



**LE CORDON BLEU®**  
PARIS

The Leading Global Network of Culinary Arts and Hospitality Management Institutes

# **CULINARY ARTS & HOSPITALITY MANAGEMENT**







# EXCELLENCE, INNOVATION, SUCCESS

"With 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.

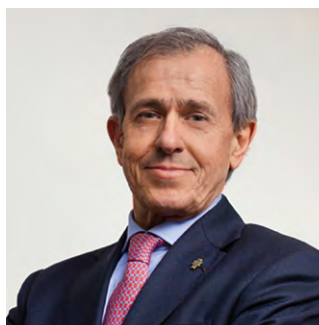
Today, Le Cordon Bleu institutes make up a vast worldwide network which can be found in more than 20 countries. Around 35 institutes, welcoming 20,000 students annually, help them achieve their professional goals in the hospitality, restaurant, oenology and tourism sectors.

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, 125 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. 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.



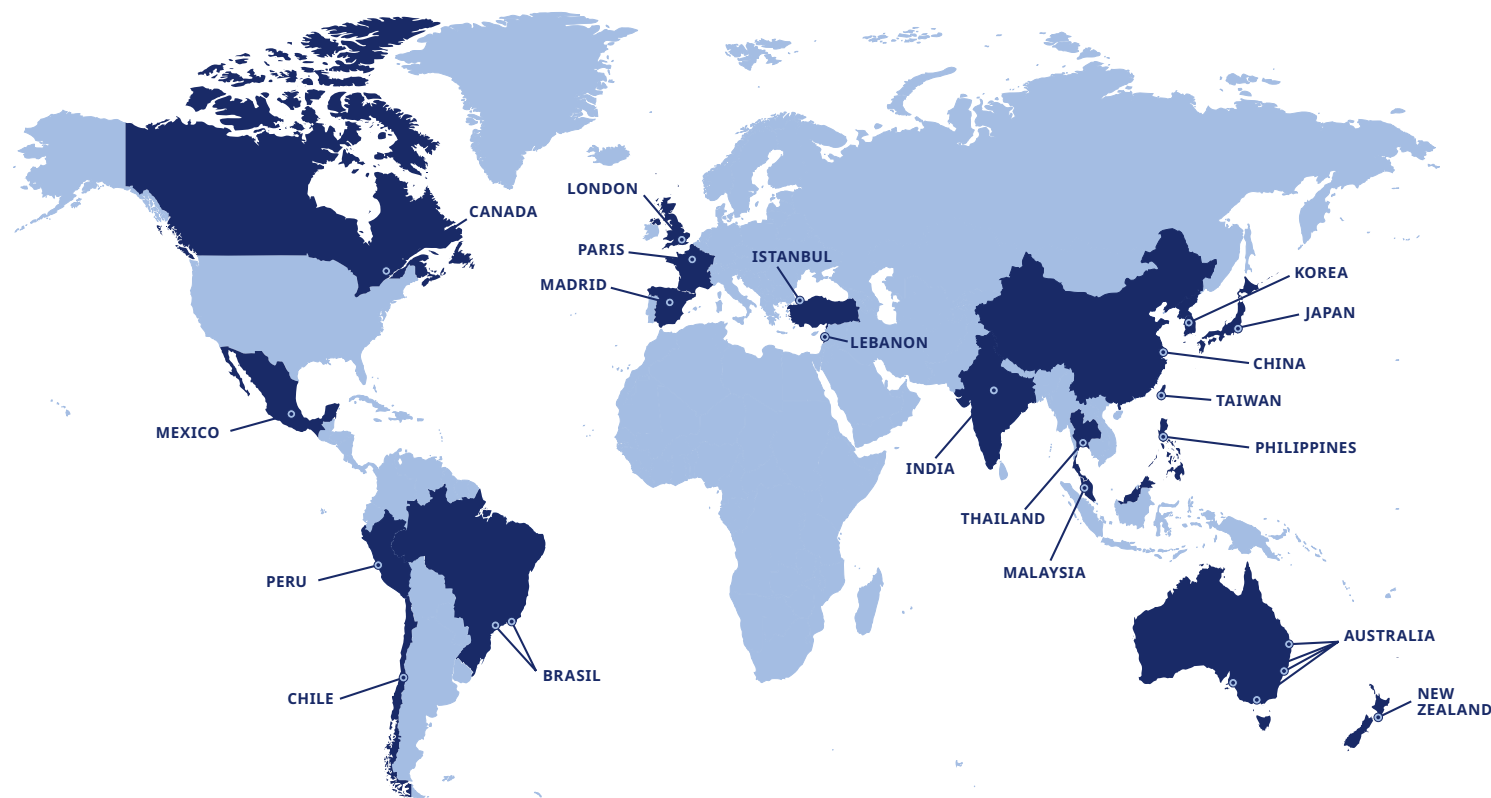
## LE CORDON BLEU PARIS INSTITUTE

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.



# 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



## THE PARISIAN CAMPUS

- 3 demonstration classrooms
- 8 practical classrooms
- 1 tasting room for wine
- 6 theory classrooms
- 1 student area with multimedia equipment
- 800 m<sup>2</sup> vegetable rooftop garden
- Le Café Le Cordon Bleu
- La Boutique Le Cordon Bleu









## 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.





# GRAND DIPLÔME®

9  
MONTHS

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.



DIPLÔME DE CUISINE

+

=

DIPLÔME DE PÂTISSERIE

GRAND DIPLÔME®

## 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

## KEY INFORMATION

**Length:** each level lasts 12 weeks. The two disciplines are taken simultaneously.

**Teaching method:** Demonstrations followed by practical classes and theory classes. Ongoing 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.

# DIPLÔME DE CUISINE

6 OR 9  
MONTHS

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

## + INTERMEDIATE CUISINE CERTIFICATE

## + SUPERIOR CUISINE CERTIFICATE

## DIPLÔME DE CUISINE

### 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, and vegetables
- Sensorial analysis of a dish
- Educational visit to a Parisian market, buying and tasting
- Exploration of the institute's vegetable roof garden, 800 m<sup>2</sup> of urban agriculture biodiversity

### INTERMEDIATE CUISINE CERTIFICATE

- Making full use of assimilated techniques
- Origin, quality and sustainability of seasonal ingredients and products from diverse terroirs
- Organisation, hygiene and safety in cuisine
- Advanced cutting and professional techniques
- Introduction to colour, taste and texture combinations
- Cook classic dishes from French regions revisited with a contemporary touch
- 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, seafood and Italian ingredients

- Beekeeping workshop
- Culinary expertise and demonstration with a producer

### SUPERIOR CUISINE CERTIFICATE

- Making classic dishes with an original touch and restaurant presentations
- 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
- Contemporary cooking techniques
- Developing a creative and aesthetic style
- Encounters with renowned Chefs, featured Chef demonstration
- Culinary theory classes: Nutrition, aromatic plants, conference of a quality producer and cost control
- Educational visit to Europe's largest market: Rungis international
- Conference on Science and the Culinary Arts
- Preparation of a cocktail buffet

**Students receive a certificate for each validated level. Basic and Intermediate levels can be taken in intensive sessions of 6 weeks each, allowing students to acquire the Diplôme de Cuisine in 6 months.**



# DIPLOMA IN GASTRONOMY, NUTRITION & FOOD TRENDS

3  
MONTHS

This programme has been specially designed by Le Cordon Bleu in response to an increasing demand to gain insight into food related health issues.



## 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 adaption
- Acquire culinary business skills such as branding, social media, recipe costing for the food industry
- Gain practical experience in developing recipes and concept development in food and beverages

## WHO IS THIS PROGRAMME FOR?

- Those who have recently successfully completed their baccalaureate (or equivalent) and graduates, with or without professional experience
- Culinary Arts graduates looking to gain knowledge of food from a nutrition perspective along with culinary skills for nutritious cooking
- Culinary and food sector professionals looking to broaden their knowledge

## PROGRAMME CONTENT

- Gastronomy and Food Trends
- Nutritional Principles
- Science of Food
- Sustainable Food Systems
- Nutrition, Communication and Research
- Food Safety and Microbiology
- Food Business, Media and Marketing
- Practical Nutrition & Culinary Arts



## WHO ARE THE INSTRUCTORS?

The programme is taught by Le Cordon Bleu Chefs and nutrition and gastronomy experts.

## KEY INFORMATION

**Length:** 3 months. This is a full-time training programme with approximately 20 hours of classes per week, some of which may take place during the evening and/or weekend.

**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.

Continue your CULINARY ARTS training

with this NEW DIPLOMA!

# DIPLÔME DE PÂTISSERIE

6 OR 9  
MONTHS

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**

**+ INTERMEDIATE  
PÂTISSERIE CERTIFICATE**

**+ SUPERIOR PÂTISSERIE  
CERTIFICATE**

**DIPLÔME  
DE PÂTISSERIE**

## **BASIC PÂTISSERIE CERTIFICATE**

- Organising a work station whilst respecting hygiene and safety rules
- Becoming familiar 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, Paris-Brest, chocolate éclair, strawberry and mousseline cream, genoise, macarons...
- Introduction to boulangerie techniques: Croissant, chocolate roll, brioche
- Discovering decoration techniques to showcase 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 tart creation
- Introduction to artistic sugar work: Pulled sugar, decoration (flowers, leaves, etc.)
- Chocolate work: Crystallisation, moulding, individual chocolates, fork dipping techniques
- 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, fruits
- 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
- Individual project: Creating a modern entremets
- Restaurant desserts, entremets and small contemporary cakes
- Educational visit to Europe's largest market: Rungis International
- Demonstration by a prestigious Pastry Chef
- Introduction to cost control and waste management

**Students receive a certificate for each validated level. Basic and Intermediate levels can be taken in intensive sessions of 6 weeks each, allowing students to acquire the Diplôme de Pâtisserie in 6 months.**

**This programme can be taken simultaneously with the Diplôme de Boulangerie** (in standard format only) with or without the Internship Pathway (training programme combined with practical experience at the Institute and a professional internship in a company) until the April 2021 session. From the July 2021 session onwards, the diplomas can only be taken consecutively.



# DIPLOMA IN PÂTISSERIE INNOVATION AND WELLNESS

3  
MONTHS

This training programme provides a modern approach to pastry, through new flavours and textures, with emphasis on 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.



## 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
- Learn to make the most of what new ingredients have to offer and to combine them to boost the senses
- Understand the fundamentals of substitute ingredients and the use of innovative products for making recipes
- Present recipes using innovative practices and technologies
- Evaluate the outcome of the various concepts with a critical eye
- Create flavour profiles and use sensorial analysis techniques for creating recipes
- Apply health, safety, hygiene and allergen standards in professional kitchens

## WHO IS THIS PROGRAMME FOR?

- Students and professionals who are keen to gain an understanding of innovative pastry techniques and produce pastries which are in line with contemporary pastry trends.

## WHO ARE THE INSTRUCTORS?

The programme is taught by Le Cordon Bleu Pastry Chefs and experts in the field of nutrition.

## PROGRAMME CONTENT

- Recipe development techniques
- Cereals and flours (Boulangerie and Pastry)
- Nuts and seeds (oleaginous seeds and nuts)
- Aeration techniques
- Sugars and sweetening agents
- Flavours
- Textures
- Exploring cocoa
- Asian influences
- Health-conscious desserts
- Plant based pâtisserie
- Creation and conceptual design of a product

## KEY INFORMATION

**Length:** 3 months. This is a full-time programme with approximately 22 hours of classes per week.

**Teaching method:** theory classes, demonstrations by Chefs and professionals, practical activities, conferences, visits, workshops, and tutorials. Practical and written examinations.

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

Continue your CULINARY ARTS training with this NEW DIPLOMA!

# DIPLÔME DE BOULANGERIE

3 OR 6  
MONTHS

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.



BASIC BOULANGERIE  
CERTIFICATE

+ ADVANCED BOULANGERIE  
CERTIFICATE

DIPLÔME  
DE BOULANGERIE

## WHO IS THIS PROGRAMME FOR?

- Students and professionals already working in the industry, or undergoing a career change, who want to learn fundamental boulangerie theory and practical expertise for working as an employee or artisan baker.

## 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

## 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.

## KEY INFORMATION

**Length:** 3 or 6 months.

**Teaching method:** Practical workshops, theory classes and visits. Ongoing 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.

**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.

**This programme can be taken simultaneously with the Diplôme de Pâtisserie** (in standard format only) with or without the Internship Pathway (training programme combined with practical experience at the Institute and a professional internship in a company) until the April 2021 session. From the July 2021 session onwards, the diplomas can only be taken consecutively.



# CATERING PROFESSION: CRÊPE CHEF

4 TO 6  
WEEKS

This comprehensive training programme enables students to learn the professional techniques, expertise, and skills, for making, producing, and serving crêpes et galettes.



## PROGRAMME OBJECTIVES

- Order supplies and set up a crêpe manufacturing workstation which adheres to hygiene and safety rules
- Make crêpes using the technical and aesthetic standards which apply to this type of product
- Distribute and sell crêpes using appropriate presentation techniques for the way in which they are being sold
- Clean and tidy the establishment's premises and equipment
- Understand conversion rules, stock management techniques and cost calculation

## PROGRAMME CONTENT

- Food hygiene and safety
- Product knowledge / goods receipt and storage area
- Gastronomy and food trends
- Techniques training
- Kitchen management / organisation of a pop-up creperie
- Introduction to digital marketing and sales
- Cost and cash inflow management
- Introduction to entrepreneurship and creating a business plan
- Professional practical experience at Le Cordon Bleu Paris institute - pop-up creperie
- Continuous assessment / evaluations

## WHO IS THIS PROGRAMME FOR?

- All those interested in the creperie catering sector

## WHO ARE THE INSTRUCTORS?

The training programme is taught by an expert Breton crêpe Chef, who is qualified in professional training and accredited in Hygiene training by the Ministry of Agriculture.

## KEY INFORMATION

**Length:** 4 weeks followed by a 2-week internship in a company (optional). This is a full-time programme with 35 hours of classes per week, some of which may take place during the evening and/or weekend.

**Teaching method:** demonstrations, theory classes, practical workshops. Practical and written examinations.

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

Continue your CULINARY ARTS training with this NEW DIPLOMA!



# DISCOVERY OF ASIAN CUISINES

6  
MONTHS

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



## 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

## PROGRAMME CONTENT

- Understand and use the basic techniques of each cuisine
- Make the most popular dishes of each cuisine
- Make the regional dishes of each cuisine
- Understand how to pair colours, aromas, shapes, textures, tastes, and flavours
- Learn how to make traditional stocks, soups and sauces
- Learn how to make and correctly dose traditional "seasonings" and vinaigrettes
- Learn knife skills (vegetables, meat, poultry, seafood)
- Learn to control the freshness of raw materials
- Learn to master the correct cooking temperatures and times for different cooking methods
- Learn good hygiene practices

## WHO IS THIS PROGRAMME FOR?

- Restaurateurs who want to train in each of these specific cuisines and their ingredients
- Cuisine students and professionals who want to train in these Asian culinary specialities

## WHO ARE THE INSTRUCTORS?

The programme is taught by Chef Instructors of Asian origin who are experts in each of the different cuisines and come to Paris specifically to teach this programme.

## 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.

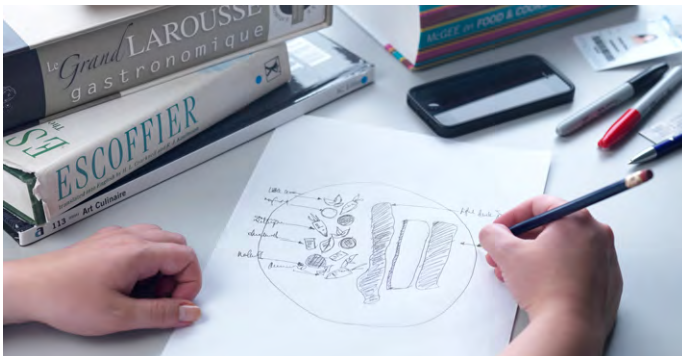
Continue your CULINARY ARTS training with this NEW DIPLOMA!



# DIPLOMA IN CULINARY MANAGEMENT

3  
MONTHS

This training course has been specially developed to provide future Cuisine, Pastry and Bread Baking Chefs with the knowledge and skills required for creating a restaurant or boutique concept.



## PROGRAMME 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
- Understand food and wine pairing to increase profitability at point of sale
- Provide students with the opportunity to meet and interact with professionals from the sector
- Provide support to students for creating a business plan which is adapted to their professional goals

## 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

## WHO ARE THE INSTRUCTORS?

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

## 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

## KEY 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.

**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.

# SPOTLIGHT ON 2 PROGRAMMES OF STUDY



**BASIC CUISINE  
CERTIFICATE**  
3 months

**BASIC PASTRY  
CERTIFICATE**  
3 months

**BASIC CUISINE  
CERTIFICATE**  
3 months

**BASIC PASTRY  
CERTIFICATE**  
3 months

**INTERMEDIATE CUISINE  
CERTIFICATE**  
3 months

**INTERMEDIATE PASTRY  
CERTIFICATE**  
3 months

**INTERMEDIATE CUISINE  
CERTIFICATE**  
3 months

**INTERMEDIATE PASTRY  
CERTIFICATE**  
3 months

**SUPERIOR CUISINE  
CERTIFICATE**  
3 months

**SUPERIOR PASTRY  
CERTIFICATE**  
3 months

**PRACTICAL  
APPLICATION**  
3 months

**PRACTICAL  
APPLICATION**  
3 months

**DIPLÔME  
DE CUISINE**

**DIPLÔME  
DE PÂTISSERIE**

**SUPERIOR CUISINE  
CERTIFICATE**  
3 months

**SUPERIOR PASTRY  
CERTIFICATE**  
3 months

**GRAND DIPLÔME®**  
total length: 9 months

**DIPLÔME  
DE CUISINE**

**DIPLÔME  
DE PÂTISSERIE**

**INTERNSHIP**

**INTERNSHIP**

**TITLE OF CUISINIER (N°  
17673) CERTIFIED RNCP<sup>(2)</sup>**

**TITLE OF PÂTISSIER (N°  
31887) CERTIFIED RNCP<sup>(2)</sup>**

**GRAND DIPLÔME®  
WITH INTERNSHIP PATHWAY**

total length: 18 months (6-month internship included)



Students who opt for the Grand Diplôme® with Internship Pathway must have achieved level A1 in French before beginning the programme. For further details on compulsory French classes, please refer to the information on the opposite page.



# INTERNSHIP PATHWAY

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

**16 TO 18  
MONTHS**



## 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 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

## KEY INFORMATION

**Length:** 16 to 18 months, including 3 months of practical application and a compulsory 4-to-6 month professional internship. The length varies, depending on the diploma.  
*See table opposite.*

**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® and the titles of *Cuisinier*<sup>(1)</sup> and *Pâtissier*<sup>(1)</sup> certified RNCP<sup>(2)</sup>
- Diplôme de Cuisine and the title of *Cuisinier*<sup>(1)</sup> certified RNCP<sup>(2)</sup>
- Diplôme de Pâtisserie and the title of *Pâtissier*<sup>(1)</sup> certified RNCP<sup>(2)</sup>
- Diplôme de Pâtisserie and Diplôme de Boulangerie and the title of *Pâtissier*<sup>(1)</sup> certified RNCP<sup>(2)</sup>, Boulangerie chef internship certificate

(1) Title of *Cuisinier* N° 17673 certified RNCP<sup>(2)</sup>

(1) Title of *Pâtissier* N° 31887 certified RNCP<sup>(2)</sup>

(2) RNCP: Répertoire National des Certifications Professionnelles (French National Directory of Professional Certification)

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











# MANAGEMENT PROGRAMMES



# BACHELOR OF BUSINESS IN INTERNATIONAL HOSPITALITY MANAGEMENT

3  
YEARS

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



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 start 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

KEY INFORMATION about the Bachelors of Business can be found on pages 26 and 27

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



# BACHELOR OF BUSINESS IN CULINARY ARTS MANAGEMENT

3  
YEARS

in partnership with

**Dauphine** | PSL   
UNIVERSITÉ PARIS



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

KEY INFORMATION about the Bachelors of Business can be found on pages 26 and 27

\* 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



### 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

#### 1<sup>st</sup> 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 2<sup>nd</sup> and 3<sup>rd</sup> 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 

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

in partnership with **Dauphine** | PSL 

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.

# WINE AND MANAGEMENT

10  
MONTHS

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 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 and Management programme provides all the necessary expertise and soft skills 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.



## 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 programme is led by experts and professionals 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, Masterclasses, tastings and discoveries of the professional sector, external events. Internship during grape harvesting in France, 2 professional integration internships.

## DIPLOMAS AWARDED

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.

## KEY INFORMATION:

**Length:** 10 months, including 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.



# WINE FUNDAMENTALS AND SALES

3  
MONTHS

This 3-month programme provides a comprehensive overview of the fundamentals of French and European wines and sales techniques. It is ideal for all those who want to acquire skills in the art of tasting, discover viticultural regions and learn about value creation for winegrowing products, with the aim of selling wines. A two-week wine sales immersion internship rounds off the programme and enables students to put what they have learnt into practice.



## PROGRAMME OBJECTIVES

- Acquire fundamental and invaluable knowledge for understanding wines
- Be able to act in an advisory role for customers at different points of sale
- Learn the necessary professional expertise for interacting with producers and leading wine brands
- Be capable of adapting to The Culinary Arts and pairing selected wines
- Be capable of budgeting for a wine list, services, and costs
- Organise purchasing and stocks
- Understand how a business works and its priorities

## WHO IS THIS PROGRAMME FOR?

- Those who work in the kitchen or service side of the restaurant industry and are keen to learn about wine
- Those with a career plan which involves selling wine
- Culinary Arts professionals who want to learn technical expertise for selling wine

## WHO ARE THE INSTRUCTORS?

The programme is supervised by the Le Cordon Bleu Paris institute Wine Department Manager in collaboration with experts and professionals from the wine sector.

## PROGRAMME CONTENT

- Wine and oenological sector expertise
- Introduction to products and labelling
- Sale of wine growing products to a range of targets
- Advising customers
- Understanding the unique features of each drink
- Managing a wine list
- Food and wine pairing
- Wine service techniques
- Fundamental knowledge for managing a wine cellar

An internship of two consecutive weeks in wine sales is included in the training programme.

## DIPLOMA AWARDED

Students who successfully complete the programme will be awarded a Wine Fundamentals and Sales Diploma from Le Cordon Bleu.

## KEY INFORMATION

**Length:** 3 months

**Teaching method:** practical and theory classes, visits, and interaction with professionals

**Languages:** the training programme is taught in English. Minimum level required: TOEIC test level B1.

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

# MBA IN INTERNATIONAL HOSPITALITY AND CULINARY LEADERSHIP

1  
YEAR

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 **Dauphine** | PSL   
UNIVERSITÉ PARIS



## 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 in Europe. 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

**Languages:** The programme is taught in English (IELTS 6.5 / TOEFL min. 80)

**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
- Tuition fees: €27,000 (including an application fee of €200 and a deposit of €1,300)

Accommodation and living expenses are not included. Participants should allow an extra €1,700 to €2,000 for the study trip. An interview in person or via videoconference is organised to validate the application.



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

## THEY TRUST US



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A ROSEWOOD HOTEL  
PARIS

THE PENINSULA  
PARIS

Arpège  
« Maison de Cuisine »



# 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. Juan Arbelaez has opened several establishments including Yaya, Frou Frou, Levain and Vida.

## AMANDA THOMSON

CEO – 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 – DIPLÔME DE BOULANGERIE 2016

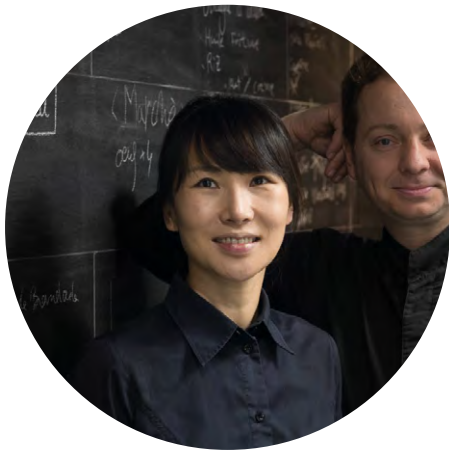
Of Italian origin, Francesco initially worked as a legal expert in China before deciding to change careers. Fascinated by the precision in bread baking, he decided to obtain his Diplôme Le Cordon Bleu, which was awarded in 2016. Following this, he worked at Eric Kayser learning many different facets 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.



## DATO' FAZLEY YAAKOB

CHEF – CULINARY WRITER – RESTAURANT OWNER – 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 registered for the Diplôme de Pâtisserie 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 business, the SukaSucré Bistro, in Cheras, Malaysia. Today, he boasts 4 restaurants and also gives workshops to enthusiasts from all walks of life.



## MI-RA THUILLANT

CHEF – ENTREPRENEUR – KOREAN – DIPLÔME DE CUISINE 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 – 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 to his faithful clientele increasingly inventive new concepts.



## GWEN LIM

PASTRY CHEF – ENTREPRENEUR – SINGAPOREAN – DIPLÔME DE PÂTISSERIE 2010

Gwen Lim is the founder and executive pastry Chef of Patisserie 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 programme at Le Cordon Bleu Paris and completed stints at Pierre Hermé, Paris; Canelé and Les Amis, Singapore. To date, Gwen has 2 Patisserie G cafes and recently opened a manufacturing kitchen in addition to her partnerships.

# 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 [parisadmissions@cordobleu.edu](mailto:parisadmissions@cordobleu.edu), handed 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.

## 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.

## ACCOMMODATION:

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. 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>

## HOW TO FIND US

### ADDRESS:

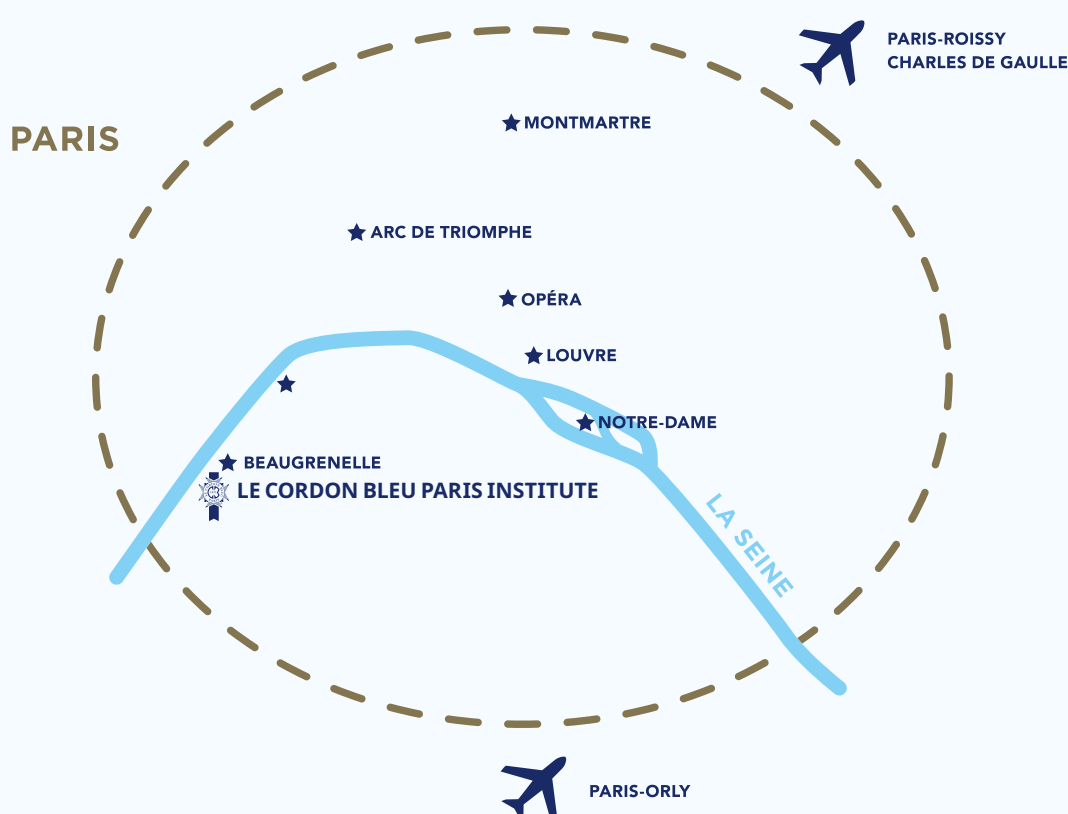
13-15 Quai André Citroën  
75015 Paris

### METRO:

Javel - André Citroën (line 10)  
Charles Michel (line 10)

### 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-faire (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 food and wine pairings.

For more information, please refer to the brochure "Culinary and Wine Workshops" or visit:  
<https://www.cordonbleu.edu/paris/pastry-cuisine-wine-workshops-in-paris/en>



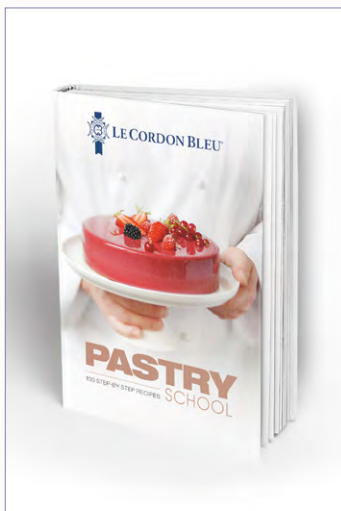
## LE CAFÉ LE CORDON BLEU

Open to the public and students of the institute, Le Café Le Cordon Bleu offers a variety of 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



Le Cordon Bleu Paris

**LE CORDON BLEU PARIS**

13 - 15 Quai André Citroën, 75015 Paris • +33 (0)1 85 65 15 00 • [paris@cordonbleu.edu](mailto:paris@cordonbleu.edu)

**[cordonbleu.edu/paris](https://cordonbleu.edu/paris)**