



LE CORDON BLEU®  
AUSTRALIA

# Bachelor of Business

Food Entrepreneurship



FOOD • DESIGN • INNOVATION • ENTREPRENEURSHIP



# Are you a food entrepreneur?

## When you close your eyes, do you see yourself building your own food business?

Le Cordon Bleu's Bachelor of Business Food Entrepreneurship provides you with the relevant training to gain a better understanding of the food industry, as well as skills on how to develop profitable concepts, write business plans and market to a target audience.



# Foodie? Do you dream of managing and growing a food business?

Our program offers budding food entrepreneurs just what you need: a combination of food culture, food and wine production knowledge, how to write a business plan and market your venture effectively.

**M**ake your dream career come true with a Le Cordon Bleu Bachelor of Business (Food Entrepreneurship). This three year undergraduate program, delivered in Adelaide (South Australia) includes two six-month work placements in food-related businesses and all the food business management skills to help you succeed in your career.

Gain a better understanding of food culture, food and drink pairing, food production and merchandising, as well as important skills like leadership, management and ethical business practices.

As part of the study program, you will undertake practical sessions in cheese and bread-making, confectionary and chocolate work, smallgoods production and small batch brewing. Classes are conducted by award-winning producers and experienced academic staff at the world class Regency International Centre.

This degree program will combine business theory and management skills with hands-on workshops and industry networking opportunities.

## Stage 1 - On Campus

6 months:

- Fundamentals of Gastronomic Practice
- Food Production
- Communication
- Wine Fundamentals
- Food and Beverage Management
- Accounting Principles & Practice
- Industry Workshop
- Management Concepts

## Stage 2 Industry Placement 1\*

6 months

- Professional Experience 1 (Theory)
- Professional Experience 1 (Practical)

## Stage 3 - On Campus

6 months:

- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- Professional Gastronomic Practice
- Food Quality Management
- Food Production: Product Development
- Food Merchandising

## Stage 4

### Industry Placement 2\*

6 months

- Professional Experience 1 (Theory)
- Professional Experience 1 (Practical)

## Stage 5 - On Campus

12 months:

- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Ethical Food and Wine Business
- Quality Service Management
- Food and Wine Philosophy

**A three year  
undergraduate  
program,  
including  
one year  
(total) of work  
placements and  
delivering all the  
food business  
management  
skills you need  
to succeed.**

## Course Details

Duration: 3 years full time

Admission Dates: January & July

Location: Adelaide Campus

## Entry Requirements

1. Satisfactory completion of Year 12 or equivalent interstate/overseas secondary education is required.
2. International Students: IELTS: 6.0 (No band score below 5.5)
3. Age: 18+
4. All direct entry Stage 3 students must undertake the Le Cordon Bleu Bridging Course, a one-week program offered immediately before each semester.

**Course Credit:** Available on Application

**Fee-Help:** Available

### \*Industry Placement:

While studying, embrace employment opportunities to engage, learn and shape your career pathway.

## CAREER PATHWAYS

**Food design & innovation • Food consultancy  
Product development • Import / export  
Food retail • Marketing & branding • Tourism  
Small business management • Wholesale**



**“The combination of work experience, hands-on practical workshops and the detailed theory Le Cordon Bleu offers, has provided me an exclusive opportunity to fulfil my goal to open a small food business.”**

TAYLOR PEPLow BALL, CURRENT STUDENT - (FRONT COVER IMAGE)

### **Bachelor of Business**

**Food Entrepreneurship** combines brilliant food ideas with essential design, marketing and business management skills. Our innovative three-year Bachelor of Business (Food Entrepreneurship) degree will enable you to build your sensory skills, develop your knowledge of food quality and production as well as gain valuable industry experience.

### **Le Cordon Bleu**

Le Cordon Bleu, one of the world's most prestigious providers of culinary, gastronomy and hospitality management education, was founded in Paris in 1895.

Dedicated to preserving and passing on the mastery and appreciation of gastronomy and the culinary arts through its international faculty, Le Cordon Bleu now offers world class programs through 35 institutes in 20 countries globally.

### **For more information or to enrol:**

**Delivery Partner:**

TAFE SA Regency International Centre for Hospitality,  
Leisure and Food Studies.  
137 Days Road, Regency Park, South Australia 5010

**Le Cordon Bleu Australia**

Telephone: 08 8348 3000  
Australia Wide Toll Free: 1800 064 802  
Email: [australia@cordobleu.edu](mailto:australia@cordobleu.edu)  
[www.cordobleu.edu](http://www.cordobleu.edu)