FEES

INTENSIVE SESSIONS

- Le Cordon Bleu Paris offers intensive sessions to obtain the Cuisine or Pastry certificates in a shorter period of time.
- These sessions are suitable for students with limited time giving them the opportunity to take one level in one intensive session and continue the next level on another intensive or standard session.
- Intensive sessions have the same curriculum as the standard programmes.
- Demonstrations are taught in French and translated into English consecutively.
- Intensive courses are scheduled six to nine hours a day, six days a week.
- Students can only take one discipline at a time: Cuisine or Pastry.
- Obtaining the three certificates allows students to receive a Diplôme de Cuisine or Diplôme de Pâtisserie.

A. CUISINE AND PASTRY CERTIFICATES

Intake	Orientation	Graduation	Proposed certificate
Nov. 2017	Monday, November 20, 2017	Thursday, December 21, 2017	All levels in Cuisine and Pastry
June 2018	Thursday, June 14, 2018	Thursday, July 19, 2018	Basic Cuisine or Basic Pastry
Nov. 2018	Monday, November 19, 2018	Thursday, December 20, 2018	All levels in Cuisine and Pastry

Tuition fees:

Basic Cuisine:	10,600 € *	Basic Pastry:	8,500 €*
Intermediate Cuisine:	10,100 €	Intermediate Pastry:	7,900 €
Superior Cuisine:	10,300 €	Superior Pastry:	8,100 €

The tuition fees for each certificate include the application fee (500 €), course content and activities.

In order to guarantee a place, the full amount of tuition fees shall be paid in cleared fund no later than eight (8) weeks before the first day of the programme.

*Basic certificates tuition fees include the uniform and equipment.

B. DIPLÔME DE CUISINE OR DIPLÔME DE PÂTISSERIE INCLUDING INTENSIVE SESSIONS

The duration of the programme varies from 6 months to 9 months.

Orientation	Graduation	Intensive level(s)	Break
Tuesday, September 5, 2017	Friday, March 23, 2018	Intermediate	Dec. 22, 2017 to Jan. 7, 2018
Monday, November 20, 2017	Friday, June 8, 2018	Basic	Dec. 22, 2017 to Jan. 7, 2018
Monday, June 11, 2018	Thursday, December 20, 2018	Superior	N/A
Thursday, June 14, 2018	Thursday, December 20, 2018	Basic and Superior	July 20 to Sept. 3, 2018

Tuition fees for diploma programmes:

Grand Diplôme®:	49,200 €
Diplôme de Cuisine:	28,850 €
Diplôme de Pâtisserie:	22,800 €

The tuition fees include the application fee (1,500 €), course content, equipment and activities.

In order to guarantee a place, the tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

IMPORTANT:

In the Diploma programmes, all levels must be followed consecutively without interruption.

2017 - 2018 CALENDAR AND TUITION FEES

MANAGEMENT PROGRAMMES

Bachelor of Business in Culinary Arts Management Bachelor of Business in International Hospitality Management

Three-year programmes taught in English.

Orientation	Graduation		1 st year	2 nd year	3 rd year
Monday, September 25, 2017	Friday, June 20, 2020	European Students	11,500 €*	10,500 €	10,500 €
Monday, September 24, 2018	Friday, June 18, 2021	Non-european Students	13,000 €*	12,000 €	12,000 €

The Bachelors tuition fees include course content and activities.

*First year tuition fees include the application fee (200 €), uniform and equipment.

The Bachelors tuition fees are paid yearly and shall be paid in cleared funds no later than twelve (12) weeks before the first day of the programme.

Wine and Management

10-month programme taught in French and translated consecutively into English.

Orientation	Graduation
Monday, September 11, 2017	Thursday, July 19, 2018

Tuition fees: 19,800 €**

Students successfully completing the programme will obtain the Art, Science and Wine Management Diploma.

**The full amount of the Wine and Management tuition fees shall be paid in cleared funds no later than twelve (12) weeks before the first day of the programme in order to guarantee a place.

Diploma in Culinary Management

Exclusive 3-month programme for Le Cordon Bleu graduates (Diplôme de Cuisine or/and Diplôme de Pâtisserie) taught in French and translated consecutively into English.

NEW
programme

Intake	Orientation	Graduation
January 2018	Monday, January 8, 2018	Friday, March 23, 2018
March 2018	Monday, March 26, 2018	Friday, June 8, 2018
June 2018	Monday, June 11, 2018	Friday, August 31, 2018

Tuition fees: 7,200 €
Diplôme de Cuisine & Diploma in Culinary Management: 34,400 €
Diplôme de Pâtisserie & Diploma in Culinary Management: 29,000 €
Grand Diplôme & Diploma in Culinary Management: 53,900 €

The tuition fees for each certificate include the application fee (500 €), course content, uniform, equipment and activities. In order to guarantee a place, the full amount of tuition fees shall be paid in cleared fund no later than eight (8) weeks before the first day of the programme.

SPECIALIZED PROGRAMME

Le Cordon Bleu Hautes Études du Goût

Le Cordon Bleu Hautes Études du Goût is a unique, multi-disciplinary programme which aims at putting forward all the scientific, cultural, sociological and economic aspects of taste, gastronomy and the art of fine dining.

This two-week programme is taught in French and translated into English simultaneously.

Entry Date	End date
Monday, October 9, 2017	Saturday, October 21, 2017

Tuition fees: 7,500 €

The tuition fees include course content, accommodation, meals and local transportation in relation to the programme.

The Diploma is awarded the year following the programme to the students who have obtained the required level after the final exam and thesis.