



**LE CORDON BLEU®**  
PARIS



**Cuisine**  
**Skills**  
**Pâtisserie**  
**Gastronomy**  
**Passion**  
**Innovation**



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

**The expression “Cordon Bleu” evokes a Chef with an outstanding repertoire of skills.  
The term was introduced in 1578 when Henri III of France presented the knights  
of the Order of the Holy Spirit with a cross hanging from a blue ribbon.**



### Le Cordon Bleu Paris programs:

- Cuisine and Pâtisserie Certificates and Diplomas, including the Grand Diplôme®
- Boulangerie Diploma
- Wine and Management Program
- Restaurant Management Program
- Bachelor programs in Culinary Arts and International Hospitality Management
- Hautes Études du Goût – (in collaboration with the University of Reims)
- Continuing Education for groups of professionals
- Wine & Spirits Initiation
- Les Ateliers - Short-term courses for food enthusiasts

### Reasons to choose Le Cordon Bleu Paris

- The city of Paris, birthplace of Le Cordon Bleu, is one of the gastronomic capitals of the world. Its open-air markets, bistros and boulangeries make it the perfect location to learn about culinary arts and to absorb France's culture.
- Founded in 1895, Le Cordon Bleu Paris has more than 120 years of experience in culinary arts training.
- Chef instructors come from a variety of backgrounds: some have been awarded Michelin Stars, others have received prestigious awards. All are dedicated to teaching their craft.
- Our teaching methodology “watch, do, learn” is conveyed in demonstrations followed by practical sessions overseen by our Chefs.
- Demonstration classes are taught in French and translated into English.
- The best students can obtain internships in Parisian establishments, an invaluable work experience which will facilitate future professional pursuits.
- Studying at Le Cordon Bleu Paris will enable you to meet people from all over the world; where more than 60 nationalities are represented every term.
- Le Cordon Bleu is the first worldwide network of culinary arts and hospitality management institutes, training every year 20 000 students. Le Cordon Bleu offers a widely-respected range of program in the fields of gastronomy, hospitality and tourism, from beginner level to MBA.



# *Le Cordon Bleu* Culinary Certificates & Diplomas

Basic  
Intermediate  
Superior

Our culinary program is the most rigorous and complete training in traditional French culinary techniques available today. The core of our curriculum is our classic cycle in both cuisine and pâtisserie disciplines. In less than a year students can obtain the renowned Grand Diplôme®. Students, despite past experience, must start at basic level in order to advance to the next level. Students must pass written and practical exams in order to receive the respective level certificate. All three levels in each discipline must be successfully completed before the Diploma is attained. Both disciplines must be taken before receiving the coveted Grand Diplôme®. Cuisine and pâtisserie levels can be taken simultaneously, or one after another in 18 months, depending on the student's timeframe.

**Intensive sessions in each discipline are available throughout the year. Intensive programs have the same curriculum as the standard programs. Since these programs are accelerated, students can only take one discipline at a time: cuisine or pâtisserie. Intensive courses are scheduled six to nine hours a day, six days a week.**

## **BASIC CUISINE CERTIFICATE**

This course is an introduction to classic French culinary techniques. Students begin to build or refine their repertoire of culinary skills with the essential techniques of cooking: professional knife handling, preparing stocks, sauces, forcemeats and doughs, instruction on safety, hygiene, organization, and French culinary terms and definitions.

## **BASIC PÂTISSERIE CERTIFICATE**

This course presents the fundamental techniques of pastry doughs, creams, and fillings needed to compose successful creations. Progressively, students practice accuracy in formulas and in the various uses of these techniques. Introduction to decoration, yeast doughs, masking and glazing cakes, creating traditional desserts, and French pastry terminology are covered.

## **INTERMEDIATE CUISINE CERTIFICATE**

This level applies the techniques acquired in basic level and introduces the flavors and influences of French regional cuisine. The lessons will cover training in food presentation, product origins, advanced technical cuts, seasonings, flavor appreciation and the importance of color, taste, and texture combinations. Through practice and repetition, students aim to perform tasks more easily and instinctively.

## **INTERMEDIATE PÂTISSERIE CERTIFICATE**

Basic skills are further developed and decoration and presentation skills are refined. Students are guided by the chefs to produce artistic, high-quality pastries. Petits fours, caramel, nougatine, and restaurant desserts are some of the lessons studied. Students are introduced to bread-baking and to chocolate work including hand tempering and dipping techniques.

## **SUPERIOR CUISINE CERTIFICATE**

Successful completion of this level culminates in the Cuisine Diploma. Original and contemporary interpretations of classic dishes are studied and students are encouraged to present their dishes innovatively and creatively. Intricate techniques, kitchen efficiency, and use of deluxe ingredients are all mastered during this level. At the end of this course the best students will be encouraged to join our internship program.

## **SUPERIOR PÂTISSERIE CERTIFICATE**

Successful completion of this level culminates in the Pâtisserie Diploma. The course aims to enhance individual creativity and artistic perfection, preparing students for the workforce. Students are taught to master three complementary elements of the craft: contemporary restaurant desserts, the art of chocolate, and artistic sugar creations. Successful participants will be able to hone their skills through an internship in one of Paris' top establishments.

**Le Cordon Bleu  
Diplôme de Cuisine**



**Le Cordon Bleu  
Diplôme de Pâtisserie**



**Grand Diplôme®**  
(On successful completion of both cuisine and pâtisserie diplomas)



A typical day at Le Cordon Bleu Paris – April 7  
by Harry Covert - Intermediate Cuisine and Pâtisserie Student

APRIL

April 7

8:00 am Arrive at Le Cordon Bleu Paris (change into clean uniform, go to demo with time to spare before attendance is called)

8:30 am Cuisine Demonstration (ingredients lists are given, but I need to take notes on the methods that the Chef demonstrates. A translator will clarify my questions to the Chef if necessary. Attention to detail is imperative!) A tasting, or palate analysis of the dish follows the demonstration.

Today's Cuisine menu

Bream and fennel duo

Provençal-style crisp wrapped lamb fillet, vegetable tian

Blancmange scented with lavender and rosemary

12:00 pm Quick break for lunch, back in time to redress in chef's attire, tie back hair, wash hands, and pick up my knives and tool box

12:30 pm Practical - I need to replicate the lamb and vegetable tian dish that I observed in the demonstration. I have an individual workstation that imitates a professional kitchen furnished with all the necessary equipment. It is up to me to keep it in order and clean. The Chef evaluates my progress and work style, as well as the taste and presentation of the dish - so I need to be attentive. When my dish has been assessed, I can pack it up to enjoy it later with friends and neighbours. There is a refrigerator for students to keep their dishes fresh.

15:00 pm Half an hour break - usually I sit in the winter garden (student's relaxation area) with friends and have a cup of coffee from the distributor.

15:30 pm Pastry Demonstration - take notes during the pastry demo - precision is more necessary in pastry, otherwise formulas will not work. Usually - I take photos of the finished dishes for my records; the tasting of the pastry demonstrations is my favourite part of the day.

Today's Pâtisserie menu - Restaurant desserts

Raspberry filled macaroons with anise flavored pastry cream

Dark chocolate fondant in a bee's nest

Caramel crème brûlée

18:00 pm I go home and type up my notes on my laptop, and file alongside the photos.

19:30 pm I reheat my 'Provençal-style' lamb and analyze my accomplishment in comparison to that of the Chef. Tomorrow night I am looking forward to my wine initiation module - one of the highlights of the week!



# Le Cordon Bleu Graduates – Leaders in the field

Julia Child



Herman den Bleijker



Gastón Acurio Jaramillo



Celia Miranda & Gustavo Mata



Wilson Kwok



**Julia Child** the grand dame of American cuisine, was responsible for glamorizing French culinary arts on US television, and in numerous publications – conveying her skills with humor. This American culinary icon is currently a la mode due to the blockbuster movie “Julie and Julia” which was released on the silver screen with Meryl Streep starring as Julia Child. **Herman den Bleijker** an alumni from the Netherlands owns nine high-end restaurants and hosts a myriad of successful TV shows such as “Kitchen Nightmares”, “Herman’s Search for a Chef”, “Herman’s Heroes”, and “Herman Helps”. All of these shows have ratings with over one million viewers per episode. Herman visited Le Cordon Bleu Paris with six candidates for one of his TV series to show where he was trained and what Le Cordon Bleu stands for. **Gastón Acurio Jaramillo** is from Peru. After graduating from Le Cordon Bleu Paris (incidentally where he met his wife, Astrid), Gastón set up different types of restaurants in several cities worldwide and he is the author of various books. In Peru he hosts his own television program and contributes to several magazines. **Celia Miranda & Gustavo Mata**, a Brazilian couple who both studied at Le Cordon Bleu, have set up a unique super-club concept in Paris “Chez nous ... Chez vous” where they serve dinners to a select clientele in their home.

*“It has to be Julia Child who inspired me - I used to watch her cooking show while going to university in the U.S. And as the first male Chinese to get admitted to the Cordon Bleu, it was a dream, a struggle, a movement, a bridge, and a fore-play for my destination as a restaurateur, gourmet, wine specialist, and journalist. But after all, it was all worth it. I couldn't have done it without Le Cordon Bleu training!”*

**WILSON KWOK, Le Cordon Bleu Paris graduate - 1985**

*“If you are lucky enough to have lived in Paris as a young man, then wherever you go for the rest of your life, it stays with you, for Paris is a moveable feast.”*

**ERNEST HEMINGWAY**



For more information or course registration please contact us at:

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

8, rue Léon Delhomme 75015 Paris  
Telephone : +33 (0)1 85 65 15 00  
[paris@cordonbleu.edu](mailto:paris@cordonbleu.edu)

**Could you be the next star on this list?**

## CULINARY ARTS PROGRAMMES

### Grand Diplôme® (Cuisine Diploma and Pâtisserie Diploma) Diplôme de Cuisine Diplôme de Pâtisserie

#### STANDARD PROGRAMMES

Orientation	Graduation	Orientation	Graduation
Wednesday, June 22, 2016	Thursday, March 23, 2017	Thursday, January 5, 2017	Thursday, August 24, 2017
Monday, September 5, 2016	Thursday, June 8, 2017	Tuesday, March 28, 2017	Thursday, November 16, 2017

#### INTENSIVE PROGRAMMES - CUISINE DIPLOMA OR PÂTISSERIE DIPLOMA

Orientation	Graduation	Accelerated Level(s)
Wednesday, June 22, 2016	Wednesday, December 21, 2016	Superior level
Monday, June 27, 2016	Wednesday, December 21, 2016	Basic and Superior levels
Monday, June 27, 2016	Thursday, March 23, 2017	Basic level

Grand Diplôme® : 49,200 €

Diplôme de Cuisine : 28,850 €

Diplôme de Pâtisserie : 22,800 €

### Boulangerie Diploma

Orientation	Graduation	Orientation	Graduation
Monday, July 4, 2016	Friday, January 20, 2017	Monday, September 5, 2016	Friday, March 3, 2017

Boulangerie Diploma: 13,000 €

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

The full amount of the Culinary Arts diplomas tuition fees shall be paid in cleared funds no less than eight (8) weeks before the first day of the programme in order to guarantee a place.

### Cuisine and Pastry Certificates Basic, Intermediate, Superior

#### STANDARD PROGRAMMES

Orientation	Graduation	Orientation	Graduation
Wednesday, June 22, 2016	Saturday, September 3, 2016	Thursday, January 5, 2017	Thursday, March 23, 2017
Monday, September 5, 2016	Friday, November 18, 2016	Tuesday, March 28, 2017	Thursday, June 8, 2017

#### INTENSIVE PROGRAMMES

Orientation	Graduation	Proposed Certificate
Monday, June 27, 2016	Friday, July 29, 2016	Basic Cuisine or Basic Pâtisserie
Monday, November 21, 2016	Wednesday, December 21, 2016	All levels in Cuisine and Pâtisserie available

Basic Cuisine: 10,600 €\*

Basic Pastry: 8,500 €\*

Intermediate Cuisine: 10,100 €

Intermediate Pastry: 7,900 €

Superior Cuisine: 10,300 €

Superior Pastry: 8,100 €

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

\*Basic certificates tuition fees include the uniform and equipment.

The full amount of the Culinary Arts certificates tuition fees shall be paid in cleared funds no less than eight (8) weeks before the first day of the programme in order to guarantee a place.

## MANAGEMENT PROGRAMMES

### Bachelor in Culinary Arts Management Bachelor in International Hospitality Management

Orientation		Graduation	
Monday, September 26, 2016		June 2019	
	1 <sup>st</sup> year	2 <sup>nd</sup> year	3 <sup>rd</sup> year
Europeans Students	10,500 €*	10,000 €	10,000 €
Non-europeans Students	12,500 €*	11,500 €	11,500 €

The Bachelors tuition fees include course content and activities.

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

### Restaurant Management Diploma

Orientation		Graduation	
Wednesday, March 23, 2016		Friday, March 24, 2017	
Monday, September 12, 2016		Friday, September 15, 2017	

**Restaurant Management Diploma: 15,900 €**

The tuition fees include the application fee (200 €), course content, uniform and activities.

### Art, Science and Wine Management Diploma

Orientation		Graduation	
Monday, September 12, 2016		Thursday, July 13, 2017	

**Art, Science and Wine Management Diploma: 19,800 €**

The tuition fees include the application fee (200 €), course content, uniform and activities.

The full amount of the Bachelors, Restaurant Management and Arts, Science & Wine Management Diplomas tuition fees shall be paid in cleared funds no less than twelve (12) weeks before the first day of the programme in order to guarantee a place.

## SPECIALISED PROGRAMMES

### Diplôme Universitaire du Goût, de la Gastronomie et des Arts de la Table

Entry Date		End date	
Monday, October 10, 2016		Saturday, October 22, 2016	

**Diplôme Universitaire du Goût, de la Gastronomie et des Arts de la Table: 7,500 €**

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

The diploma will be awarded the year following the programme to the students who have obtained the required level after the final exam and thesis.



**LE CORDON BLEU®**  
PARIS

Attach obligatory  
two (2) passport  
photos with your  
name written on  
the back

## 1. PERSONAL INFORMATION

*Please write in upper case.*

☐ Mr ☐ Mrs ☐ Ms

Last Name: \_\_\_\_\_

First Name: \_\_\_\_\_

PERMANENT ADDRESS:

Street: \_\_\_\_\_

City: \_\_\_\_\_

Province/State/Region: \_\_\_\_\_

Postal/Zip Code: \_\_\_\_\_

Country: \_\_\_\_\_

E-mail: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

Mobile: \_\_\_\_\_

*Please include country & area codes.*

## 2. INVOICING INFORMATION

*Leave blank if same as above.*

☐ Mr ☐ Mrs ☐ Ms

Last Name: \_\_\_\_\_

First Name: \_\_\_\_\_

PERMANENT ADDRESS:

Street: \_\_\_\_\_

City: \_\_\_\_\_

Province/State/Region: \_\_\_\_\_

Postal/Zip Code: \_\_\_\_\_

Country: \_\_\_\_\_

E-mail: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

Mobile: \_\_\_\_\_

*Please include country & area codes.*

## 3. EMERGENCY CONTACT INFORMATION

Last Name: \_\_\_\_\_

First Name: \_\_\_\_\_

Relationship: \_\_\_\_\_

E-mail: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

Mobile: \_\_\_\_\_

*Please include country & area codes.*

## 4. DO YOU HAVE ANY HANDICAP, ILLNESS, OR ALLERGY?

☐ No ☐ Yes - If so, please give details:

\_\_\_\_\_  
\_\_\_\_\_

## 5. CITIZENSHIP INFORMATION

Nationality: \_\_\_\_\_

Date of Birth (day/month/year): \_\_\_\_\_

Place of Birth: \_\_\_\_\_

### Passport Information

Country: \_\_\_\_\_

Passport Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

*Please note that it is the candidate's responsibility for the obtention of his/her visa. For information concerning visas to study in France, please refer to the website, [www.lcbparis.com](http://www.lcbparis.com)*

*Do you wish to receive the newsletters  
and information on the programs and activities  
of Le Cordon Bleu?*

☐ Yes ☐ No

**Return to: LE CORDON BLEU PARIS**

**Admissions Office**

**8, rue Léon Delhomme 75015 Paris, France**

**Tel: +33 (0)1 53 68 22 50 - Fax: +33 (0)1 48 56 03 96**

**E-mail: [parisadmissions@cordonbleu.edu](mailto:parisadmissions@cordonbleu.edu)**



## 6. LANGUAGES

What is your native language?

French language competency level

☐ Excellent ☐ Good ☐ Fair ☐ Poor

English language competency level

☐ Excellent ☐ Good ☐ Fair ☐ Poor

## 7. PROGRAM SELECTION AND ENTRY DATE

Please mark the diploma or certificate you are applying for, and your preferred starting date.

*Please refer to the Le Cordon Bleu calendar.*

### 7.1. DIPLOMAS

All levels included in the diploma chosen, must be followed without interruption.

☐ Grand Diplôme®  
(Cuisine and Pâtisserie Diplomas simultaneously)

☐ Diplôme de Cuisine  
(3 Cuisine Certificates: Basic, Intermediate, and Superior)

☐ Diplôme de Pâtisserie  
(3 Pâtisserie Certificates: Basic, Intermediate, and Superior)

**Entry Date (day/month/year):**

**Exit Date (day/month/year):**

### 7.2. CERTIFICATES

Entry Date (day/month/year)

☐ Basic Cuisine  
☐ Standard  
☐ Intensive

☐ Basic Pâtisserie  
☐ Standard  
☐ Intensive

☐ Intermediate Cuisine  
☐ Standard  
☐ Intensive

☐ Intermediate Pâtisserie  
☐ Standard  
☐ Intensive

☐ Superior Cuisine  
☐ Standard  
☐ Intensive

☐ Superior Pâtisserie  
☐ Standard  
☐ Intensive

Students can start with a Culinary Arts program and follow with the Wine and Management program, or vice versa. Special price packages are available when consecutively combining the two. Please contact the Admissions department for more information.

### 7.3. ELECTIVES

#### Initiation to Wine & Spirits

In addition to the culinary arts program, Le Cordon Bleu Paris offers all students a Wine and Spirits Initiation which complements and enhances their culinary training. The school schedule has been adapted to enable Cuisine and Pastry certificate and diploma students to follow the wine modules.

☐ Initiation to Wine and Spirits (encompasses three modules -  
for students register in a diploma)

☐ Wine Essentials (for students register in basic level)

☐ French Wines and Vineyards (for students register in intermediate level)

☐ Wines of the World (for students register in superior level)

## 8. APPLICATION PROCEDURE

Only completed and legible applications will be presented to the Admissions jury. Le Cordon Bleu undertakes to ensure that all applications are assessed in an ethical and responsible manner.

For all applications sent less than eight (8) weeks prior to the start of the program chosen, please contact the school directly at +33 (0)1 53 68 22 50.

### 1<sup>st</sup> step

- Complete and sign application form including the uniform measurement form
- Attach CV (résumé including background, education, and special interests).
- Attach letter of motivation (300•500 words) detailing your short and long term culinary goals, career objectives, and reasons for choosing Le Cordon Bleu.
- Passport photocopy (page related to the civil status, passport number, and signature).
- Include two (2) passport photos with your name written on the back.
- Enclose a non-refundable application fee
  - of 1 500 € for a Diploma,
  - of 500 € per Certificate.

These non remboursable fees are deducted from the tuition fees. Please note that the full amount of fees of the program chosen must be paid no less than eight (8) weeks prior to the first day of class.

- If applicable, evidence of attending and attaining prior Le Cordon Bleu Certificates or Diplomas or other related diplomas (photocopies only, Le Cordon Bleu will retain these).

## 2<sup>nd</sup> step

Once the candidate has been accepted by the Admissions jury, Le Cordon Bleu will send an admission proposal, the tuition fees payment form, the schools' internal rules and practical information regarding visas and accomodation.

## 3<sup>rd</sup> step

Le Cordon Bleu encourages the candidate to read all documents carefully. The candidate must return to the Admissions Office a signed copy of the tuition fees payment form accompanied by a copy of the bank transfer form.

## 4<sup>th</sup> step

Once the signed documents and the tuition fees have been received, Le Cordon Bleu will send to the future student, a welcome package which will include: the official proof of registration (required for a visa application), a receipt of payment as well as the orientation day appointment.

### FORM OF PAYMENT

☐ Check

I enclose a check for the sum of \_\_\_\_\_ € made payable to "Le Cordon Bleu".

☐ Bank transfer

(Please refer to payment section 1.3 of the terms and conditions (page 4) for bank details. Please include proof of bank transfer.)

☐ peerTransfer

(Please refer to payment section 1.3 of the terms and conditions (page 4) for bank details. Please include proof of transfer.)

☐ Credit/Debit Card

(please complete in upper case)

I \_\_\_\_\_ (name on card)

authorize Le Cordon Bleu to debit my account with \_\_\_\_\_ €

(a 1% credit card transaction fee will be added to this amount) for the Application fee(s) of:

\_\_\_\_\_ (name of applicant)

Credit/Debit Card: ☐ Visa ☐ Mastercard ☐ JCB

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Security Code: \_\_\_\_\_

(last three numbers on the back of the card)

**Date:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

# how did you find out about Le Cordon Bleu?

Please specify details so we can collate information for records.

☐ Other LCB school

\_\_\_\_\_

☐ Educational agent/consultant

\_\_\_\_\_

☐ Parents, friends

\_\_\_\_\_

☐ Advertising

\_\_\_\_\_

☐ Le Cordon Bleu website

\_\_\_\_\_

☐ Internet by a referencing website

\_\_\_\_\_

☐ Newspaper, TV, radio

\_\_\_\_\_

☐ Festival, educational fair, conference

\_\_\_\_\_

☐ Le Cordon Bleu books

\_\_\_\_\_

☐ Other

\_\_\_\_\_

# terms and conditions of payment, deferment, and cancellation

## 1. PAYMENT

1.1. The full amount of the fees shall be paid in cleared funds no less than eight (8) weeks before the first day of the program.

1.2. If an applicant fails to comply with condition 1.1, Le Cordon Bleu is entitled to cancel his/her place on the program and the application fee will not be refunded.

1.3. All fees are payable in Euros only. Payment may be made by:

- credit/debit card (Visa, Mastercard, and JCB). In which case, a 1% credit card transaction fee will be added.

- check (excluding Eurocheques) payable to "Le Cordon Bleu"

- bank transfer to:

Beneficiary Name: LE CORDON BLEU  
Bank Name: BNP Paribas Maine Montparnasse  
Branch: 66 avenue du Maine  
75014 Paris, France  
Bank Code: 30 004  
Branch Code: 01402  
Account Number: 00020507765  
ID Code: 95  
Swift Address: BNPA FR PP PXV  
IBAN Code: FR 76 3000 4014 0200 0205 0776 595

- payment by Bank transfer - peerTransfer. Le Cordon Bleu has partnered with peerTransfer to streamline the tuition payment process for our international students. peerTransfer allows you to pay from any country and any bank.

Go to: [lcbparis.peertransfer.com](http://lcbparis.peertransfer.com) to begin the payment process.

1.4. The student is required to send a copy of the bank transfer form and the signed tuition fees payment form to the Admissions Office.

1.5. It is the student's responsibility to ensure that his/her bank clearly indicates the student's name, program requested, and date of entry on the transfer form. Failure to clearly identify funds may lead to delayed enrollment and cancellation of the application.

1.6. Students are required to pay all bank fees incurred when transferring funds. Any bank fee deduction on the global expected amount will be charged to the student.

## 2. DEFERMENT

2.1. An applicant may defer only once the commencement of his/her program to a later term, by providing written justification eight (8) weeks prior to the first day of the program. The permitted maximum length of the deferment is three (3) months from the original requested entry date.

2.2. In the hypothesis of the accepted deferment, applicable terms, conditions, and tuition fees are those in force at the time of the student's transfer notice. Should the school be unable to place the student in a later program (based on the Le Cordon Bleu Paris calendar), the school will refund the fees paid less the non-refundable application fee.

2.3. No refund shall be made for cancellation of the deferred program.

2.4. Any candidate benefiting from a reduction when registering for a Diplôme de Cuisine, Diplôme de Pâtisserie ou Grand Diplôme may not under any circumstances postpone the date of entrance in Intermediate and/or Superior level(s). The three (3) levels must run consecutively.

## 3. CANCELLATION

3.1. An applicant who, having accepted an Admission Proposal offered by the school, gives notice to cancel more than eight (8) weeks prior to the commencement of the program, shall be entitled to a refund of all payments made, less the application fee. No refunds will be made for cancellations received eight (8) weeks or less before the start of the program.

3.2. If a student fails to complete a program for any reason whatsoever, no refund of fees or reduction in fees payable shall be made. Le Cordon Bleu will not refund program fees once the program has started.

3.3. In the unlikely event of a program being cancelled by the school, any payments made by the student in advance will be refunded in full, or transferred to another program the student selects.

I understand that I am required to notify Le Cordon Bleu of any amendments regarding the stated information. Misrepresentation of any or all material can result in non acceptance or termination of enrollment without any reimbursement of fees paid.

I have read and understood the school terms and conditions of enrollment, the payment of fees, and the refund policy described in its entirety.

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

**Retourn to:**  
**LE CORDON BLEU PARIS**  
**Admissions Office**  
**8, rue Léon Delhomme**  
**75015 Paris, France**

**Tel: +33 (0)1 53 68 22 50 - Fax: +33 (0)1 48 56 03 96**  
**E-mail: [parisadmissions@cordobleu.edu](mailto:parisadmissions@cordobleu.edu)**

This form supersedes all previous forms (October 2013)

## check this list before you send your application back to Le Cordon Bleu

☐ Complete application form

☐ CV (résumé)

☐ Letter of motivation

☐ Passport photocopy

☐ 2 photos

☐ Photocopies of prior related certificates and diplomas

☐ Application fee

☐ Uniform measurement form





# admissions policy

## 1. OFFERS

Offers of course placements will be based on the assessment of the Admissions jury having considered the extent to which the qualifications, proficiencies, and aspirations of the applicant are matched by the courses offered by Le Cordon Bleu.

## 2. QUALIFICATIONS

Examples of entry requirements for Basic Cuisine and/or Pâtisserie: High School Diploma (USA), High School Certificate (Japan), GCSEs (UK), Baccalaureat (France).

Other qualifications will be accepted by the Admissions jury as evidence of prior study and learning if the applicant can demonstrate that the qualification is of equivalent academic standard to the above examples.

## 3. APPROVAL

Approval for admission will be given once the terms and conditions of Le Cordon Bleu have been fully satisfied. Due consideration will be placed on the students' motivation to achieve the qualifications offered by Le Cordon Bleu and their future aspirations expressed in the "letter of motivation". In the event that we are unable to offer a place at Le Cordon Bleu, an appeal can be lodged, in writing within 14 days, to the Director of Le Cordon Bleu Paris school, whose decision in these matters is final.

## 4. GENERAL

- No student shall be entitled to use the name and/or logo "Le Cordon Bleu" and/or similar names or logos under any circumstance or at any time or in any place (including internet), whatsoever whether before, during, or after their training and whether as a trade mark, company, or trading name, domain name, or otherwise.
- All students should respect the internal rules of the school.
- The school reserves the right in its absolute discretion to modify the enrollment procedure and/or the fees, the organization, the structure of any or all of its programs.
- Le Cordon Bleu declines all liability in case of accident, loss, damage, civil responsibility of the student or other similar cases. Le Cordon Bleu strongly suggests that the student takes the appropriate insurance to cover such risks.

STUDENT UNIFORM - MEASUREMENT FORM

Only students registering in culinary diploma or certificate programs need to fill in this form.

Please write in upper case

Full Name	
Gender	<input type="checkbox"/> Female <input type="checkbox"/> Male
Program	
Entry Date	
E-mail	
(reserved for the administration)	
Student n°	

Please tick your size for the jacket, the trousers and the cook’s hat

JACKET.

	US	FR	UK	Le Cordon Bleu Size
<input type="checkbox"/>	XS	34/36	6•8	M 01
<input type="checkbox"/>	S	38/40	10•12	0
<input type="checkbox"/>	M	42/44	14•16	1
<input type="checkbox"/>	L	46/48	18•20	2
<input type="checkbox"/>	XL	50/52	22•24	3
<input type="checkbox"/>	XXL	54/56	26•28	4
<input type="checkbox"/>	XXXL	58/60	30•32	5
<input type="checkbox"/>	XXXXL	62/64	34•36	6
<input type="checkbox"/>	XXXXXL	66/68	38•40	7
<input type="checkbox"/>	XXXXXXL	70/72	42•44	8

TROUSERS

	US	FR	UK	Le Cordon Bleu Size
<input type="checkbox"/>	XS	34/36	6•8	M 01
<input type="checkbox"/>	S	38/40	10•12	0
<input type="checkbox"/>	M	42/44	14•16	1
<input type="checkbox"/>	L	46/48	18•20	2
<input type="checkbox"/>	XL	50/52	22•24	3
<input type="checkbox"/>	XXL	54/56	26•28	4
<input type="checkbox"/>	XXXL	58/60	30•32	5
<input type="checkbox"/>	XXXXL	62/64	34•36	6
<input type="checkbox"/>	XXXXXL	66/68	38•40	7
<input type="checkbox"/>	XXXXXXL	70/72	42•44	8

COOK’S HAT

Head size around your forehead

	Inches	In cm	Le Cordon Bleu Size
<input type="checkbox"/>	19.7 to 20.7	50•52	1
<input type="checkbox"/>	20.8 to 21.5	53•54	2
<input type="checkbox"/>	21.6 to 22.3	55•56	3
<input type="checkbox"/>	22.4 to 23.1	57•58	4
<input type="checkbox"/>	23.2 to 23.7	59•60	5
<input type="checkbox"/>	23.8 to 24.4	61•62	6
<input type="checkbox"/>	24.5 to 25	63•64	7