



LE CORDON BLEU®
PARIS

The Leading Global Network of Culinary Arts and Hospitality Management Institutes

CULINARY ARTS & HOSPITALITY MANAGEMENT





EXCELLENCE, INNOVATION, SUCCESS

“With more than 120 years of experience, Le Cordon Bleu provides the very best culinary and hospitality training. Throughout the years, the reputation of Le Cordon Bleu has never wavered. Whilst staying true to its philosophy, which is founded on excellence, its training programmes, using the most innovative technologies, are regularly updated, to meet the realities and needs of today’s professional world.

Today, Le Cordon Bleu institutes make up a vast worldwide network which can be found in more than 20 countries. Around 35 institutes, welcoming in excess of 20,000 students annually, help them achieve their professional goals in the hospitality, restaurant, oenology and tourism sectors.

In the heart of Paris lies a modern campus, fitted out with the latest technology, resulting in a high quality learning environment. Achieve excellence, with an outstanding teaching team, including leading Chefs and experts from the world of gastronomy and hospitality.”

Amitiés gourmandes,



André J. Cointreau
President Le Cordon Bleu





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HISTORY, TRADITION AND NETWORK

ONCE UPON A TIME...

In 1895, in Paris, journalist Marthe Distel founded the first weekly culinary magazine of that period, entitled *La cuisinière Cordon Bleu*. The magazine rapidly reached 20,000 subscribers per year. Marthe Distel invited readers of her magazine to take part in free cuisine lessons with Chefs demonstrating their recipes. The magazine came to represent great French cuisine. Its publication, in several languages, also demonstrated an outward-looking philosophy to world cuisine.

The first cuisine lessons at Le Cordon Bleu school were taught on October 15, 1895.

LE CORDON BLEU, OVER 120 YEARS OF EXPERTISE, GASTRONOMY, AND INNOVATION

From the very beginning, the institute's goal has been to disseminate the techniques and expertise, inherited from illustrious French cuisine Chefs, both in France and abroad.

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

Pedagogical innovation is firmly rooted in the institute's DNA. The changes, which constantly impact the Culinary Arts, whether in terms of developments in ingredients, techniques, equipment, or trends which affect restaurant standards, are continuously taken into account.



PROFESSIONAL AND UNIVERSITY NETWORK

Over many years, Le Cordon Bleu has established itself on the international scene by developing training programmes founded on excellence in the Culinary Arts, but also university degrees, masters, and MBAs in hospitality and tourism management.

Today, Le Cordon Bleu has developed 15 special partnerships with government authorities, universities and specialized organizations around the globe.

Accredited in more than 10 countries, Le Cordon Bleu institute diplomas are a passport to a successful international career.



35

INSTITUTES



20

COUNTRIES



20,000

GRADUATES
PER YEAR



130

NATIONALITIES



15

UNIVERSITY
PARTNERSHIPS

PARIS: A BENCHMARK DESTINATION

Paris is the birthplace of gastronomy, and well known for its culture, luxury, and tourism. This exceptional environment furnishes our students with tools which pave the way to achieving the very best careers.



THE BUILDING

- 3 demonstration rooms
- 8 practical classrooms
- 1 tasting room for wine
- 6 modular theory classrooms which can open to plenary space of 420 m²
- 1 student area with multimedia equipment
- 800 m² vegetable rooftop garden
- Le Café Le Cordon Bleu
- La Boutique Le Cordon Bleu

AN ULTRAMODERN CAMPUS

With a surface area of 4,000 square metres, Le Cordon Bleu Paris welcomes in excess of 1,000 students every year. High-tech facilities provide an outstanding working environment. The building's function is eco-friendly adhering to the latest environmental standards.

The institute's roof is home to one of the largest vegetable gardens in Paris. It gives students the opportunity to discover how fruit, vegetables, herbs and edible flowers are grown in an urban setting. The vegetable garden's beehives also provide honey, which is harvested every year.



CULINARY ACTIVITIES

Students benefit from an array of activities every session: Student Welcome, Guest Chef, Featured Chef, Career Day, as well as professional culinary events and competitions organized with our partners. Encounters with hospitality and restaurant industry professionals also take place throughout the school year.



CULINARY ARTS PROGRAMMES



SPECIFIC TEACHING METHOD

French culinary techniques, codified over 150 years ago, are just as relevant in today's world. Le Cordon Bleu institute's teaching philosophy, founded on understanding and putting this expertise into practice, is based on culinary demonstrations followed by practical classes.

Once assimilated, students can apply the techniques learnt to any style of world cuisine.



DEMONSTRATIONS

Culinary demonstrations take place in specially designed rooms, so that students can closely observe the techniques shown by the Chef. During these classes, students take notes of every step of each recipe. Tasting, a fundamental part of the training, then follows, enabling students to develop their palates. Demonstrations are consecutively translated into English.

PRACTICAL CLASSES

Under the supervision of a Le Cordon Bleu Chef, practical classes take place in kitchens fitted out with professional equipment. Each student has their own workspace and basket of ingredients. They reproduce the recipes to ensure that they have assimilated the techniques seen during the demonstration. The student's work is graded by the Chef and, at the end of each practical class, they can then take their creations home with them.

Each practical class is limited to 16 students, ensuring optimal personalized learning.



THE PEDAGOGICAL TEAMS

The teaching teams are made up of Chef Instructors, university professors, international management experts and renowned specialists from the hospitality and restaurant fields.

Le Cordon Bleu Chefs have worked in some of the best restaurants in the world. A number of them have even been awarded prestigious titles including One of the Best Craftsmen in France (*Un des Meilleurs Ouvriers de France - MOF*), others have sat on the jury of leading French and international competitions.



GRAND DIPLÔME®

9
MONTHS

The Grand Diplôme® is a comprehensive and career orientated training programme for working in both cuisine and pastry. The Grand Diplôme® combines the three levels of the Diplôme de Cuisine and the Diplôme de Pâtisserie: Basic, Intermediate and Superior.

PROGRAMME OBJECTIVES

- Provide a dual training programme in French cuisine and pastry techniques, working with a multitude of products
- Teach traditional French culinary techniques and the latest innovative techniques
- Expose students to the key facets of the culinary world to allow them to develop their own unique cuisine and pastry style

WHO IS THIS PROGRAMME FOR?

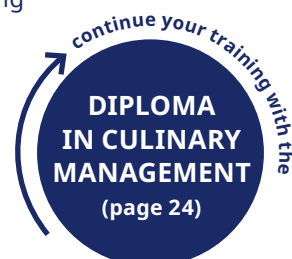
- Those who have just completed secondary school (baccalaureate or equivalent) and graduates, with or without work experience, looking for a short-term training programme in culinary techniques
- Those envisaging a career change

PRACTICAL INFORMATION

Length: each level is 12 weeks long, even if the two disciplines are followed simultaneously.

Teaching method: demonstrations followed by practical classes and theory classes. On-going evaluation throughout the programme. Practical and written examinations.

Languages: the programme is taught in French and consecutively translated into English during demonstrations and theory classes.





6 or 9
MONTHS

DIPLÔME DE CUISINE

Le Cordon Bleu Diplôme de Cuisine develops professional working gestures; studying classic dishes with an original and contemporary style. Students learn French culinary techniques in a progressive and systematic manner, discover new ingredients and apply increasingly complex techniques.

BASIC CUISINE CERTIFICATE

- Learning classic and traditional French gastronomy techniques
- Organisation, hygiene and safety HACCP
- Mastering the use of knives, introduction to professional techniques (cutting, different cuts)
- Carrying out preliminary preparation of foodstuffs: vegetables, fish and meat
- Learning different cooking methods
- Making stocks, sauces, jus, emulsions and soups
- Making basic doughs and restaurant desserts
- French cuisine terminology
- Culinary theory classes: meat, dairy products
- Sensorial analysis of a dish
- Educational visit to a Parisian market, buying and tasting
- Exploration of the institute's vegetable roof garden, 800 m² of urban agriculture biodiversity

INTERMEDIATE CUISINE CERTIFICATE

- Making full use of assimilated techniques
- Origin, quality and sustainability of seasonal products and products from diverse terroirs
- Organisation, hygiene and safety in cuisine
- Advanced cutting and professional techniques
- Introduction to colour, taste and texture combinations
- Contemporary cooking techniques
- Awakening the senses to different flavours and mastering seasoning
- Reproducing an identical dish
- Learning to analyse food and wine pairing with a sommelier
- Culinary theory classes: vegetables, sea food and Italian ingredients
- Beekeeping workshop

SUPERIOR CUISINE CERTIFICATE

- Making classic dishes with an original and contemporary twist
- Using and gaining knowledge of noble ingredients
- Perfecting culinary techniques
- Time management in cuisine
- Plate presentation
- Mastering perfect cooking temperatures for meat and fish
- Experimenting with cooking techniques: sous vide, low temperature
- Developing a creative and aesthetic style
- Encounters with renowned Chefs, featured Chef demonstration
- Culinary theory classes: nutrition, recipe data sheet and costing
- Taking part in cocktail parties and other events at Le Cordon Bleu institute
- Educational visit to Europe's largest market: Rungis international

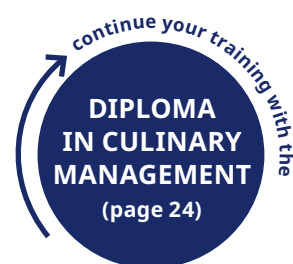
Students receive a certificate for each validated level.

PRACTICAL INFORMATION

Each level is 12 weeks long (Basic and Intermediate intensive levels are of 6 weeks).

Teaching method: demonstrations followed by practical classes and theory classes. On-going evaluation throughout the programme. Practical and written examinations.

Languages: the programme is taught in French and consecutively translated into English during demonstrations and theory classes.





6 or 9
MONTHS

DIPLÔME DE PÂTISSERIE

The Diplôme de Pâtisserie is based on progressive learning of fundamental techniques used in traditional French pastry. Students train and master the most complex and contemporary desserts. They also develop their artistic talents with sugar and chocolate creations.

BASIC PÂTISSERIE CERTIFICATE

- Organising your work station whilst respecting hygiene and safety rules
- Familiarising yourself with French pastry terminology
- Adapting to a new professional working environment: working with a range of ingredients, using pastry equipment
- Learning professional techniques: piping, glazing, making different doughs, creams, and mastering cooking techniques
- Making traditional French pastries: Pithiviers, Saint Honoré, Paris-Brest, chocolate éclair, strawberry and mousseline cream genoise, macarons...
- Introduction to boulangerie techniques: croissant, chocolate roll, brioche
- Discovering decoration techniques: showcasing your recipes
- Theory classes on ingredients and exploration of the institute's vegetable roof garden: introduction to a sustainable environment

INTERMEDIATE PÂTISSERIE CERTIFICATE

- Strengthening the techniques taught in basic and mastering the creation of harmonious colour and flavour combinations
- Contemporary tarts: making your own creations and creating a file
- Introduction to artistic sugar work: pulled sugar, correct techniques, decoration (flowers, leaves...)
- Chocolate work: crystallisation, moulding, individual chocolates, fork dipping, muscadines and truffles
- Croquembouche workshop
- Making classic confectionery products
- Making plated desserts
- Restaurant petits fours (sweet and savoury)
- Entremets: perfect piping, decorating, assembly, glazed entremets
- Theory classes: ice creams and sorbets, chocolate, introduction to the world of beekeeping

SUPERIOR PÂTISSERIE CERTIFICATE

- Perfecting individual chocolate making skills
- Making an artistic chocolate piece
- Chocolate sculpture workshop
- Artistic sugar piece: working with poured, pulled, blown sugar, decorations and techniques
- "My first window display" workshop: making new-style luxury petits fours
- Individual project: creating a modern entremets and writing a portfolio
- Restaurant desserts, entremets and small contemporary cakes
- Educational visit to Europe's largest market: Rungis International
- Demonstration by a featured Chef: prestigious pastry industry Chef
- Introduction to cost control and waste management

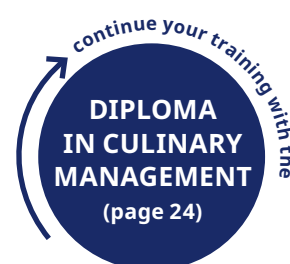
Students receive a certificate for each validated level.

PRACTICAL INFORMATION

Each level is 12 weeks long (Basic and Intermediate intensive levels are of 6 weeks).

Teaching method: demonstrations followed by practical classes and theory classes. On-going evaluation throughout the programme. Practical and written examinations.

Languages: the programme is taught in French and consecutively translated into English during demonstrations and theory classes.



GRAND DIPLÔME®
total length: 9 months

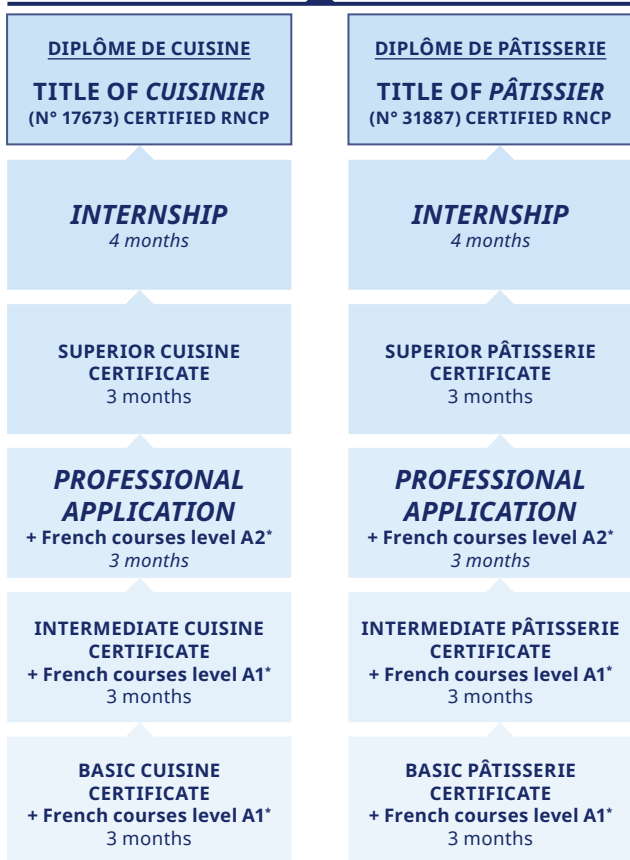


DOUBLE DIPLOMA
DIPLÔME DE PÂTISSERIE & DIPLÔME DE BOULANGERIE
total length: 9 months ^①

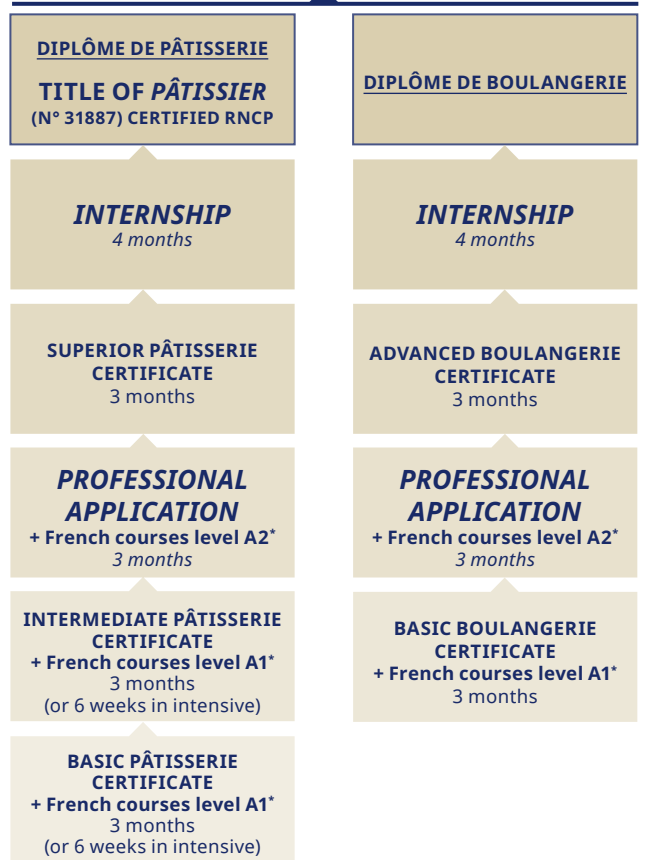


DIPLOMAS IN PROFESSIONAL IMMERSION

GRAND DIPLÔME® IN PROFESSIONAL IMMERSION
total length: 18 months (6 month internship included)



DOUBLE DIPLOMA
DIPLÔME DE PÂTISSERIE & DIPLÔME DE BOULANGERIE IN PROFESSIONAL IMMERSION
total length: 18 months (6 month internship included) ^{① ②}



① Diplôme de Pâtisserie & Diplôme de Boulangerie can not be taken simultaneously in the intensive format. Students who wish to take the Diplôme de Pâtisserie and Diplôme de Boulangerie simultaneously will do so over a period of 9 months. ② The Diplôme de Boulangerie in Professional Immersion must be taken along with the Diplôme de Pâtisserie in Professional Immersion.

*For more details on mandatory French courses please refer to page 15.

16 to 18
MONTHS

TRAIN TO BECOME A CUISINE, PASTRY OR BREAD BAKING CHEF WITH THE PROFESSIONAL IMMERSION PROGRAMME

TITLES OF *CUISINIER* (N° 17673) AND/OR *PÂTISSIER* (N° 31887) CERTIFIED RNCP
(FRENCH NATIONAL DIRECTORY OF PROFESSIONAL CERTIFICATION).

This training programme of 16 to 18 months focuses on the apprenticeship of culinary techniques reinforced with practical experiences in the professional world.

PROGRAMME OBJECTIVES

- Master culinary techniques during 3 levels of training: Basic, Intermediate and Superior
- Increase professional commitment during professional application sessions
- Be capable of daily organization and management of a culinary establishment: procurement, managing kitchen supplies and the kitchen itself, menu creation and customer relations
- Use the culinary techniques learnt to produce and distribute food
- Apply hygiene and safety practices
- Contribute to the smooth running of an industry related business
- Gain an understanding of French culture during the training programme

WHO IS THIS PROGRAMME FOR?

- Those who have just completed secondary school studies (baccalaureate or equivalent) and graduates, with or without work experience, looking for a comprehensive training programme to enable them to be fully operational in a short space of time and gain a thorough understanding of the profession
- Those envisaging a change of career

Upon successful completion of the programme, students will be awarded:

- Grand Diplôme® & Titles of *Cuisinier* and of *Pâtissier* CERTIFIED RNCP
- Diplôme de Cuisine and Title of *Cuisinier* CERTIFIED RNCP
- Diplôme de Pâtisserie and Title of *Pâtissier* CERTIFIED RNCP
- Diplôme de Pâtisserie & Diplôme de Boulangerie, and Title of *Pâtissier* CERTIFIED RNCP, Internship Certificate

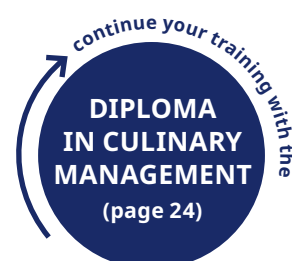
Please refer to page 14.

PRACTICAL INFORMATION

Length: 16 to 18 months, which include a professional application of 13 weeks and a 4 to 6 month compulsory professional internship. The length varies depending on the diploma chosen. Please refer to page 14.

Teaching method: demonstrations followed by practical classes and theory classes. On-going evaluation throughout the programme. Practical and written examinations.

Languages: the training programme is taught in French and consecutively translated into English during demonstrations and theory classes. Students who choose to take the Diplôme de Cuisine or Diplôme de Pâtisserie as part of the Professional Immersion programme, and who do not speak French, must take the French lessons levels A1 and A2 taught at Le Cordon Bleu institute. A1 level is taught in Basic and Intermediate and must be successfully completed before beginning professional application. Level A2 is taught during the professional application and must be successfully completed to begin the professional internship. Students choosing the Grand Diplôme® as part of the Professional Immersion Programme must have obtained level A1 in French before starting the programme.





3 or 6 MONTHS

DIPLÔME DE BOULANGERIE

The bread baking programme is split into 2 levels: Basic and Advanced. The objectives of this programme are to master the main techniques used in artisanal bread baking, to learn how to organize production, to work as part of a team in a bakery and to discover a range of traditional and modern recipes.

WHO IS THIS PROGRAMME FOR?

Those who want to learn key bread baking theory and practical skills and/or want to work as an employee or artisan baker.

Those who have just completed secondary school studies (baccalaureate or equivalent) and those envisaging a change of career to the bread baking sector.

WHO ARE THE INSTRUCTORS?

This programme is led by Chef Instructor Olivier Boudot, 2010 European Boulangerie Cup Champion. The training programme is taught by his team of Chef Bakers and experts from the world of bread baking.

BASIC BOULANGERIE CERTIFICATE

- Presentation and use of bread baking equipment
- Introduction to hygiene rules and baking
- Working with the different flours used in France
- Manual kneading and mechanical kneading techniques
- Making traditional breads and freshly baked pastries
- Introduction to decoration and artistic work
- Working with basic pre-fermentation
- Theory classes and an introduction to the professional world

ADVANCED BOULANGERIE CERTIFICATE

- Working with different types of fermentations and developing flavours in bread
- Preparation and use of natural leavens: liquid and stiff leavens
- Using French "farine de tradition"
- Working with puff pastry
- Advanced techniques for making bread and freshly baked pastries
- Snacks
- Creation of personalized recipes

Students receive a certificate for each validated level.

Students will be awarded the Diplôme de Boulangerie upon successful completion of the training.

At the end of the training programme, students will possess the techniques necessary for taking the CAP examination (National French certificate) as an external candidate.

DIPLÔME DE BOULANGERIE
total length: 3 or 6 months

ADVANCED BOULANGERIE CERTIFICATE
3 months (or 6 weeks in intensive)

BASIC BOULANGERIE CERTIFICATE
3 months (or 6 weeks in intensive)

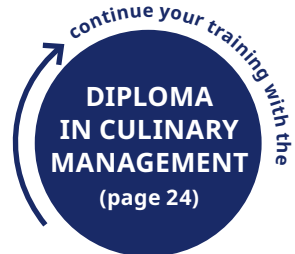
PRACTICAL INFORMATION

Length: 3 or 6 months.

Teaching method: practical workshops, theory classes and visits. On-going evaluation throughout the programme. Practical and written examinations.

Languages: the training programme is taught in French and consecutively translated into English during workshops and theory classes.

This programme can be taken simultaneously with the Diplôme de Pâtisserie (standard format only) with or without professional immersion. Please refer to page 13.



Continuing Education

2 to 4
DAYS

MASTERCLASSES & PROFESSIONAL SHORT COURSES

These courses are designed for professionals and Le Cordon Bleu graduates who wish to strengthen their knowledge in Cuisine, Pastry and Bread Baking techniques, master new recipes and discover innovative technologies. The programmes are taught by Le Cordon Bleu Chefs, recognized in France and internationally, as well as leading professionals in the Cuisine, Pastry and Bread Baking fields.



ADVANCED CULINARY TECHNIQUES

specially created by Michelin starred **Chef Éric Briffard**, One of the Best Craftsmen in France - Cuisine (*Meilleur Ouvrier de France*)

MASTERCLASS THE ART OF SUGAR

taught by **Chef Yannick Maurie**, 2017 Star of Sugar World Champion

MASTERCLASS THE ART OF CHOCOLATE

taught by **Chef Serge Granger**, One of the Best Craftsmen in France - Chocolate Chef 1993 (*Meilleur Ouvrier de France*), Member of the French Chocolate and Confectionery Academy



PERFECTING PASTRY SKILLS

ARTISTIC CHOCOLATE PIECE

taught by a **Le Cordon Bleu Paris institute Chef Instructor**

ADVANCED PASTRY

ALL-TIME CLASSICS WITH A MODERN STYLE

taught by a **Le Cordon Bleu Paris institute Chef Instructor**

Students who have received Le Cordon Bleu Intermediate Pastry Certificate can also register for this course

MASTERCLASS THE ART OF BAKERY

taught by **Chef Thomas Subrin**, One of the Best Craftsmen in France - Boulangerie 2019 (*Meilleur Ouvrier de France*), Champion of France 2007



MASTERCLASS THE ART OF VIENNOISERIES

taught by **Chef Olivier Boudot**, Le Cordon Bleu Paris institute Boulangerie Technical Director, European Boulangerie Champion 2010, Member of the Culinary Academy of France and of the Amicale Calvel

PRACTICAL INFORMATION

Pre-requisites: Le Cordon Bleu Diplôme de Cuisine, Diplôme de Pâtisserie and/or Diplôme de Boulangerie or 2 years of professional experience

Number of participants per training course: Masterclasses: 10 – Professional short courses: 12

Language of instruction: French, translated into English

Registrations: Online registrations: cordonbleu.edu/paris or contact: paris-ateliers@cordonbleu.edu

A Curriculum Vitae will be requested from all candidates. All applications will be validated by an Admissions jury.

LE CORDON BLEU ADVANCED STUDIES IN TASTE

Advanced Studies in Taste (Hautes Études du Goût – HEG) is a programme dedicated to the culture of taste, gastronomy and the art of fine dining.



PROGRAMME OBJECTIVES

- Acquire an in depth knowledge on food related topics
- Understand the diverse aspects which are involved in the act of eating
- Acquire cultural and scientific tools to showcase your skills and professional goals
- Interact with gastronomy experts and professionals from around the globe

WHO IS THIS PROGRAMME FOR?

Professionals or post-graduates looking to develop their career and broaden their knowledge in the universe of taste and gastronomy.

WHO ARE THE LECTURERS?

The programme is taught by renowned university professors and researchers (INRA, CNRS) such as Hervé This, Frédéric Brochet, Christophe Lavelle, Denis Saillard, Pierre Combris as well as gastronomy and food industry professionals including Le Cordon Bleu Chef Instructors.

PROGRAMME CONTENT

Examples of lectures:

- Neurophysiology of taste
- Art, science and innovation in cooking
- Sensory and psychological determinants of eating behaviours
- Gastronomy and French cultural identity
- Fermented foods: 8,000 years of innovation dedicated to taste
- Food consumption trends: an economic and social perspective
- Trends and innovations in gastronomy

Students who have achieved the required level in the final exam and thesis will be awarded the **Diplôme Universitaire du Goût, de la Gastronomie et des Arts de la Table** (D. U. G. G. A. T), by the **University of Reims Champagne-Ardenne**, which represents 60 ECTS credits.



PRACTICAL INFORMATION

Length: one week in Paris (Le Cordon Bleu) and one week in Reims (University of Reims Champagne-Ardenne).

Teaching method: lectures, field trips, tastings, pedagogical workshops, culinary demonstration.

Languages: French with simultaneous translation into English.

Admission: candidates are selected on the basis of an application form, full CV and motivation. Applications are examined by the Selection Committee.

Application requirements:

- Professional experience in a project linked to the gastronomy sector or be a university graduate
- Knowledge of French or English is essential



MANAGEMENT PROGRAMMES



Become a manager in the Hospitality sector

3
YEARS

BACHELOR OF BUSINESS IN INTERNATIONAL HOSPITALITY MANAGEMENT

The Bachelor in International Hospitality Management International is a 3 year programme aimed at developing managerial and operational skills to become a manager in a luxury hotel structure. Students also acquire the knowledge necessary to start their business in the international hotel business. The specialty of International Hospitality Management is chosen at the end of the first year of studies. During the third year, a number of management courses are delivered at the Paris-Dauphine University, one of the most prestigious institutions in the field of management and economics.



PROGRAMME OBJECTIVES

- Become a hospitality manager and/or start a business
- Manage a hotel service (guest relations / restaurant / housekeeping / events / wellness or other)
- Manage budgets, teams as part of a company's marketing strategy
- Manage luxury services with customers
- Gain an understanding of the innovative and international environment
- Experimenting with the accommodation and catering trades

TARGETED ACTIVITIES AND FUNCTIONS

- Reception / concierge / guest service
- Accommodation and management of suites
- Reservations / Yield management
- Organization of seminars and conferences
- Events creation and logistics
- Resorts / leisure / cruise management
- Themed restaurants / bars / tea rooms
- Sports and well being management
- Marketing of services
- Luxury hospitality services and concepts

in partnership with

Dauphine | PSL 
UNIVERSITÉ PARIS

Become a manager in the Restaurant sector

**3
YEARS**

BACHELOR OF BUSINESS IN CULINARY ARTS MANAGEMENT

This 3 year programme has been specially developed for students wishing to become entrepreneurs in the restaurant sector. Students will develop all managerial and operational expertise in order to supervise or direct a food & beverage establishment. This specialty is chosen in the second year of studies. During the third year, a number of management courses are taken at the prestigious Paris-Dauphine University.



PROGRAMME OBJECTIVES

- Manage a gastronomic service
- Manage menus and a restaurant menu
- Market boutique products, a tea room and banqueting
- Dietetic and new food trends
- Create a business
- Manage kitchens and food concepts
- Manage budgets, teams as part of a company's marketing strategy
- Manage gastronomic services of excellence adapted to the clientele
- Understand and evolve in an innovative and international environment
- Experimenting with the cooking / baking and catering trades

TARGETED ACTIVITIES AND FUNCTIONS

- Food cost
- Culinary operations and production management
- Kitchen administration
- Culinary consultant
- Catering
- Banquet and events sales and/or management
- Economat
- Room service
- Restaurant and food & beverage management

in partnership with

Dauphine | PSL 
UNIVERSITÉ PARIS

PRACTICAL INFORMATION

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

in partnership with



WHO ARE THESE PROGRAMMES FOR?

- Those with a baccalaureate (or equivalent) who want to become experts in the restaurant and international hospitality sector
- Students training in the hospitality or restaurant fields, from different schools or universities, who are keen to increase their knowledge and managerial skills in the culinary arts, restaurant and luxury hospitality industry
- Students who want to embark upon an international career

WHO ARE THE INSTRUCTORS?

- The training programme brings together experts from international hospitality management, the Culinary Arts and catering professionals, and professors from Paris-Dauphine/PSL University

Students successfully completing the chosen programme will be awarded the following diplomas:

- **Le Cordon Bleu Paris Bachelor of Business in International Hospitality Management or Bachelor of Business in Culinary Arts**
- **Paris-Dauphine/PSL : "Bachelor International - Talent in Culinary Arts and Hospitality Management"**

PRACTICAL INFORMATION

Length: 3 years (6 semesters).

Location: Le Cordon Bleu Paris + Paris-Dauphine University + Internships in France and/or abroad

Teaching method: theory classes, active learning, professional practical application, case studies, conferences, visits, workshops, culinary demonstrations and practical classes
+ 11 months of internships.

Languages: the training programme is taught in English. Communication at the institute is bilingual.

French: level A1 advisable for smoother adaptation, level A2 taught for the internship.
Choice of a 3rd language: Spanish or Mandarin.

1st year admission:

- Proficiency in English (5.5 minimum at IELTS, or 63 at TOEFL or equivalent)
- Between 18 and 28 years of age
- Baccalaureate (or equivalent)
- Provide a Curriculum Vitae and cover letter

Direct entry in the 2nd and 3rd year:

- Baccalaureate (or equivalent) +1/+2 years of extra study in hospitality management
- CV, cover letter
- Proof of 1 or 2 years of hospitality training, successfully passed and equivalent (grades and programme description).

An interview will be scheduled in person or via video-conference before registration is finalized.



**3rd
YEAR**
5TH & 6TH
SEMESTERS

**DOUBLE DIPLOMA BACHELOR OF BUSINESS
IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

**SPECIALIZATION IN MANAGEMENT,
HOSPITALITY & ENTREPRENEURSHIP**

- AT PARIS-DAUPHINE UNIVERSITY:
- Management level 3: Marketing Strategy, Business in the digital world, Management Project, Financial Forecasting and the Business Plan, Entrepreneurship, the Art of Negotiation, Human Resources Management, Operational Management, Finance and Accounting, Client Relations
 - Creation/Coaching Business Plan

AT LE CORDON BLEU INSTITUTE:

- Foreign languages (two languages from a choice of): French, Spanish or Mandarin
- Applied management sessions and Business Games
- Professional Culture: **the luxury hospitality sector and the needs of the international hospitality market and its development**

**DOUBLE DIPLOMA BACHELOR
OF BUSINESS IN CULINARY ARTS
MANAGEMENT**

**SPECIALIZATION IN MANAGEMENT,
CULINARY ARTS & ENTREPRENEURSHIP**

- AT LE CORDON BLEU INSTITUTE:
- Foreign languages (two languages from a choice of): French, Spanish or Mandarin
 - Applied management sessions and Business Games
 - Professional Culture: **dietetic, nutrition and the contemporary and modern restaurant sector**

INTERNSHIP: 6 month internship in France or abroad in the hotel or restaurant sector*

**2nd
YEAR**
3RD & 4TH
SEMESTERS

**SPECIALIZATION INTERNATIONAL
HOSPITALITY MANAGEMENT**

- Management level 2: Financial Management, Strategy in Human Resources Management, Marketing and new concepts in Business and Tourism
- Foreign languages (choice of two languages): French, Spanish or Mandarin
- **Applied Hospitality Management Session**
- **Service Quality Management, Introduction to Hotel and Restaurant Engineering, Events Management, Hotel and Restaurant Concepts, Wine Culture, Multiculturalism and Management**

**SPECIALIZATION
CULINARY ARTS MANAGEMENT**

- Management level 2: Financial Management, Strategy in Human Resources Management, Marketing and new concepts in Business and Tourism
- Foreign languages (choice of two languages): French, Spanish or Mandarin
- **Applied Culinary Management Session**
- **Culinary Products, Kitchen Engineering, Culinary Design, Wine Culture, Multiculturalism and Management**

BASIC CERTIFICATE in Cuisine, Pastry or Bread baking at Le Cordon Bleu Paris institute or in one of Le Cordon Bleu institutes

INTERNSHIP: 5 month internship in France in the hotel or restaurant sector*

**1st
YEAR**
1ST & 2ND
SEMESTERS

CORE COURSE FOR THE TWO BACHELORS:

- Management: Introduction to Financial Management, Introduction to Human Resources Management, Introduction to Marketing, Business and Tourism, Introduction to Yield Management
- Professional Culture: Wine Fundamentals, Food & Beverage Management, Introduction to Food history and France, Kitchen Operations Management, Rooms Division Management, Business Communication and behaviour
- Foreign languages (two languages from a choice of): French, Spanish or Mandarin
- Practical classes: cuisine, pastry, bread baking and hotel and restaurant service

N.B.: The Bachelors of Business programmes also include case studies, practical application, conferences, professional visits to businesses, workshops, demonstrations and two internships, totalling 11 months, in France - and/or abroad depending on the choice and professional goals of the students.

*The internship may be remunerated depending on local legislation.

DIPLOMA IN CULINARY MANAGEMENT

This programme has been specially created to provide future cuisine, pastry and bread baking Chefs with the skills required for launching and managing a business.



PROGRAMME OBJECTIVES

- Teach the knowledge and skills required for launching and running your own restaurant or shop concept
- Provide students with a range of skills in marketing and management to enable them to develop a business model
- Develop the student's ability to plan, analyse and create products, recipes for menus, in line with a budget
- Understand food and wine pairing to increase profitability at point of sale
- Enable students to build a network with industry professionals
- Provide support to students for creating a business plan which is adapted to their professional goals

WHO ARE THE INSTRUCTORS?

- Management experts and professionals from the culinary and restaurant fields
- Le Cordon Bleu Chef Instructors

WHO IS THIS PROGRAMME FOR?

- Culinary arts graduates from Le Cordon Bleu institutes around the globe looking to round off their training
- Professionals with at least 2 years work experience looking to open their own company

PROGRAMME CONTENT

MANAGING A BUSINESS

- Professional management of a kitchen
- Cost control
- Marketing
- Business environment
- Professional development
- Business plan

CULINARY TECHNIQUES

- Culinary innovation: advanced techniques and creativity, applied to cuisine, pastry or bread baking
- Wines and spirits
- Gastronomy and food trends
- Food hygiene and safety

To take this programme you must have been awarded Le Cordon Bleu Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie or Diplôme de Boulangerie, or have significant professional experience.

PRACTICAL INFORMATION

Length: 3 months. This full-time training programme is made up of 25 hours of classes per week, some of which may take place during the evening and/or weekend.

Languages: the training programme is taught in French and consecutively translated into English.

Become a wine expert

WINE AND MANAGEMENT

in partnership with



Thanks to the international reputation of its vineyards, France remains the ideal place for in-depth wine studies. This full-time training programme enables students to gain in-depth knowledge of the world of wine thanks to theory and practical training. The programme includes 6 months of classes and 4 months of internships in companies. The Wine and Management programme provides all the necessary expertise and soft skills to become an expert in the field of wine. **NEW: This programme includes a Diploma in "Wine Cultural Heritage and Tourism" delivered by the University of Reims Champagne-Ardenne.**



WHO ARE THE INSTRUCTORS?

The programme is led by the Wine Department Manager at Le Cordon Bleu Paris institute, along with experts and professors from the wine, tourism, and hospitality sectors.

PROGRAMME CONTENT

Vine-growing and wine knowledge:

- Controls, administration and mentoring
- Oenology
- Professional technology
- Tasting techniques
- Knowledge of French vineyards
- Food and wine pairing demonstrations

4 pedagogical visits to French vineyards

Management modules:

- Entrepreneurship
- Human Resources
- Finance
- Wine marketing, marketing mix and digital marketing
- Cost control - Food & Beverage
- Case studies: brands
- Culinary Arts
- Wine Cultural Heritage and Tourism

Internships and events: conferences, Master Classes, tastings and discoveries of the professional sector, external events. Internship during grape harvesting in France, 2 professional integration internships.

Students successfully completing the programme will be awarded **Le Cordon Bleu Diploma and the Wine Cultural Heritage and Tourism Diploma** by the **University of Reims Champagne-Ardenne**.

PROGRAMME OBJECTIVES

- Evaluate the quality of a wine by organoleptic analysis, and study global wine production
- Unravel the mysteries of food and wine pairing and create your own pairings
- Gain in-depth knowledge of French vineyards and open your mind to wines of the world in order to gain a thorough understanding of the wine sector
- Learn about the latest wine sector trends
- Acquire management, business and financial skills

WHO IS THIS PROGRAMME FOR?

- Those looking for a unique training programme in the field of wine and who are keen to embark upon a career in the restaurant or food sector
- Entrepreneurs who want to open a wine bar, wine shop or specialize in the international wine trade
- Le Cordon Bleu institute students who are keen to increase their knowledge
- Professionals who are seeking to embark upon a career change into the world of wine

PRACTICAL INFORMATION

Length: 10 months including 4 months of internships

Teaching methods: lectures, internships, conferences, field trips, workshops, practical classes and demonstrations.

Languages: the training programme is taught in French with consecutive translation into English.

An interview will be scheduled in person or via video-conference before registration is finalized.

SUCCESS STORIES OF OUR ALUMNI

The success of Le Cordon Bleu alumni proves the level of excellence taught at our institutes. Our alumni are now leading professionals in the hospitality and restaurant sectors, and include entrepreneurs, wine shop owners, sommeliers, food journalists, food critics and restaurant owners. Amongst them, we are proud to count numerous well-known personalities including: **Julia Child, Eric and Bruce Bromberg, Mary Berry, Vicky Lau, Pierre Dutaret, Pooja Dhingra, and Gastón Acurio.**



JUAN ARBELAEZ

Chef and Entrepreneur, Colombian
CUISINE DIPLOMA 2009

Juan Arbelaez was born in Colombia and has always been passionate about cuisine. He arrived in Paris in 2007 and graduated with Le Cordon Bleu Diplôme de Cuisine in 2009. The institute's network enabled him to carry out his first internship at *Pierre Gagnaire*, before moving on to work at the *Georges V* and *Le Bristol*. In 2012, he was one of the contestants selected to take part in the famous television programme *Top Chef*, on M6. It was there, that he met his future colleague, Chef Jean Imbert, who hired him as cuisine Chef at his restaurant, *L'Acajou*, in Paris. In June 2013, Juan Arbelaez took over *La Plantxa* in Boulogne-Billancourt. Juan Arbelaez has been at the helm of the *Marignan hotel's Limón* restaurant since June 2016, and has opened several establishments including *Yaya* and *Levain*.



AMANDA THOMSON

CEO and Entrepreneur, English
WINE AND MANAGEMENT 2012

Following a successful career as a TV journalist at the BBC, Amanda decided it was time for a dramatic career change. She followed her passion for wine, moving to Paris to study at Le Cordon Bleu institute. The diploma equipped Amanda with all the necessary know-how to succeed in the industry. Today, Amanda is CEO and founder of *Thomson & Scott*, whose brand, *Skinny Champagne & Prosecco*, has hit the wine sector running with its range of organic, vegan, and products with no added sugar.



FRANCESCO GIRALDI

Chef Baker, Italian
BOULANGERIE DIPLOMA 2016

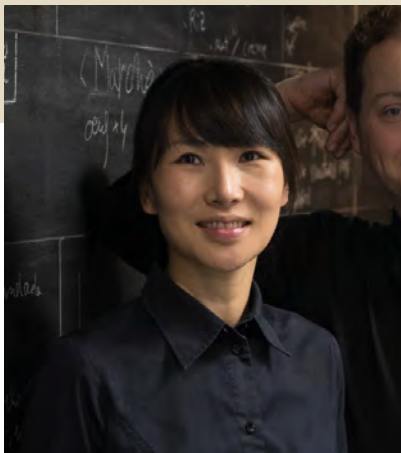
Of Italian origin, Francesco initially worked as a legal expert in China before deciding to change careers. Fascinated by the precision in bread baking, he decided to obtain his Diplôme Le Cordon Bleu, which was awarded in 2016. Following this, he worked at *Eric Kayser* learning many different facets of the profession. Today, Francesco works in the one of Paris's 10 best bakeries: *Des gâteaux et du pain* continuing to reinforce his knowledge while already proposing his own creations.



DATO' FAZLEY YAAKOB

Chef, Culinary writer, Restaurant Owner and Instructor, Malaysian
DIPLÔME DE PÂTISSERIE 2013
ADVANCED STUDIES IN TASTE DIPLOMA 2015

After winning the first series of *Celebrity MasterChef* Malaysia in 2012, Dato's interest in pastry was sparked and he began studying for his Diploma at Le Cordon Bleu Malaysia institute. He completed his studies at the Paris institute in 2013. He was also awarded the Advanced Studies in Taste Diploma in 2015. Shortly after Le Cordon Bleu, he opened his own restaurant and bistro, the *SukaSucre Bistrot*, in Cheras, Malaysia. Today, he boasts 4 restaurants and also gives workshops to enthusiasts from all walks of life.



MI-RA THUILLANT

Chef and Entrepreneur, Korean
CUISINE DIPLOMA 2004

Originally from Seoul, Mi-Ra chose Paris to reunite her two passions: cuisine and travel. After obtaining her Diploma, she worked in prestigious establishments notably *Ze Kitchen Galerie*, *L'Atelier* de Joël Robuchon and *Chateaubriand*. After her successful experience, in 2008, she and her husband decided to open their own restaurant, *l'Essentiel* in Deauville. Two years later, they were awarded young talents of the year by Gault & Millau, and in 2018 they obtained their first Michelin star.



NATHANIEL REID

Chef and Entrepreneur, American
GRAND DIPLÔME® 2003

After obtaining his Diploma, Nathaniel travelled the world to work in the heart of the most prestigious cuisines. Progressively he turned to pastry and became, amongst others, pastry Chef at the *Ritz-Carlton* in Las Vegas then *St. Régis Hotel* in Dana Point, California. In 2016, Nathaniel's dream became reality, opening his own pastry shop in his native Missouri. Today, *Nathaniel Reid Bakery* has become a culinary reference in the United States and Chef Reid is considered one of the top 10 pastry Chefs in the country. His company continues to develop fuelled by ambition and encounters, offering him the freedom to propose his faithful clientele increasingly inventive new concepts.



GWEN LIM

Pastry Chef and Entrepreneur, Singaporean
DIPLÔME DE PÂTISSERIE 2010

Gwen Lim is the founder and executive pastry Chef of *Pâtisserie G*, Singapore. It was set up in 2012 with the vision to share her love for food and French pastry in particular. She is also the co-founder of an artisanal bread manufacturer, *Bakery Artisan Original* with Chef Christophe Grilo, as well as a modern French culinary concept, *Restaurant Lerouy* with Chef Christophe Lerouy. Gwen graduated from the Diplôme de Pâtisserie program at Le Cordon Bleu Paris and completed stints at *Pierre Hermé*, Paris; *Canelé* and *Les Amis*, Singapore. To date, Gwen has 2 *Pâtisserie G* cafes and recently opened a manufacturing kitchen in addition to her partnerships.

WHAT ARE OUR GRADUATES DOING NOW?

- Cuisine, pastry or baker Chef
- Restaurant entrepreneur
- Private Chef
- Chef instructor
- Caterer
- Food critic
- Food writer
- Food journalist
- Food stylist
- Food photographer
- Sommelier
- Wine shop owner
- Food and beverages department manager
- Wine-grower agent
- Entrepreneur/sales representative
- Specialized journalist
- Buyer/importer
- Consultant / wine instructor
- Events coordinator
- Oenotourism organizer
- Room divisions manager
- Restaurant manager
- Events manager
- Hotel department manager
- Guest services manager
- Finance / Marketing / Human Resources Manager in the restaurant and hospitality sector
- Operations manager
- Culinary production manager
- Culinary consultant
- Kitchen / Purchasing manager
- Catering
- Banquet manager
- Food product wholesaler

THEY TRUST US



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PARIS

THE PENINSULA
PARIS



PRACTICAL INFORMATION



Minimum age:

To register for our programmes, the minimum age requirement is 18 years. Applicants who have not yet graduate from High School may apply. Their application will be reviewed and they may be given a conditional acceptance into the programme. To lift the condition and be accepted, applicants must submit a copy of their High School Diploma as soon as they graduate.

Registration:

All applications must include the following documents:

- Completed and signed application form
- CV (training, professional experience and interests)
- Cover letter (minimum 500 words)
- Photocopy of valid proof of identity (identity card or passport)
- Copy of most recent diploma awarded
- Two (2) passport photos
- Copy of your Le Cordon Bleu Certificate(s)/Diploma(s) with grades and any other diploma which acts as proof of the level achieved
- Medical certificate
- Payment of application fee

Interviews (Skype or in person) will be organized for admission to the management programmes, once the full application file has been received and studied. You will receive notification of the decision within 10 working days of the interview.

Applications can be sent on-line or by e-mail to parisadmissions@cordobleu.edu, be given in person or sent by post to the following address:

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

Admissions procedure:

Once the application has been received and approved by the Admissions Jury, an admission letter, and terms of payment for all the tuition fees, will be sent to the applicant. Fees must be paid in full at least 8 weeks (Culinary Arts)/12 weeks (Management) before the programme commences. Only those students who have paid tuition fees in full will be allowed to follow the programme. For any applications received less than 8 weeks/ 12 weeks before the programme starts, we kindly ask the candidate to contact the institute directly. The registration form includes full details of the terms and conditions of payment, deferral and cancellation.

Scholarship:

Le Cordon Bleu provides students with the possibility of being awarded a scholarship thanks to the following culinary associations such as The James Beard Foundation (www.jamesbeard.org). For further information, please contact these associations directly.

Professional financing in France:

All the programmes at Le Cordon Bleu institute are eligible for DataDock certification and professional training financing in France (only for people eligible to work in France):

- Corporate training plan
- Job seekers
- Professional retraining
- OPCA - Organisme Paritaire Collecteur Agréé

Waiting list:

Due to high demand, the institute reserves the right to establish a waiting list. We strongly recommend that candidates check availability with the Admissions Department and book their place as quickly as possible.

Visa information:

Immigration requirements vary depending on the candidate's nationality. We recommend that candidates enquire about the conditions for being awarded a visa, several months before their departure, at their nearest French Embassy or Consulate or by going to the following website: www.campusfrance.org/en/the-different-types-of-visas

Student insurance and vaccinations:

The institute strongly recommends that all students take out insurance to cover illness, accidents and civil responsibility for the duration of their stay. The institute must have received a copy of the student's insurance document before their arrival.

Students under 28 years of age, who are non-European and entering France with a VLS-TS (Long-stay visa acting as a residence permit) visa are entitled to French social security cover.

Students under 28 years of age from the European Union, Iceland, Lichtenstein, Norway or Switzerland are entitled to a European Health Insurance card (EHIC). They are not required to register with the French social security system. The card must be requested in the student's country of origin.

The European Health Insurance card entitles its holder to receive treatment in France. Students over the age of 28 must take out private insurance.

Le Cordon Bleu declines all responsibility in the event of an accident, loss, damage, civil responsibility or other.

We recommend that all students be vaccinated against tetanus and tuberculosis. We strongly advise students to contact their closest French Embassy or Consulate to find out which vaccinations are recommended.

Accommodation:

We strongly advise you to start looking for accommodation two to three months before arriving in France.

Two official partners of the institute can help you with your search before your arrival:

- Paris Hospitality
- Atome (accommodation with a host family)

These partners will also be present on orientation day.

A list of apartments and hotels is also available at the Student Relations Office. These accommodation offers are reserved exclusively for Le Cordon Bleu Paris institute students.

Le Cordon Bleu declines all responsibility concerning students' accommodation.

Le Cordon Bleu passport:

Le Cordon Bleu Paris Certificates and Diplomas are equivalent to those at Le Cordon Bleu institutes in London, Madrid, Ottawa, Mexico, Tokyo, Kobe, Seoul, Sydney and Melbourne amongst others. Students can begin or continue their training in any one of these Le Cordon Bleu institutes, depending on availability and the admission procedures of each institute.

Orientation day:

New students must be present on orientation day. During this day, students must confirm their personal details. A tour of the institute will take place. Students will be given their uniform and equipment.

Internal rules:

All students must have read and accepted the institute's internal rules.

Equipment and uniform:

Each programme includes uniform and equipment. Please refer to the Uniform and Material chart to see what is included in your chosen training programme.

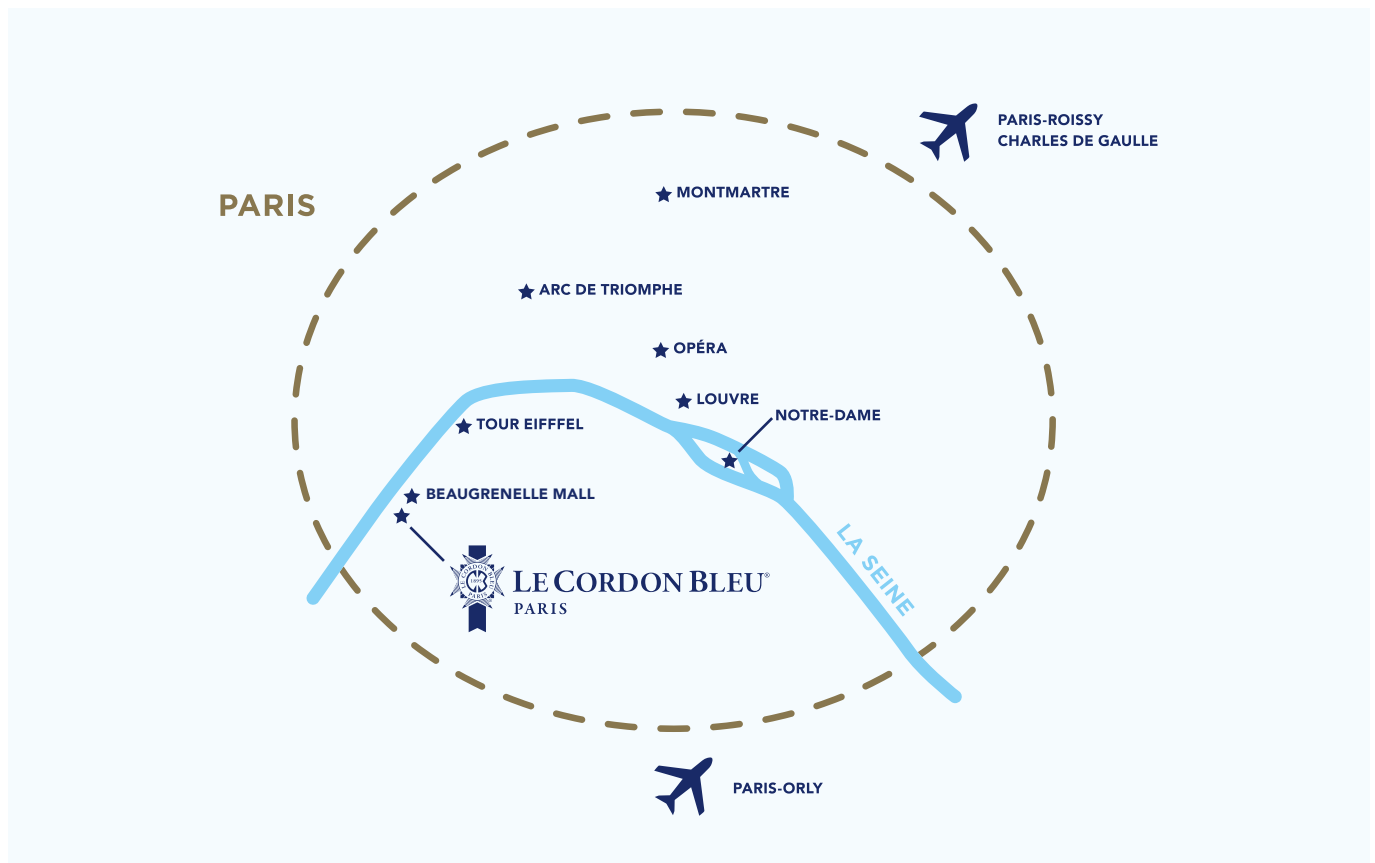
Visit and open houses:

Visits and open houses are often organized at Le Cordon Bleu Paris to meet the teams, discuss the programmes in detail and find the answers to any questions about programmes and life in Paris.

To book a visit, or a place at our next Open Houses, go to: www.cordonbleu.edu/paris/open-house-events/en

HOW TO FIND US

📍 13-15 Quai André Citroën 75015 Paris (M) Metro: Javel-André Citroën or Charles Michel (line 10) (RER) RER: Javel (line C)





CULINARY WORKSHOPS

Short courses in cuisine, pastry, bread baking and oenology are for passionate food enthusiasts. Thus participants discover the savoir-fair (know-how) of French gastronomy taught by Chef Instructors. For the oenology classes, these allow you to learn the art of tasting and to understand the food and wine pairings.

For more information; please refer to the brochure "Culinary and wine workshops" or visit: cordonbleu.edu/paris/pastry-cuisine-wine-workshops-in-paris/en

LE CAFÉ LE CORDON BLEU

Open to the public and students of the institute, Le Café Le Cordon Bleu offers a variety of freshly baked pastries, seasonal gourmet salads and hot dishes prepared by the Chefs. Aromatic herbs and vegetables produced on the roof top garden are used daily. Le Café Le Cordon Bleu is open Monday to Saturday.



LA BOUTIQUE LE CORDON BLEU

The institute Chefs have selected the best range of gourmet products (preserves, teas, biscuits, mustards, etc) and kitchen utensils. Amongst these, you will especially find, a selection of professional knives by the brand Zwilling® and many gift ideas or souvenirs of your visit to Paris.

In conjunction to training, Le Cordon Bleu institute regularly publishes cuisine and pastry books for professionals and food enthusiasts. These books have received awards throughout the world and have become references in the field of culinary education.



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LE CORDON BLEU PARIS

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