



LE CORDON BLEU®

NEW ZEALAND



CULINARY ARTS & HOSPITALITY MANAGEMENT INSTITUTE

WELLINGTON • NEW ZEALAND



Bonjour & Welcome to Le Cordon Bleu New Zealand, one of our newest and brightest Culinary Arts and Hospitality training institutions in the world.

Founded in Paris in 1895, and now with over 50 schools in 20 countries and with students from over 80 different nationalities, Le Cordon Bleu will be celebrating its 120th anniversary in 2015. Excellence, passion, creativity, knowledge and history are the values to describe one of the world's only global educators in the culinary arts, hospitality and tourism management sector.

Le Cordon Bleu New Zealand is dedicated to preserving and passing on the mastery and application of the Culinary Arts through Culinary Certificates, Diplômes, Le Grand Diplôme – our highest culinary award – through to our unique and globally recognised Bachelor of Culinary Arts and Business Degree. Our reputation as one of the world's premier culinary training institutes has endured by actively keeping our courses up-to-date and industry relevant, using innovative new technologies, partnered with some of the world's greatest Chef lecturers. Our academic programmes are constantly adapted to the future needs and demands of the hospitality industry... an industry that employs nearly 10% of the world's work-force and is forecast to grow significantly.

Being a student at Le Cordon Bleu is not only about studying to realize one's dreams, it is the pathway to becoming one of the future stars of this amazing industry. Our much sought after Alumni, located throughout the world, have consistently reached levels of near-perfection and standing that truly reflects and honours the dedication, passion and knowledge taught throughout our global hospitality network.

We invite you to start your journey at Le Cordon Bleu and we look forward to sharing your dreams, seeing your successes and welcoming you to our family.

André Cointreau
President, Le Cordon Bleu



Discover the History of LE CORDON BLEU®

LE CORDON BLEU CONTINUES TO BE THE WORLD'S LARGEST INTERNATIONAL CULINARY EDUCATOR, LOCATED IN OVER 20 COUNTRIES ACROSS THE GLOBE WITH CONTINUED PLANS FOR GLOBAL EXPANSION.

In **1578**, King Henry III of France established the Order of the Holy Spirit. The knights of this order were identified by a gold cross hanging from a blue ribbon which they wore around their neck. The Order of the Holy Spirit, which existed for 250 years, was the most prestigious French Royal order, and its knights were often referred to as “Cordons Bleus”. During their sumptuous meals, they set a high standard for fine dining. As a result, the expression “cordobleu” did not take long to become synonymous with culinary excellence.

1895 French journalist Marthe Distel starts a culinary magazine, *La Cuisinière Cordon Bleu*.

1896 The first class is taught at Le Cordon Bleu Paris on January 14.

1897 Le Cordon Bleu Paris welcomes its first Russian student.

1905 Le Cordon Bleu Paris welcomes its first Japanese student.

1927 The London Daily Mail newspaper, dated November 16, describes a visit to Le Cordon Bleu Paris: “It’s not unusual for as many as eight different nationalities to be represented in the classes”.

1933 Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of Chef Henri-Paul Pellapat, open L’Ecole du Petit Cordon Bleu and the restaurant Au Petit Cordon Bleu in London.

1942 Dione Lucas opens Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller *The Cordon Bleu Cook Book* and becomes the first woman to have a televised cooking show.

1948 Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI’s after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrolls at Le Cordon Bleu Paris.

1953 Le Cordon Bleu London creates the dish Coronation Chicken, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.

1954 The success of the Hollywood movie *Sabrina* directed by Billy Wilder, contributed to the growing notoriety of Le Cordon Bleu.

1984 The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, replacing Mrs. Elizabeth Brassart, director of the school since 1945.

1991 Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as “Little France in Japan”.

1995 Le Cordon Bleu Paris celebrates its 100th anniversary as an ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.

1996 Le Cordon Bleu Sydney in Australia begins operations upon the request of the New South Wales government, and provides Chef training in preparation for the 2000 Olympic Games in Sydney.

2000 Le Cordon Bleu opens in downtown Ottawa.

2002 Le Cordon Bleu Korea and Le Cordon Bleu Mexico opened their doors to the first students.

2009 Le Cordon Bleu schools worldwide participate in the launch of the movie *Julie and Julia*.

2011 Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.

2012 Inauguration of the new Le Cordon Bleu London in Bloomsbury.

2012 October 8th Le Cordon Bleu New Zealand opens its doors.

2013 Official inauguration of Le Cordon Bleu Istanbul.

2014 Shanghai School to open. Le Cordon Bleu schools worldwide participate in the launch of the movie *The Hundred Foot Journey*.

2015 120th Anniversary of Le Cordon Bleu.



WELCOME TO LE CORDON BLEU NEW ZEALAND



With brand new, fully equipped modern training kitchens and student learning spaces, the campus is situated in the heart of Wellington's vibrant dining and entertainment quarter. Classes incorporate the latest technologies to support learning, and students are encouraged to work together to emulate the teamwork culture found in the world's greatest kitchens. With some of the country's best restaurants and cafes just a few steps from our doors, you are never far from a uniquely New Zealand experience, inside and outside the kitchen.

Take the first steps towards realising your ambitions at our boutique international flagship institute in the heart of Wellington New Zealand. Here you will be inspired to develop your passion for culinary arts and hospitality management under the direction of our Master Chefs and lecturers. Our Master Chefs are both classically trained and experienced teachers, whilst our lecturers contribute a wealth of knowledge gained through years of experience in both education and the hospitality industry.

Our building features state-of-the-art facilities to provide you with the latest and most innovative opportunities in culinary and hospitality education.

We source local produce and ingredients for use during practical sessions and demonstrations, and constantly review our suppliers to ensure you receive the freshest, highest quality ingredients. By working with specialist items, students learn to develop their senses and techniques with premium ingredients to prepare for the professional environment.

FACILITIES

- Lecture demonstration theatre with audio visual technology
- Ceiling mounted demonstration mirrors
- Large open plan events areas
- Brasserie Le Cordon Bleu – training restaurant
- Dedicated cuisine kitchen
- Dedicated pâtisserie kitchen
- Culinary & hospitality library
- Common area – break out rooms
- Student lounge with wireless internet access throughout

"The Coolest Little Capital in the World"
Lonely Planet.



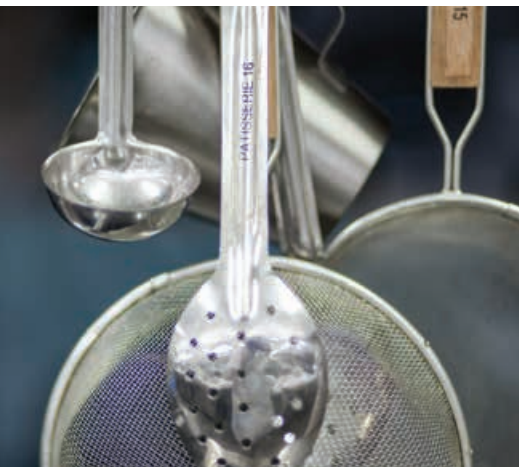
LE CORDON BLEU CHEFS

Le Cordon Bleu's faculty includes some of the best chefs in the world, who offer over 100 years of teaching experience. From a variety of backgrounds, they dedicate themselves to sharing their knowledge and passion through their teaching of Le Cordon Bleu Classic programmes. All of our chefs understand what it takes to prepare our students for their exciting career in the culinary industry.



“For me being a Chef Lecturer and Technical Director at Le Cordon Bleu New Zealand is not only an honour, it is a privilege. Being able to pass on my skills and knowledge to the next generation of Pâtisserie Chefs is something that I love and enjoy. There is no greater pleasure in life than teaching someone they can achieve things they never thought were possible, create beautiful and challenging gastronomy and hopefully go on to become great Chefs who will inspire future generations to continue to contribute to this amazing industry”

*Chef Sébastien Lambert,
Technical Director*



TEACHING METHODOLOGY

French cooking techniques were originally codified by French Chefs more than a century ago and today remain almost unchanged. Le Cordon Bleu methodology is based on learning and understanding these cooking techniques through practice and discipline and is composed of demonstrations followed by practical classes. Once mastered, these techniques can be applied to any world cuisine. Demonstration classes are held in a specially designed demonstration kitchen, allowing you to observe the Chef's techniques in

detail. During the demonstrations, the Chef prepares several recipes. You are required to take detailed notes throughout, to record the Chef's explanations and to make your own observations. Demonstrations also include a tasting, which enables you to develop your palate, a vital part of culinary training.

Hands-on practical classes are held in professional teaching kitchens and supervised by Le Cordon Bleu Chefs. You will prepare recipes to ensure that the techniques observed during the

demonstration have been assimilated and understood. The number of students in a practical is limited to meet individual training needs.

Your work is evaluated at the end of each class and you are free to take your creations home to enjoy at your leisure. All classes at Le Cordon Bleu New Zealand are instructed in English. Students also operate Brasserie Le Cordon Bleu during Intermediate and Superior stages, thus benefiting from working in a *live* training restaurant.

GRAND DIPLOME

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu Grand Diplôme is an influential qualification which allows our students to fulfill their ambitions and pursue the most sought after careers.

Students are first taught basic culinary skills before applying this knowledge to high-quality produce and specialist ingredients. Our Grand Diplôme is the most prestigious culinary qualification from Le Cordon Bleu, combining the study of our Diplôme de Cuisine and Diplôme de Pâtisserie. Le Grand Diplôme is awarded after 18 months of consecutive, or nine months of simultaneous study.

PÂTISSERIE

Completion of the Basic, Intermediate and Superior Pâtisserie certificates results in the award of our Diplôme de Pâtisserie. You will be taught the required knowledge to master the culinary art of pâtisserie, developing creative skills and learning established techniques to create classic and contemporary desserts served in the finest restaurants and pâtisseries.

Our pâtisserie Master Chefs conduct demonstrations of delicate and intricate pastry items to showcase key techniques in creation and decoration. You are then tasked with replicating

what you have been shown in our dedicated pâtisserie practical kitchen, under the guidance of one of our Master Chefs to ensure correct technique and satisfactory progress is made.

Each class is supplemented by supporting resources to underpin the practical knowledge taught and provide context for the techniques developed and the ingredients used.

Intermediate and Superior students also prepare and serve a classical High Tea at Brasserie Le Cordon Bleu.

» BASIC PÂTISSERIE

Level 2 NZQA – 10 weeks

Core Objectives

- Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
 - Knife skills
 - Elementary sugar cooking techniques
 - Tart production techniques
 - Basic pastry doughs e.g. short crust, sweet dough and puff pastry
 - Simple breads
 - Petits fours baking skills
 - Piping techniques
 - Basic decoration
 - Mousses, traditional desserts and cakes
- Identify French culinary terms
- Follow health, safety and hygiene regulations
- Establish and develop personal kitchen organisation and management skills
- Introduction to chocolate tempering
- Elementary French boulangerie techniques
- Introduction to viennoiserie e.g. Brioche / Croissant
- Front of House training



» INTERMEDIATE PÂTISSERIE

Level 3 NZQA – 10 weeks

Prerequisite: Basic Pâtisserie

Core Objectives

- Implement all the basic techniques learned and apply them to fundamental advanced pâtisserie and bakery preparation techniques including:
 - Chocolate piping techniques
 - Elementary cake decoration
 - Developing chocolate skills
 - Classical French entremets
 - Introduction to hot and cold plated desserts
 - Tempering technique
 - Contemporary plated desserts
- Follow health, safety and hygiene regulations
- Refine personal kitchen organisation and management skills
- High Tea service



» SUPERIOR PÂTISSERIE

Level 4 NZQA – 10 weeks

Prerequisite: Intermediate Pâtisserie

Core Objectives

- Complex Entremets
- Master advanced international bakery techniques and confectionery methods including:
 - Mastery of plated desserts
 - Decoration and presentation
 - Entremets design and decoration
 - Confectionery and molded chocolate
 - International boulangerie techniques
 - Artistic cooked sugar centrepiece techniques e.g. pouring, pulling, casting, colour, marbling and blowing
 - Chocolate centrepiece skills
- Follow health, safety and hygiene regulations
- Expand personal kitchen organisation and management skills
- High Tea service



CUISINE

Completion of the Basic, Intermediate and Superior Cuisine certificates results in the award of our Diplôme de Cuisine. You will learn to master the necessary skills to create fine cuisine dishes through a combination of practical sessions, demonstrations and theory lessons, gaining knowledge from our team of classically trained Master Chefs who have experience working in senior positions in the world's finest kitchens and Michelin star restaurants.

Our cuisine Master Chefs conduct demonstrations of delicate and intricate items to showcase key techniques in creation and decoration. You are then tasked with replicating what you have been shown in our dedicated cuisine practical kitchen, under the guidance of one of our Master Chefs to ensure correct technique and satisfactory progress is made.

Each class is supplemented by supporting resources to underpin the practical knowledge taught and provide context for the techniques developed and the ingredients used.

Intermediate and Superior students also gain valuable *live and real time* experience whilst preparing either a five or seven course tasting menu during Brasserie week.



» BASIC CUISINE

Level 2 NZQA – 10 weeks

Core Objectives

- Demonstrate fundamental basic cuisine preparations and cooking techniques including:
 - Knife skills
 - Basic classical vegetable cuts
 - Fish filleting skills
 - Elementary butchery skills
 - Basic stocks and derivatives
 - Elementary sauces and emulsions
 - Basic doughs e.g. pasta and puff pastry
 - Introduction to plating presentation
 - Elementary methods of cooking e.g. braising, pan-frying, boiling, deep-frying, roasting and steaming
- Identify French culinary terms
- Follow health, safety and hygiene regulations
- Establish and develop personal kitchen organisation and management skills
- Front of House training



» INTERMEDIATE CUISINE

Level 3 NZQA – 10 weeks

Prerequisite: Basic Cuisine

Core Objectives

- Implement all the basic techniques learned and apply them to fundamental European regional cuisine and culinary techniques including:
 - Developing specific knife skills
 - Preparing live shellfish
 - Methods of preserving
 - Developing butchery skills and fish filleting
 - Sweet and savoury hot soufflés
 - Developing sauce knowledge
 - Practicing cooking methods
- Follow health, safety and hygiene regulations
- Refine personal kitchen organisation and management skills
- Introduction to restaurant operation
- Brasserie service



» SUPERIOR CUISINE

Level 4 NZQA – 10 weeks

Prerequisite: Intermediate Cuisine

Core Objectives

- Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including:
 - Extending cooking techniques
 - Advanced butchery skills
 - Specific preparation and cooking skills for vegetables and garnishes
 - Expressing personal cultural ingredients and flavours
 - Cooking to order
 - Seasonal and market influences on cuisine
 - Identifying specific European techniques and cuisine
- Follow health, safety and hygiene regulations
- Discover the world of cheese
- Expand personal kitchen organisation and management skills
- Advanced butchery skills
- Brasserie service



DIPLÔMES

DIPLÔME DE CUISINE

» BASIC CUISINE

Basic Cuisine opens the door to the adventures of classic cuisine. From day one, you begin to master the basic skills: how to hold a knife properly, peel vegetables and truss a chicken. As the term progresses, techniques become more complex. Students learn how to use and integrate condiments, herbs and spices to complement the dishes prepared. As a solid grounding in basic cuisine, this programme is for beginners and experienced students alike.

» INTERMEDIATE CUISINE

The Intermediate Cuisine programme introduces you to classic French regional dishes and European cuisine techniques, through which you will apply the techniques introduced during the basic level programme. Through practice and repetition you begin to perform tasks instinctively and with greater ease. Intermediate Cuisine emphasises the importance of *mise en place*: understanding, organising and production. Demonstrations highlight various kinds of presentations from platter to plate, and become more menu-oriented, incorporating elements such as planning and timing. You practice and perfect these skills in Brasserie Le Cordon Bleu.

» SUPERIOR CUISINE

During the Superior Cuisine programme, which culminates with our Diplôme de Cuisine, you will learn about the current evolution of worldwide cuisine techniques. Full menus are inspired by trends from today's top kitchens. The ingredients are richer and more refined, exposing students to working with rare and high-quality items. Now well-versed in classic culinary skills, you are encouraged to be more creative in both taste and presentation and showcase your skills through the Brasserie Le Cordon Bleu.

DIPLÔME DE PÂTISSERIE

» BASIC PÂTISSERIE

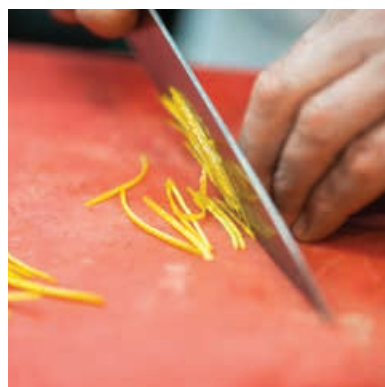
Basic Pâtisserie is designed to give students a strong foundation on which to build their Pâtisserie skills and knowledge. As students progress, they learn to prepare a wide selection of desserts and pastries through practical sessions and demonstrations. This exciting course introduces the various concepts, properties and applications of Pâtisserie which are essential for the work environment.

» INTERMEDIATE PÂTISSERIE

During Intermediate Pâtisserie you begin to master fundamental techniques, such as making a genoise sponge, and your proficiency will allow you to focus more on decoration. Under the guidance of our Chefs, students are able to develop essential artistic skills and prepare restaurant-style desserts with creativity and flair. You practice and perfect these skills during High Tea service.

» SUPERIOR PÂTISSERIE

Superior Pâtisserie combines all the knowledge, techniques and artistic skills previously acquired and encourages you to personalise your work. Practical sessions and demonstrations help you gain a thorough understanding of the principles involved, with a strong focus on developing advanced levels of artistic and creative work. Successful completion of Basic, Intermediate and Superior Pâtisserie levels culminates in the awarding of our Diplôme de Pâtisserie.



BLUE RIBBON EVENTS

BRASSERIE LE CORDON BLEU

Our Intermediate and Superior Cuisine students take centre stage for a week each term when we open the doors to our Brasserie. Teamwork, organisation, execution and creativity are tested as students work together to create and prepare five and seven course tasting menus, all perfectly matched with award-winning local wines and served to members of the public.

This is a fantastic opportunity for students to get experience working in a fully operational restaurant, all under the expert tutelage and guidance of our Chef Lecturers. Our 'Paddock to Plate' philosophy at Le Cordon Bleu New Zealand is one of the unique principles of our teaching. The use of sustainable local produce gives students the chance to use ingredients unique to New Zealand and, in particular, the greater Wellington region.

BY INVITATION EVENTS

Throughout the year Le Cordon Bleu New Zealand students step out of the school and into the Industry – from field trips to artisan producers and small garage suppliers to private tours and tastings at some of our top restaurants and hotels. Students gain the opportunity to create contacts, see how and where chefs work, what is in vogue, what the industry wants and get real advice on how to realise their dreams.

Le Cordon Bleu New Zealand is proud to participate in some truly amazing culinary activities – from Charity dinners to Embassy and Consular parties – these outside of school catered events allow students to experience the fast paced environment of professional cooking. It also looks great on resumés, important when going for those first job interviews.

HIGH TEA LE CORDON BLEU

Our Intermediate and Superior Pâtisserie students also get the opportunity to showcase their techniques, skills, artistry and passion for all things Pâtisserie, when we open our doors for High Tea. A seated event, reminiscent of the classic and quintessentially British pastime of the three tiered bone china setting: sweet or savoury, mouthwatering and utterly moreish, all served with hand-picked Fairtrade teas and coffees.

This incredibly popular and in-demand afternoon tea service is a joy to participate in and a wonderful opportunity for students to create small delicious pieces, whilst showcasing their knowledge and skills.



BACHELOR OF CULINARY ARTS & BUSINESS

With a legendary and contemporary international reputation in the culinary arts, Le Cordon Bleu provides the ultimate education in hospitality training. Through the higher education programmes, mastery and appreciation of culinary arts and restaurant management enables students to advance their careers. Le Cordon Bleu's higher education programmes offer immeasurable opportunities for new students, established professionals and career changers to advance business and management skills. Working with our professional staff you can be assured of new levels of achievement and fulfilment in your restaurant or catering business or entrepreneurial venture.

THE BACHELOR OF CULINARY ARTS AND BUSINESS is a NZQA accredited (level 7) three year programme of study. The learning content is innovative, integrated and exciting throughout this applied degree. Upon graduation students will be internationally aware, informed and practised in the culinary arts and will be proficient business professionals.

The Bachelor of Culinary Arts and Business will prepare graduates to create, practise and manage a world-class culinary business in a globally competitive environment. This innovative degree programme focuses on developing knowledge and appreciation of fine food and wine in a 'Paddock to Plate' context, and ensures graduates can successfully apply these skills in a range of business-oriented culinary settings. Students will learn to conceptualise, create, promote, commercialise and manage the culinary product or service in a global context.

Undertaking a vocational degree, students have numerous opportunities to learn in a different way and are exposed to a variety of learning styles and environments. Current thinking and theory underpins the degree's teaching content and is applied in a practical setting.

Student learning is enhanced with strong industry links and networks. Students participate in activities such as field trips and site visits. Hospitality leaders and Le Cordon Bleu Ambassadors also visit and present at the school. Throughout the study period there is also the opportunity to work in the industry in the vibrant capital of New Zealand – Wellington – *"the coolest little capital in the world"*. During the third year of study, students are required to work in industry to complete the academic component of CP 305, Co-operative Education Project.

"Internationally, there are few degree programmes that combine expertise in culinary practice with critical reflection on the culinary arts, management and business skills. This is seen as a market gap for which there will be high demand". Lashley, 2004





GRADUATE PROFILE

The key knowledge, skills, attributes and values graduates will have upon successful completion of the Bachelor of Culinary Arts and Business include:

- Knowledge of culinary applications and gastronomy in an international environment enriched by the interpretation of established traditions in a contemporary context and an appreciation of New Zealand culture, hospitality and produce
- A high level of applied expertise in the skills and knowledge associated with the field of culinary management and business operation
- A mind-set of excellence and innovation
- The ability to communicate effectively in both written and oral forms and display open-mindedness in multiple contexts with social and cultural awareness and flexibility
- The ability to demonstrate the fundamental principles/tenets of cultural safety in their interactions with others, maintaining a philosophy of ethical and cultural integrity within a global context
- The ability to be self-directed, manage personal development and accept personal accountability
- The commitment to professional practice and to continuous improvement and extension of knowledge through critical analysis and research



» FIRST YEAR COURSES

CP101	CUISINE FUNDAMENTALS
CA102	COMMUNICATIONS
CB103	FOOD QUALITY MANAGEMENT SYSTEMS
CA104	THE HOSPITALITY EXPERIENCE
CP105	PÂTISSERIE
CP106	WINE AND BEVERAGE FUNDAMENTALS
CP107	FOOD AND BEVERAGE OPERATIONS AND SERVICE
CP108	ADVANCED CUISINE

» SECOND YEAR COURSES

CP201	CULINARY APPLICATIONS
CB202	HOSPITALITY MANAGEMENT
CB203	MENU MANAGEMENT
CA204	AESTHETICS OF FOOD AND WINE
CB205	LEADERSHIP AND MANAGEMENT
CB206	MARKETING PRINCIPLES
CB207	SMALL BUSINESS OPERATIONS
CP208	VOLUME AND EXTERNAL CATERING MANAGEMENT

» THIRD YEAR COURSES

CB301	RESTAURANT CONCEPTS AND MANAGEMENT
CB302	QUALITY SERVICES MANAGEMENT
CA303	CONTEMPORARY INDUSTRY TRENDS AND ISSUES
CA304	FOOD AND DRINK IN CONTEMPORARY SOCIETY
CP305	CO-OPERATIVE EDUCATION PROJECT
CB306	DECISION MAKING AND STRATEGY
CP307	PROFESSIONAL GASTRONOMIC PRACTICE

ALUMNI TESTIMONIALS



DIPLÔME DE PÂTISSERIE STUDENT
GRADUATED: SEPT 2014

*Eilish Roberts
New Zealand*

“Le Cordon Bleu Wellington has given me the best nine months of my life. My experience under the watchful eyes of the highly regarded Chefs here has not only been rewarding, challenging but most of all has confirmed my passion for all things culinary. I have been taught a number of invaluable skills that will stay with me forever. With each and every class being more exciting and fulfilling than the last.

I have been constantly reminded of how fast paced, exciting and ever-changing this industry is, and although we’re taught the traditional classics of French cuisine we are always encouraged to bring our own creativity and flair to our products always preparing us for the future after graduation. I can safely say I now feel prepared to leave our little Le Cordon Bleu family and head out into the real world of hospitality.”



GRAND DIPLÔME STUDENT
GRADUATED: JULY 2014

*Marcelina Selamat
Indonesia*

“Le Cordon Bleu Wellington has given me so much more than I expected. The facility, teachers and standard are beyond compare. I finished my Le Grand Diplôme here and Le Cordon Bleu team has taken care of me and other Grand Diplôme students very well. Le Grand Diplôme programme was extraordinary. I was so overjoyed because this programme allowed me to learn both Cuisine and Pâtisserie at the same time.

Thank you Le Cordon Bleu Wellington for this amazing programme. It has given me the most exciting and incredibly amazing journey that I’ve ever been in my life. This school is really good, so good that it was really difficult for me to say goodbye. I would absolutely visit the school again one day when I got the chance. I am now officially a proud Alumni of Le Cordon Bleu Wellington.”



GRAND DIPLÔME STUDENT
GRADUATED: JULY 2014

*Brad Grevatt
New Zealand*

“I loved studying at Le Cordon Bleu because of the variety of nationalities within my class. Le Cordon Bleu has a very high level of standards and is highly respected in the Culinary industry and throughout the world which gives every student a higher chance to travel the world as a chef.

I really enjoyed how they marked every lesson it made every day important, so it forced me to push myself. Le Cordon Bleu classes are practical and hands on; this was my favourite because I feel that this is the best way to learn, especially for me.”



A TYPICAL DAY AT LE CORDON BLEU, WELLINGTON, NEW ZEALAND

INTERMEDIATE CUISINE STUDENT *Shruti Apte*

- » **7:30am** Arrive at Le Cordon Bleu New Zealand. We iron our chef whites, change into a clean uniform, and go to the demo kitchen. We are usually required to be there at least 10 minutes prior to our class.
- » **8:00am** Cuisine Demonstration: We get a detailed list of ingredients, as well as a work flow at the start of the lesson. Our practical cuisine book has all the recipes we need, as well as pages to take notes on the various methods demonstrated during class. The Chefs always encourage asking questions if we have any queries. Paying attention to all the techniques and presentation skills during the demo is imperative. Following the demo, we all get to taste the dishes the Chef creates, getting a better understanding of textures, flavours and consistencies within the dish.

Today's Cuisine Menu

Provençal-style wrapped Lamb Fillet,
Vegetable Tian, Apple Tart.

- » **11:30am** Following the cuisine demonstration, we get a quick break for lunch. This gives us time to redress in our chef's attire, tying back my hair, making sure to wash my hands before the practical. We pick up our knives, our tool box and head into the kitchen.
- » **12:10pm** Before the practical starts, we get a little time to prep our respective stations with the equipment we will need during the lesson - during this lesson we need a rolling pin and a tart tin for the apple tart. I prepare my station with all the required equipment and keep the ingredients fresh and at the right temperature in the refrigerator at my station.
- » **12:30pm** Practical – I start once again by washing my hands just before I start my practical. Making sure the rest of my workstation is clean and well sanitized I start on the first job as mentioned on the work flow. It is extremely important to plan and be organised and the work flow helps me do just that. I then begin replicating the dishes as shown during the demonstration, paying close attention to both presentation and cleanliness while working on the dish. It is extremely important during the practical to keep the work station clean and organised as it creates an uncluttered, clean and better work environment. 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 the dish is cooked well, I present the dish using techniques that we have been taught in the demonstration, making sure the dish presented to the Chef is served on a clean and warm plate. The Chef then assesses the dish, giving me advice on elements I could improve on as well as appreciating the elements of the dish that have been executed well. When my dish has been assessed, I can pack it up to enjoy it later with friends and neighbours. There are refrigerators for students to keep their dishes fresh.
- » **15:00pm** School is done for the day. When we have some time off/between classes we usually spend time with our fellow students and friends at the student lounge or the library, discussing ideas and creating dishes. I have a quick read of the next day's lesson before I go home so I can be prepared for it. Take the dishes created in class and go home.





CAREERS

In the culinary and hospitality industry, a qualification from Le Cordon Bleu is highly respected. We are the leader in culinary and hospitality education, offering students over 100 years of teaching experience through our team of classically trained Master Chefs employed from the world's finest kitchens and Michelin star restaurants.

A Le Cordon Bleu education helps our graduates stand out amongst their peers to employers thanks to our reputation for excellence which is recognised across the industry. Students have access to the finest facilities and professional equipment, preparing them for a career in a role they are passionate about. By constantly updating our curriculum to ensure our students gain an industry-relevant education, graduates progress from Le Cordon Bleu with many opportunities available to them.

The international profile of our culinary and hospitality educational network means that a Le Cordon Bleu education is recognised across the world. We provide you with transferable skills and knowledge which can be applied to a diversity of international roles across the industry.

“Our Alumni continue to gain the most sought after roles in the industry by achieving exciting and fulfilling careers made possible by a Le Cordon Bleu Education” – *Jenny Jenkins*, General Manager, Le Cordon Bleu New Zealand Institute.

By graduating, you earn a place in our widely respected network of international Alumni.

FOOD JOURNALIST
FOOD STYLIST
WRITER
TV PRESENTER
ENTREPRENEUR
RESTAURANT MANAGER
HOTEL MANAGER
CATERER
BUSINESS OWNER
CHEF DE PÂTISSERIE
TEACHER

LECTURER
PASTRY CHEF
FOOD SERVICE MANAGER
BAKER
PRIVATE COOK
SOUS CHEF
NUTRITIONIST
BLOGGER
CHEF DE CUISINE
COOKBOOK AUTHOR
DELI OWNER

“Cooking Schools are starting to incorporate ‘new thinking’ into their curriculum, and I was happy to hear that Le Cordon Bleu, the most famous cooking school in the world, is now adopting a ‘Paddock to Plate’ philosophy for its Wellington school.”

Robert Oliver, Chef Ambassador Le Cordon Bleu New Zealand

HOW TO APPLY

Applications can be made in person at our Wellington Campus or, alternatively, an application form and enrolment guide can be found on our website:

www.lecordonbleu.co.nz

Applications and enrolment enquiries may also be sent directly to our Student Admissions Manager Marie Becdelievre: nz@cordonbleu.edu or mbecdelievre@cordonbleu.edu

How to apply for your student visa to study at Le Cordon Bleu New Zealand:

Upon completion of your student enrolment and subsequent issue of your 'letter of offer', you will then need to visit Immigration New Zealand for the correct visa application form:

www.immigration.govt.nz

In order to fully complete your student visa application for study at Le Cordon Bleu New Zealand, you will need to have the following:

- 1. A letter of offer of place from Le Cordon Bleu New Zealand.
- 2. A receipt for payment of the tuition fees.
- 3. Health / Travel Insurance – Le Cordon Bleu can assist you with this.

Remember you can always contact us if you have any concerns or questions about your visa application. We can help you in many ways. Visa applications are not difficult to complete, but we understand the process may seem complicated, especially if it is the first time you are planning to study abroad.

WORKING IN NEW ZEALAND

A student visa may allow you to work up to 20 hours a week during school term and full time during term breaks. Please refer to the Immigration New Zealand website for further information on working in New Zealand.

www.immigration.govt.nz

PROGRAMME OF STUDY OVERVIEW AND QUALIFICATIONS

BACHELOR OF CULINARY ARTS AND BUSINESS

NZQA Level 7 3 year

PROFESSIONAL CULINARY MANAGEMENT

NZQA Level 5 2 year

GRAND DIPLÔME

NZQA Level 4 9-18 month

DIPLÔME DE CUISINE

NZQA Level 4 9 month

DIPLÔME DE PÂTISSERIE

NZQA Level 4 9 month

SUBJECT TO ACCREDITATION & APPROVAL

GRADUATE DIPLOMA IN CULINARY ARTS AND BUSINESS

NZQA Level 7 1 year

DIPLOMA IN ADVANCED COOKERY

NZQA Level 5 2 year
incorporating either Diplôme de Pâtisserie or Diplôme de Cuisine

CONTACT Us

EMAIL: nz@cordonbleu.edu

PHONE: +64 4 472 9800

MAIL: Private Bag 999045
Manners St Central
Wellington 6142
New Zealand

IN PERSON: Level 2, 54 Cuba Street
Te Aro
Wellington 6011
New Zealand

FACEBOOK: www.facebook.com/LeCordonBleuNZ

TWITTER: www.twitter.com/LCBNewZealand

YOUTUBE: www.youtube.com/user/LeCordonBleuNZ



www.lecordonbleu.co.nz

Le Cordon Bleu New Zealand
Level 2, 54 Cuba St
Private Bag 999045, Manners St Central
Wellington 6142, New Zealand
Tel: +64 (4) 472 9800
Email: nz@cordonbleu.edu



PARIS

ADELAIDE

SEOUL

USA

LONDON

TOKYO

BANGKOK

SELANGOR

MADRID

KOBE

MEXICO CITY

OTTAWA

ISTANBUL

SYDNEY

LIMA

WELLINGTON