



LE CORDON BLEU®
PARIS

The Leading Global Network of Culinary Arts and Hospitality Management Institutes

CULINARY ARTS, WINE & HOSPITALITY MANAGEMENT





FONDATION
**GRAND DIPLOME
DE CUISINE ET DE PATISSERIE
LE CORDON BLEU**

La Fondation Le Cordon Bleu garantit
dispensée dans ses Ecoles Internationales
Maria Pauline
est heureuse de reconnaître
en lui attribuant son Grand

J. Cointreau,
Président

Pauline

FONDA



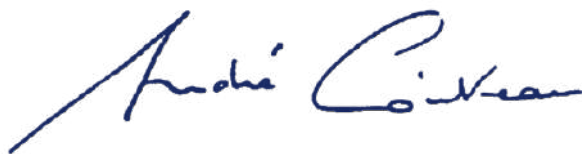
EXCELLENCE, INNOVATION, SUCCESS

“With more than 125 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 methods, 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 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

LA CUISINIÈRE CORDON BLEU, THE FIRST WEEKLY CULINARY PUBLICATION...

In 1895, in Paris, journalist Marthe Distel founded the first weekly culinary publication of that period, entitled *La cuisinière Cordon Bleu*. The magazine rapidly reached 20,000 subscribers per year. Marthe Distel invited the readers 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,

MORE THAN 125 YEARS OF EXPERTISE, GASTRONOMY, AND INNOVATION

The leading global network of Culinary Arts and Hospitality Management Institutes, Le Cordon Bleu's goal is to provide a comprehensive range of **technical and university training programmes for working in the restaurant industry, hospitality, and tourism.**

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. Educational innovation is in the Institute's DNA and developments in equipment, techniques, and consumer habits, which contribute to the continuous improvement of The Culinary Arts, are always taken into account.

Le Cordon Bleu institutes, which can be found on the four corners of the globe, teach French culinary techniques whilst also providing students with the means with which to showcase the culinary heritage of their country of origin.

LE CORDON BLEU
HONOURED BY
**L'EXCELLENCE
FRANÇAISE**

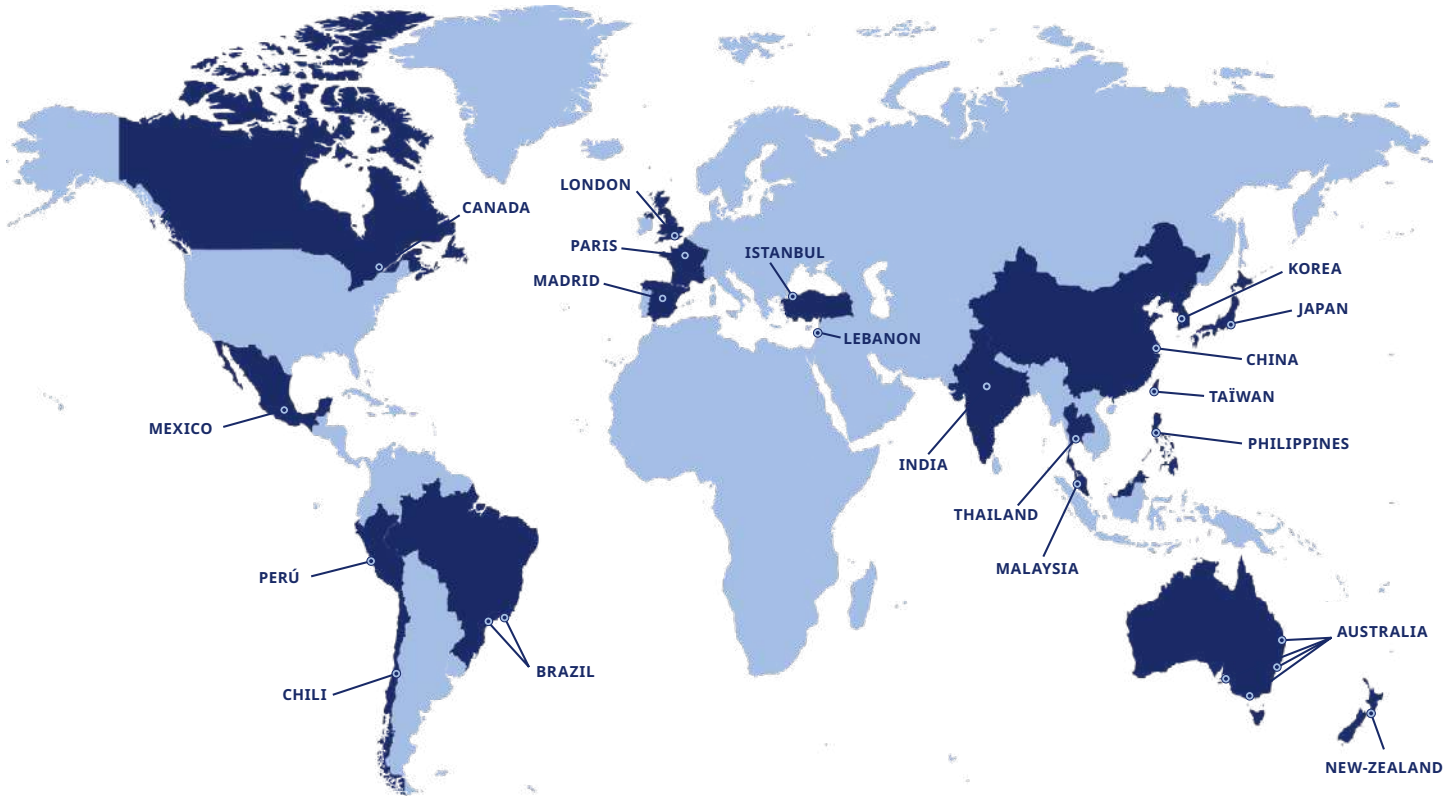
In December 2017, Le Cordon Bleu was awarded the prestigious L'Excellence Française Trophy by its president, Maurice Tasler.


Excellence Française



In December 2021, Le Cordon Bleu Paris was awarded the **"World's Best Culinary Training Institution"** prize by the World Culinary Awards. Taking place for the second year running, the World Culinary Awards celebrate and reward excellence in the culinary industry around the globe.

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.

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



35

INSTITUTES



20

COUNTRIES



20 000

GRADUATES
PER YEAR



130

NATIONALITIES



18

UNIVERSITY
PARTNERSHIPS



Discover LE CORDON BLEU GLOBAL NETWORK

PARIS: THE DESTINATION OF CHOICE



The birthplace of gastronomy, the city of Paris is also widely recognised as a key player in the field of culture, luxury, and tourism. Our students build the foundations on which to embark on stellar careers in exceptional surroundings.

THE PARISIAN CAMPUS

- 3 demonstration classrooms
- 8 practical classrooms
- 1 tasting room for wine
- 6 theory classrooms
- 1 student area with multimedia equipment
- 800 m² vegetable rooftop garden
- Le Café Le Cordon Bleu
- La Boutique Le Cordon Bleu



With a surface area of 4,000 square metres, Le Cordon Bleu Paris welcomes more than 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 garden's beehives also provide honey, which is harvested every year.



CULINARY ACTIVITIES

Students can take advantage of a wide range of activities every trimester: welcome cocktail party, Featured Chef, and professional events and culinary competitions organised with our partners. Encounters with hospitality and restaurant industry professionals are also organised throughout the year.



Le Cordon Bleu Paris has been awarded Qualiopi certification for the following activity: training activities. Launched by the French equivalent of the Department for Work and Pensions, Qualiopi is the benchmark for the quality certification of training organisations.



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 Paris 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. 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. **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. Several have been awarded prestigious titles, including One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF), others have been jury members for some of the most prestigious competitions in France and abroad.



Training programmes with this pictogram include digital course materials: videos of practical demonstrations, course materials theory and videos of technical expertise.

FOR ENTHUSIASTS: CULINARY ARTS DIPLOMAS



GRAND DIPLOME®

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

DIPLOME DE CUISINE

The 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. The Diplôme de Cuisine includes:

- Learning classic culinary techniques and regional French and European cuisines
- French cuisine terminology
- Mastering knife skills: cutting techniques and professional manual dexterity
- Studying different cooking methods
- Making stocks, sauces, jus, emulsions, and soups
- Making basic doughs and restaurant desserts
- Sensorial analysis of a dish
- Organisation, HACCP hygiene and safety
- Time management in cuisine
- Plating dishes
- Developing a creative and aesthetic style

DIPLOME DE PATISSERIE

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. The Diplôme de Pâtisserie includes:

- Becoming familiar with French pastry terminology
- Adapting to a new professional environment: working with products and pastry equipment
- Learning professional techniques: piping, glazing, making different doughs and creams and mastering cooking techniques
- Discovering decorating techniques: showcasing your creations
- Contemporary tarts
- Artistic sugar work
- Working with chocolate
- Making confectionery
- Restaurant-style petits fours (sweet and savoury)
- Restaurant desserts, entremets, and small contemporary cakes

DIPLOME DE BOULANGERIE

The Diplôme de Boulangerie 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. The **Diplôme de Boulangerie** can be studied alone in 3 months or after a **Diplôme de Pâtisserie** to be awarded a double qualification.



KEY INFORMATION

The **Diplôme de Cuisine** or **Diplôme de Pâtisserie** can be taken in intensive format, lasting 6 months instead of 9 months.



PROGRAMME OBJECTIVES

- Learning traditional French culinary techniques and highly innovative ones
- Learning the key aspects of the culinary world to enable students to develop their own cuisine and pastry style
- Learning professional working and organisational methods

WHO ARE THESE PROGRAMMES FOR?

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

WHO ARE THE INSTRUCTORS?

The training programmes are taught by a team of Chef Instructors and experts in the fields of cuisine, pastry, and bread baking.

KEY INFORMATION

Length: 3 to 18 months of simultaneous or consecutive studies.

Teaching method: Demonstrations followed by practical classes, theory classes and visits. Ongoing evaluation throughout the programme. Practical and written examinations.

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

A certificate is awarded at the end of each validated level. The students obtain the Diploma corresponding to the discipline followed at the end of the programme.

At the end of the programme, the student masters the techniques necessary to take the CAP (Certificat d'Aptitude Professionnelle) exam as an independent candidate.

FOR THOSE WITH TECHNICAL EXPERTISE DIPLOMAS WITH INTERNSHIP PATHWAY



The Internship Pathway is a comprehensive and rigorous training programme which focuses on progressively learning fundamental cuisine, pastry, and boulangerie culinary techniques. The aim of this programme is to provide students with an in-depth culinary training programme, followed by a variety of professional experience: practical application at the Institute and 1 to 2 internships in a company.

During practical application, students experience all areas of production at Le Cordon Bleu Paris institute. From goods receipt and storage, through to service, the range of activities is extremely varied, providing students with their first taste of the professional world. Students then go on to carry out an internship at one of the institute's partner establishments, ensuring a smooth transition into working life, as they become professionals with expertise in the culinary arts.



PROGRAMME OBJECTIVES

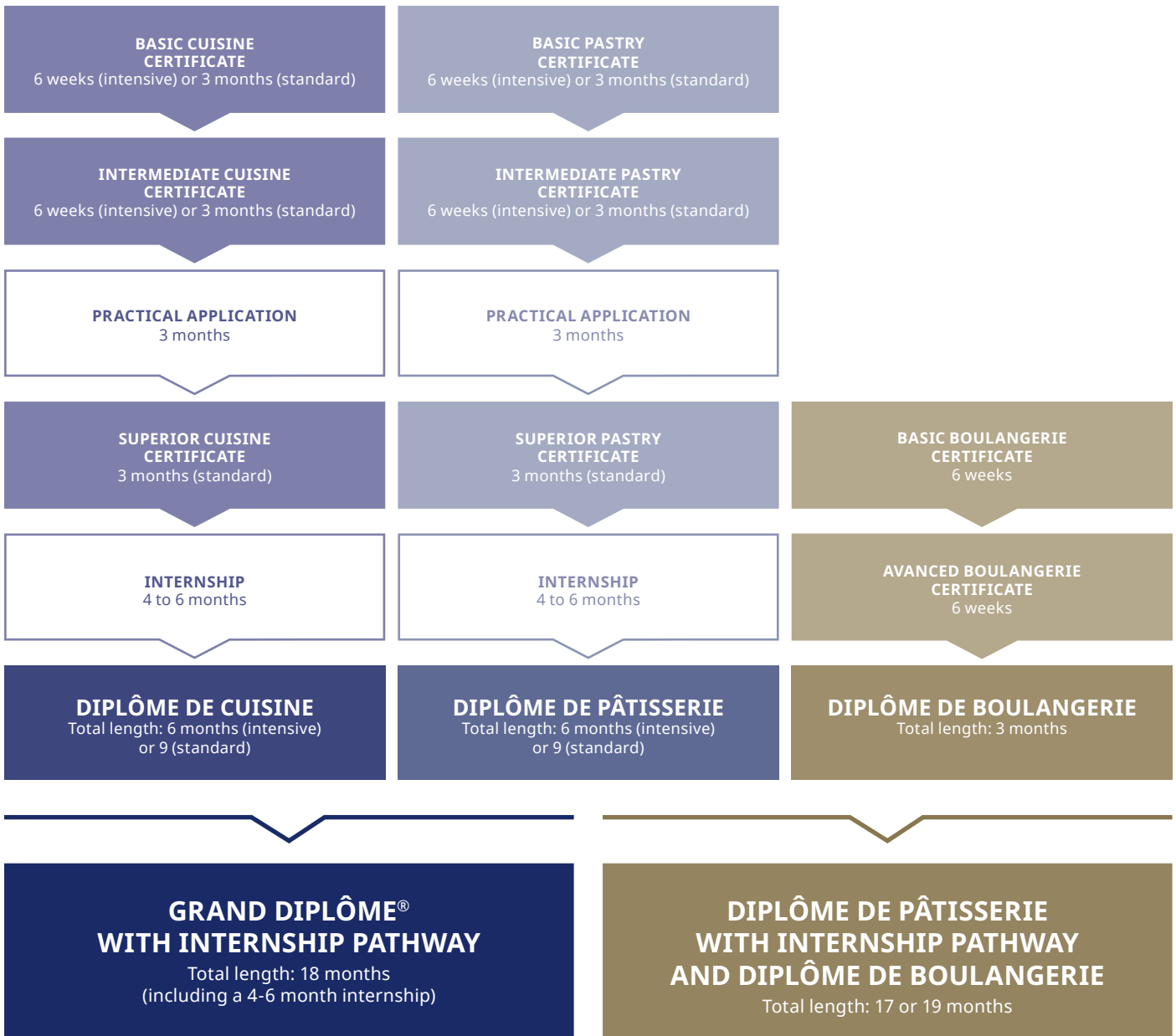
- Master culinary techniques during 3 levels of training: Basic, Intermediate and Superior
- Increase professional commitment during professional application sessions
- Be capable of daily organization and management of a culinary establishment: Procurement, managing kitchen supplies and the kitchen 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 PATHWAY FOR?

- Those envisaging a career in a professional kitchen (restaurant or hotel)
- Professional chefs or entrepreneurs who want to master French culinary techniques
- Those undergoing a career change who want to start working in a professional kitchen

« One of the best things about studying at Le Cordon Bleu institute is the opportunity to interact with renowned Chefs. They are always available to share their expertise and take our views into account. Each Chef has their own specific techniques and way of making recipes, the learning experience has, therefore, greatly exceeded my expectations. »

Aaina Dutt, Diplôme de Cuisine with Internship Pathway



KEY INFORMATION

Length: 13 to 19 months, including 3 months of practical application and a compulsory 4-to-6 month professional internship. The length varies, depending on the diploma.

Teaching method: Demonstrations followed by practical classes and theory classes. On-going assessment throughout the pathway. Practical and written examinations.

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

Non-French speaking students who opt to take the Diplôme de Cuisine or the Diplôme de Pâtisserie with the Internship Pathway must take level A1 and A2 French classes taught at Le Cordon Bleu Paris institute. Level A1, taught in Basic and Intermediate, must be passed to carry out practical

application. Level A2 is taught during practical application and must be passed to carry out a professional internship. Students who opt for the Grand Diplôme® with Internship Pathway must have achieved level A1 in French before beginning the pathway.

After successfully completing their training programme(s), students are respectively awarded the following:

- The Grand Diplôme®
- Diplôme de Cuisine
- Diplôme de Pâtisserie
- Diplôme de Pâtisserie and Diplôme de Boulangerie

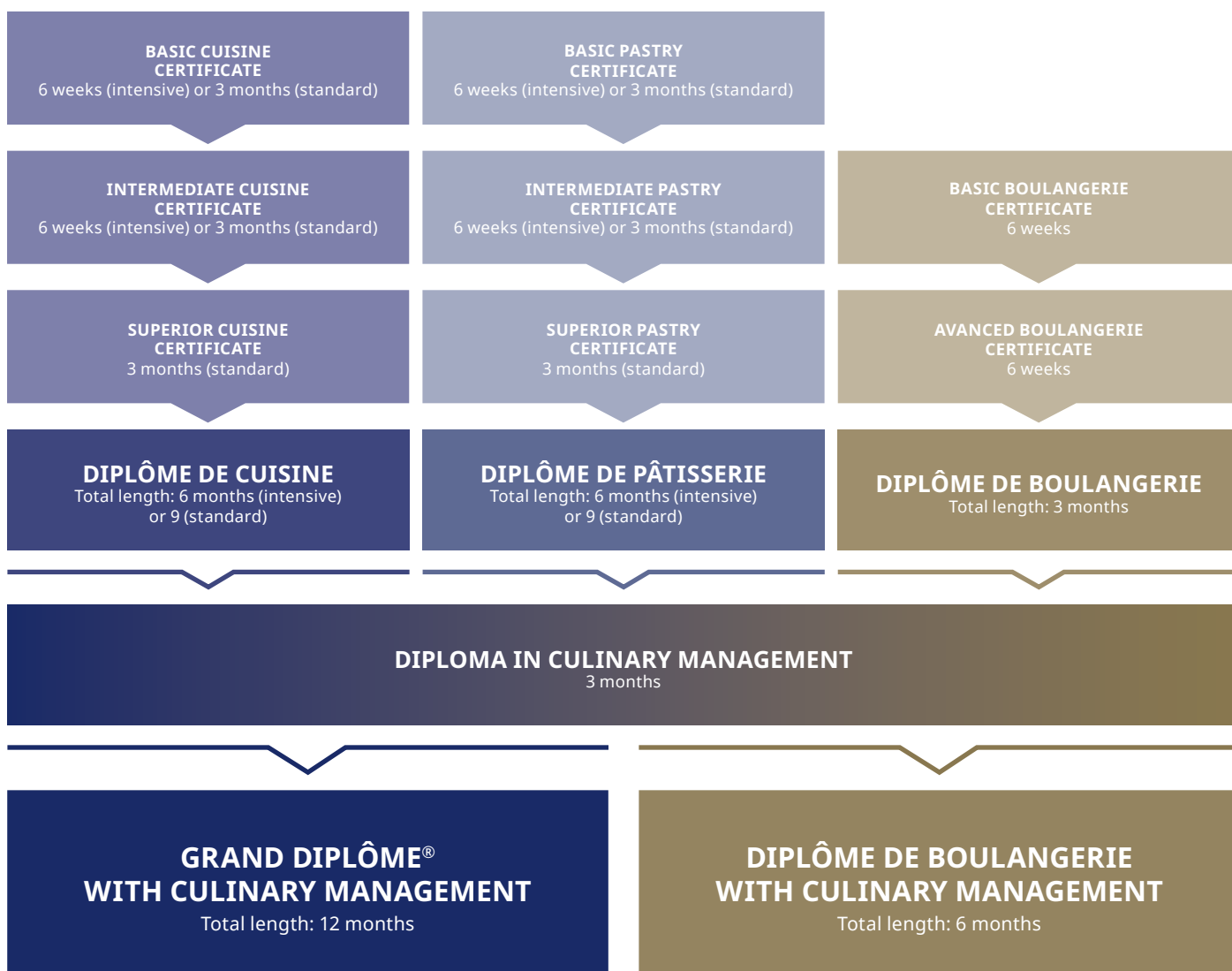
FOR ENTREPRENEURS DIPLOMAS WITH CULINARY MANAGEMENT

The Diploma in Culinary Management is a 3-month training programme, which can be taken after a Cuisine, Pâtisserie, or Boulangerie Diploma, and is aimed at those wanting to create and manage their own company. It provides students with managerial know-how and the necessary skills for creating a business concept. Students create and develop their concept, their menu for a restaurant or other type of business of their choice, and learn how to manage the administration of a kitchen.



« After just a few months of being given advice by the chefs and non-stop learning, not only do I have a clear idea of what I want to do, but I also have a ready-made business plan. »

Jordan Sanford, Grand Diplôme® with Internship Pathway and Culinary Management



CULINARY MANAGEMENT OBJECTIVES

- Develop the necessary knowledge and skills for creating and managing your own catering concept
- Provide students with comprehensive and targeted marketing and managerial skills for developing a business model
- Develop the student's ability to plan, analyse and create products, recipes for menus, in line with a budget
- Provide support to students for creating a business plan which is adapted to their professional goals

WHO IS CULINARY MANAGEMENT FOR?

- Those who have just completed secondary school (baccalaureate or equivalent) and graduates, with or without work experience, looking to gain comprehensive skills for running their own business in the restaurant industry
- Those undergoing a career change who want to master culinary techniques and open their own culinary business

KEY INFORMATION

Length: 12 to 21 months including the 3-month Diploma in Culinary Management. The length varies depending on the diploma chosen. The Diploma in Culinary Management can be added to programmes with an internship pathway.

Teaching method: Demonstrations followed by practical classes and theory classes. On-going assessment throughout the pathway. Practical and written examinations.

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

FURTHER EDUCATION PROGRAMMES IN THE CULINARY ARTS



DIPLOMA IN PÂTISSERIE INNOVATION AND WELLNESS

This unique programme meets the current and future requirements of the pastry sector, with an emphasis on innovation, creativity and well-being. It allows you to discover a modern approach to pastry making, through new flavours and textures guided by nutritional well-being. It has been created by Le Cordon Bleu Chefs and experts to respond to the ever-increasing expectations of those in search of healthy, balanced, delicious, creative, and light pastry.

This programme prepares people wishing to join pastry research and development laboratories in the pastry industry, or work in high-end restaurants with an innovative pastry menu adapted to all needs.

PROGRAMME OBJECTIVES

- Use fundamental culinary preparation techniques in advanced pastry recipes
- Analyse innovative healthy pastry trends, awareness of food waste, and choice of ingredients
- Create innovative pastry recipes, taking health recommendations into account
- Understand the fundamentals of substitute ingredients and the use of innovative products for making recipes
- Present recipes using innovative practices and technologies
- Create flavour profiles and use sensorial analysis techniques for creating recipes
- Apply health, safety, hygiene and allergen standards in professional kitchens

KEY INFORMATION

Length: 3 months or of varying length if combined with a Diplôme de Pâtisserie.

Teaching method: demonstrations, theory classes, conferences or demonstrations by nutrition professionals, workshops, and tutorials. Practical and written examinations.

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

This diploma can complement a pastry programme.



COMING SOON: DISCOVERY OF ASIAN CUISINES

This training programme enables participants to discover and understand the expertise of four East-Asian countries: China, Korea, Thailand and Japan. These four cuisines include history, ingredients and professional working methods which provide an understanding of the specific characteristics of each country.

During these programmes, the student will integrate the knowledge of techniques and traditions for making dishes from each of the cuisines on the programme. Students will

be able to integrate this knowledge into their culinary style, innovate and create new recipes.

PROGRAMME OBJECTIVES

- Understand the fundamentals of each cuisine
- Make the traditional cuisine of each country
- Understand the evolution of these cuisines and their differences
- Understand a different gastronomic culture and its environment
- Understand the culinary techniques of each cuisine, the ingredients, methods, equipment, knives etc
- Understand the importance of health and well-being in the gastronomy of each country

KEY INFORMATION

Length: 6 months consisting of 6 weeks of comprehensive training for each cuisine certificate. Students can take 1 to 4 certificates per semester. This is a full-time programme with approximately 20 hours of classes per week, some of which may take place during the evening and/or weekend. Students may choose to take just 1 certificate.

Teaching method: Theory classes, demonstrations followed by practical classes, and visits. Practical and written examinations.

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



DIPLOMA IN GASTRONOMY, NUTRITION & FOOD TRENDS

This programme has been specially designed by Le Cordon Bleu in response to an increasing demand to gain insight into food related health issues. Over a period of 3 months, a wide variety of areas such as microbiology, practical nutrition and sustainability are covered.

A variety of different career paths exist for students who successfully complete the training programme: product development in the health food sector, institutional or private catering, development of culinary concepts, food writing, entrepreneurship in the restaurant sector, private chef, health food consultant to restaurants, restaurant and food-related media, companies in the health food field.



PROGRAMME OBJECTIVES

- Learn multidisciplinary skills in the areas of nutrition, culinary skills and techniques in order to work in a variety of food-based businesses
- Obtain an introductory level of nutrition knowledge related to the current food industry
- Explore a variety of gastronomy topics, traditional culinary practices and new food innovations
- Expand gastronomy knowledge and learn practical culinary skills in a professional kitchen alongside recipe writing and adaptation
- Gain practical experience in developing recipes and concept development in food and beverages

KEY INFORMATION

Length: 3 months.

Teaching method: Theory classes, demonstrations followed by practical classes and visits. Practical and written examinations.

Languages: The courses are taught in French and consecutively translated into English.



DIPLOMA IN PLANT-BASED CULINARY ARTS

This Diploma focuses on crafting dishes solely from plants, providing a creative repertoire of product knowledge, skills and recipes. Within the programme students will explore a wide range of vegetables, fruit, nuts, seeds, grains and pulses, gaining expert knowledge on ingredient varieties and innovative culinary uses. The programme has been designed to provide specialised culinary education for the growing demand for vegan, vegetarian and plant-based restaurants and products.

PROGRAMME OBJECTIVES

- Provide in accordance with the National Occupational skills and industry standard, the skills, attitude and knowledge associated with culinary techniques for Plant-Based culinary arts and to acquire the related values to work as a professional in all kinds of jobs in the catering industry
- Apply modern culinary techniques to design and implement contemporary menus that focus on Plant-Based cuisine, vegan and vegetarian
- Develop student's capability to follow hygiene, health & safety in workplace procedures
- Experience professional development related to the different players of the plant-based food industry through lectures, conferences and excursions

KEY INFORMATION

Length: 3 months.

Teaching method: Demonstrations, practical and theory classes. On-going assessment throughout the pathway. Practical and written examinations.

Languages: The courses are taught in French and consecutively translated into English.

ADVANCED STUDIES IN GASTRONOMY (HEG)

The aim of this two-week multidisciplinary training programme is to highlight all the scientific, cultural, sociological, and economic aspects which make up the world of taste and gastronomy. In addition to the expertise and dexterity required in the gastronomy profession (Chef, journalist, influencer, producer, creator, oenologist etc), the Advanced Studies in Gastronomy (HEG) programme addresses the challenges posed by the changes facing the modern world with the evolution of food production and consumption.



2
WEEKS

or

10
MONTHS



PROGRAMME OBJECTIVES

- Understand and master the main challenges and trends of French gastronomy in a context of major global transformations
- Understand the meaning and role of gastronomic heritage
- Understand the key concepts of university research in the field of food
- Develop a professional network in France and globally by meeting students, institutions, and partners from the gastronomy sector
- Carry out a study project supervised and validated by Reims Champagne-Ardenne University

WHO IS THIS PROGRAMME FOR?

- Those who are passionate about gastronomy and keen to discover it from a new angle whilst gaining a deeper understanding of the cultural, historical, scientific, and economic aspects of gastronomy.
- Professionals from the gastronomy, catering, or agri-food sectors who are keen to develop their business in the field and increase their knowledge of the culinary industry.

PROGRAMME CONTENT

- The aim of this multidisciplinary training programme is to highlight all the scientific, cultural, sociological, and economic aspects which make up the world of taste and gastronomy.
- In addition to the expertise and dexterity required in the gastronomy profession (Chef, journalist, influencer, producer, creator, oenologist etc), the Advanced Studies in

Gastronomy (HEG) programme addresses the challenges posed by the changes facing the modern world with the evolution of food production and consumption.

WHO ARE THE INSTRUCTORS?

The training programme is taught by university professors and renowned researchers (INRA, CNRS), Le Cordon Bleu Paris Chef Instructors, and gastronomy and food professionals. In particular, Hervé This, physical chemist at the INRAE (France's National Research Institute for Agriculture, Food and Environment) and professor at AgroParisTech, one of the two creators of molecular gastronomy and the inventor of Note by Note cuisine.

KEY INFORMATION

Length: two consecutive weeks (Monday to Friday) or 10 days spread over 10-months, depending on the option chosen.

Teaching method: lectures, visits, conferences, tastings, educational workshops, culinary demonstrations.

Languages: classes are taught in French and translated into English (consecutive translation).

AWARDED DIPLOMA

After successfully completing the programme, students will be awarded the DUGGAT (University Diploma of Taste, Gastronomy and Table Arts) and a certificate from Le Cordon Bleu Paris institute.



MANAGEMENT PROGRAMMES



BACHELOR OF BUSINESS IN INTERNATIONAL HOSPITALITY MANAGEMENT

in partnership with **Dauphine** | PSL  UNIVERSITÉ PARIS



3
YEARS



The Bachelor in International Hospitality Management 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 launch their business in the international hospitality sector. The specialization 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 - PSL 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 and teams as part of the company's marketing strategy and financial management
- 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 relation service
- Accommodation and management of suites
- Reservations / revenue 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
- Finance in hospitality
- Human resources services

Paris Dauphine-PSL University is a French public higher education and research establishment, specialised in organisational and decision sciences with an international scope. It is one of the top 50 universities in the world in the Times Higher Education rankings.

* Photographs taken during the Covid-19 health crisis in line with preventative measures

BACHELOR OF BUSINESS IN CULINARY ARTS MANAGEMENT

in partnership with

Dauphine | PSL 
UNIVERSITÉ PARIS



3
YEARS



*



*

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 specialization is chosen in the second year of studies. During the third year, a number of management courses are taken at the prestigious Paris Dauphine – PSL University.

PROGRAMME OBJECTIVES

- Manage a gastronomic service
- Manage a restaurant menu
- Market boutique products, a tea room and banqueting
- Learn nutrition 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
- Introduction to catering



*

TARGETED ACTIVITIES AND FUNCTIONS

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

Paris Dauphine-PSL University is a French public higher education and research establishment, specialised in organisational and decision sciences with an international scope. It is one of the top 50 universities in the world in the Times Higher Education rankings.

* Photographs taken during the Covid-19 health crisis in line with preventative measures

KEY INFORMATION

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

in partnership with **Dauphine** | PSL  UNIVERSITÉ PARIS

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

DIPLOMAS AWARDED

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 University: “Bachelor International - Talent in Culinary Arts and Hospitality Management”

European Credit Transfer System: 180 ECTS

KEY INFORMATION

Length: 3 years (6 semesters)

Location: Le Cordon Bleu Paris institute, Paris Dauphine – PSL University, Internships in France and/or abroad

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

Communication: the programme is taught in English. The Institute's communication is bilingual.

French teaching: level A1 is recommended when beginning the programme for faster integration, level A2 is taught for the internship.

Other languages taught:

- Spanish or Mandarin for non-French speaking students
- Spanish **and** Mandarin for French speaking students

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)
- CV and cover letter

Direct entry in the 2nd and 3rd year:

- Baccalaureate (or equivalent) + 1 / + 2 years' experience in hospitality or culinary arts
- 1 or 2 years of undergraduate studies in culinary arts or hospitality management (detailed transcripts to provide)
- CV and cover letter

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

DOUBLE BACHELORS LEARNING PATH

YEAR 1 – SEMESTERS 1 & 2

MANAGEMENT: Introduction to Finance, Introduction to Human Resources Management, Introduction to Marketing and Tourist Economy, Introduction to Yield Management – **PROFESSIONAL CULTURE:** Wine Fundamentals, Food & Beverage, Introduction to Food history, Kitchen Operations Management, Restaurant Service Management, Rooms Division Management, Business Communication and behaviour – **FOREIGN LANGUAGES:** French, Spanish or Mandarin – **PRACTICAL CLASSES:** Cuisine, pastry, bread baking and hotel and restaurant service

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

YEAR 2 – SEMESTERS 3 & 4

BASIC CERTIFICATE IN CUISINE, PASTRY OR BREAD BAKING AT LE CORDON BLEU PARIS INSTITUTE
OR IN ONE OF LE CORDON BLEU INSTITUTES

SPECIALIZATION IN INTERNATIONAL HOSPITALITY MANAGEMENT

SPECIALIZATION IN CULINARY ARTS MANAGEMENT

MANAGEMENT LEVEL 2: Financial Management, Strategy in Human Resources Management, Marketing and new concepts in Business and Tourism – **FOREIGN 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 & Management

Applied Culinary Management Session
Culinary Products, Kitchen Engineering, Culinary Design, Wine Culture, Multiculturalism & Management

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

YEAR 3 – SEMESTERS 5 & 6

AT LE CORDON BLEU PARIS INSTITUTE: Applied management sessions and Business Games
FOREIGN LANGUAGES: French, Spanish or Mandarin

PROFESSIONAL CULTURE:
The luxury hospitality sector and the needs of the international hospitality market and its development

PROFESSIONAL CULTURE:
Dietetics, nutrition and the contemporary and modern restaurant sector

AT PARIS DAUPHINE – PSL 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

DOUBLE DIPLOMA BACHELOR OF BUSINESS
IN INTERNATIONAL HOSPITALITY
MANAGEMENT

in partnership with **Dauphine** | PSL 
UNIVERSITÉ PARIS

DOUBLE DIPLOMA BACHELOR
OF BUSINESS IN CULINARY ARTS
MANAGEMENT

in partnership with **Dauphine** | PSL 
UNIVERSITÉ PARIS

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.

MBA IN INTERNATIONAL HOSPITALITY AND CULINARY LEADERSHIP

The MBA in International Hospitality and Culinary Leadership has been specially designed by Le Cordon Bleu Paris in conjunction with Paris Dauphine - PSL University to bring their expertise to the hospitality, gastronomy, leadership and management sectors.

in partnership with



1
YEAR



PROGRAMME OBJECTIVES

This programme will enable participants to develop their knowledge in business strategy and management. Students will learn key leadership skills in the international hospitality and culinary fields to enter managerial or executive positions, or even to become an entrepreneur.

WHO IS THE PROGRAMME FOR?

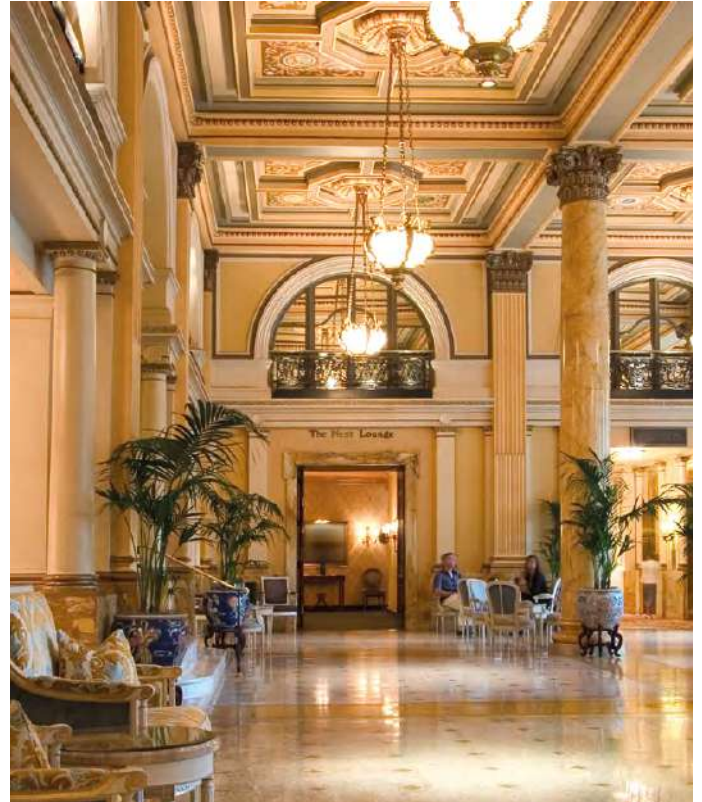
This one-year MBA programme is intended for experienced professionals looking to develop their career in the international hospitality and culinary management sector.

COURSE CONTENT

- Hotel and food business strategy
- Positioning and development of hotel and food/ restaurant activity
- Financial performance management
- Management of intercultural teams and leadership
- Complexity of the local and international environments
- International management
- Managerial experience in the hospitality, gastronomy or tourism sector

This programme includes a compulsory study trip. Students spend 8 days in a world-renowned tourist destination.

The aim of the trip is to discover new restaurant and hotel concepts, share the experiences of professionals, and understand the expectations of an international clientele.



DIPLOMAS AWARDED

Students who have obtained the required level after the final examinations and presentation of their project, are awarded the following Diplomas:

- MBA in International Hospitality and Culinary Leadership from Le Cordon Bleu institute
- MBA in Hospitality and Culinary Management from Paris Dauphine – PSL University
- Master Global Management from Paris Dauphine – PSL University (Degree recognized by French higher education) European Credit Transfer System: 60 ECTS

KEY INFORMATION

Location: Le Cordon Bleu Paris institute and Paris Dauphine University – PSL

Length:

- 5 months of courses
- 5 months of work experience

Teaching method: theory classes, conferences, interaction with professionals, study trip, team-building activities and business game

Languages: English

Registration conditions: candidates are selected on their application which must include:

- Master’s degree or equivalent (also include a copy of any other diplomas)
- Detailed CV and reference letter(s) if applicable
- Three years of professional experience including managerial skills
- Knowledge of the hospitality, tourism, and gastronomy sectors is desirable
- English level IELTS 6.5 / TOEFL 80 minimum

An interview in person or via videoconference is organised to validate the application.

Accommodation and living expenses are not included. Participants should allow an extra €1,700 to €2,000 for the study trip.

WINE & MANAGEMENT DIPLOMA

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 extensive 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 & Management programme provides all the necessary expertise to become an expert in the field of wine. Upon successful completion of the programme, a double diploma is awarded in partnership with the University of Reims Champagne-Ardenne.

in partnership with



10
MONTHS



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 detailed 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 related to the sector

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 to the world of wine

WHO ARE THE INSTRUCTORS?

The training programme is coordinated by Le Cordon Bleu Paris institute's Wine Department Manager, and features experts and professionals from the wine, tourism, and hospitality sectors.

Reims Champagne-Ardenne University is multidisciplinary, with a range of training and research opportunities within 4 strategic clusters, boasting outstanding scientific expertise. These include a multidisciplinary cluster, with an international dimension, in agriscience, the environment, biotechnology, and bioeconomy, which takes into account the agriculture of the future in a region with a thriving agricultural and viticultural economy.

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, Masterclasses, tastings and discoveries of the professional sector, external events.

Internship during grape harvesting in France, 2 professional integration internships.

DIPLOMAS AWARDED

After successfully completing the training programme, students are awarded a double Diploma, "Wine Cultural Heritage and Tourism" (Wine Tourism and Terroirs) from Reims Champagne-Ardenne University and a Le Cordon Bleu Paris Diploma.

KEY INFORMATION

Length: 10 months

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

Languages: The training programme is taught in English.

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

"The training I received at Le Cordon Bleu institute enabled me to consolidate my network thanks to various encounters with those involved in the programme (sommeliers, agents, appellation representatives, etc.) On top of all that were French vineyard trips, professional exhibitions during the training programme, and numerous tastings in class".

Stephane Lecenes, Wine & Management Diploma

INTENSIVE WINE COURSE

These intensive programmes are ideal for those who want to perfect their wine knowledge. Suitable for amateurs, whether a connoisseur or not, culinary arts students and hospitality/restaurant industry professionals, no prior knowledge is necessary for taking these programmes.



2
WEEKS

or

3
WEEKS



EDUCATIONAL OBJECTIVES

- Develop skills to assess the quality of a wine
- Deepen one's knowledge of vineyards
- Discover and understand the food and wine pairings

COURSE CONTENT

- Introduction to tasting
- Red, rosé and white vinifications as well as special vinifications
- Study of the main French wine regions, tasting based on a selection of wines representative of the vineyard explored: Burgundy, Languedoc-Roussillon, Alsace and Jura, Champagne, Bordeaux, Loire and Rhône Valley
- Cooking demonstration by a Le Cordon Bleu Chef with food and wine pairings
- Discovery of wines from organic and biodynamic agriculture as well as natural wines

- Third week: Study of the main European wine-producing countries, tasting based on a selection of wines representative of the countries explored: Portugal, Spain, Italy, Germany and Hungary

KEY INFORMATION

Length:

2 weeks - Discover the different facets of French oenology and wines

55 hours, from Mondays to Fridays, 9:30am to 5pm

3 weeks - Learn about tasting French and European wines and spirits

83 hours, from Mondays to Fridays, 9:30am to 5pm

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 – ENTREPRENEUR – COLOMBIAN – DIPLÔME DE CUISINE 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 George 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. Since June 2016, Juan Arbelaez has opened several establishments including Yaya, Frou Frou, Levain and Vida.

AMANDA THOMSON

CEO – ENTREPRENEUR – ENGLISH – WINE & 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 – DIPLÔME DE BOULANGERIE 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 one of Paris's 10 best bakeries: Des gâteaux et du pain continuing to reinforce his knowledge while already proposing his own creations.



MARINA DE MASSIAC

CULINARY AND LIFESTYLE JOURNALIST - FRENCH - DIPLÔME DE CUISINE 2013

Marina de Massiac graduated from Le Cordon Bleu Paris institute in 2013 with a Diplôme de Cuisine. Passionate about cuisine from a very young age, she is now a food and lifestyle journalist in Holland and shares the experiences of chefs and professionals from around the globe.



WHAT CAREER OPPORTUNITIES EXIST AFTER GRADUATION?

- 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
- Operations manager
- Culinary production manager
- Culinary consultant
- Head of management and administration of kitchens and goods receiveal and storage area
- Banquet manager
- Food product wholesaler

THEY TRUST US



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PRACTICAL INFORMATION

MINIMUM AGE:

To register for our programmes, the minimum age requirement is 18 years. Applicants who have not yet graduated 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:

Applicants must refer to the corresponding programme Application form in order to submit the adequate documents and fees. All applications must be complete in order to be processed.

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

Applications can be sent online or by e-mail to paris@cordonbleu.edu, handed in person or sent by post to the following address:

LE CORDON BLEU PARIS ADMISSIONS DEPARTMENT:
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.

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.

ACCOMODATION:

We strongly advise future students to start looking for accommodation two to three months before arriving in France. Two official partners of the institute can help students with their search before their 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, Kobe, Seoul, Sydney, Brisbane 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, 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.

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 reserve a place at the next Open Houses, go to: <https://www.cordonbleu.edu/paris/visit-the-school/en>

ACCESSIBILITY:

Our training programmes are accessible to people with disabilities.

Accessibility and the type of disability, in terms of educational means of support, must be assessed before any registration, in order to provide confirmation and give the candidate the most appropriate guidance.

The Institute, which welcomes the public for the training programme, undertakes to adhere to regulations governing welcoming the public, in accordance with the modified decree of 20 June 1980 and make the compulsory safety register available.

HOW TO FIND US

📍 ADDRESS:
13-15 Quai André Citroën
75015 Paris

🚇 METRO:
Javel-André Citroën (line 10)
Charles Michels (line 10)

🚊 RER: Javel (line C)





CULINARY WORKSHOPS

Short workshops in cuisine, pastry, and bread baking are for passionate food enthusiasts. Thus participants discover the savoir-faire (know-how) of French gastronomy taught by Chef Instructors.

Information and reservations:
+ 33 1 85 65 15 75
paris-ateliers@cordonbleu.edu



Le Café LE CORDON BLEU®

Open to the public and students of the institute, Le Café Le Cordon Bleu offers a variety of breads, freshly baked pastries, seasonal gourmet salads and hot dishes prepared by the Chefs. Aromatic herbs and vegetables grown 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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