



LE CORDON BLEU®
AUSTRALIA

Course Rules

Bachelor of Business (International Hotel Management)

Bachelor of Business (International Restaurant Management)

Bachelor of Business (Food Entrepreneurship)

Bachelor of Business (Convention and Event Management)

Bachelor of Business (Tourism Management)

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RATIONALE

Le Cordon Bleu Business Programs have been designed to produce world class individuals who will manage and lead within a diverse range of small to medium sized enterprises (SMEs) to transnational and global enterprises which make up the broad character of the hospitality sector.

The programs equip graduates with a range of multidisciplinary skills in the areas of culinary and restaurant knowledge, sciences and business, that nurture knowledgeable and creative people. Through the mastery and application of content and the acquisition of specialist knowledge and skills, graduates emerge as proficient managers, confident business people and resourceful entrepreneurs.

The Bachelor of Business Program prepares students for careers in two distinct but overlapping sectors:

- I. the international hospitality sector (specifically international 4 and 5 star hotels and resorts, fine dining restaurants and conventions and events businesses)
- II. product development and business management within the context of small to medium business.

The Bachelor of Business Program allows students to select specialist streams that focus on areas such as hotel management, restaurant management, food entrepreneurship, wine entrepreneurship, culinary arts, tourism management and convention and events management.

BACHELOR OF BUSINESS (INTERNATIONAL HOTEL MANAGEMENT)

To be eligible for conferral of the related award by LCBA, a student must satisfy the following course requirements:

Advanced Diploma of Business (International Hotel Management) (AQF 6)			
Stage 1			
Unit	Credit Points	Hours	Pre-Requisite
Communication	3	30 hours	No
Accounting Principles and Practice	3	30 hours	No
Management Concepts	3	30 hours	No
Kitchen Operations Management	4.5	90 hours	No
Food and Beverage Service	4.5	120 hours	No
Wine Fundamentals	3	30 hours	No
Food & Beverage Cost Control	3	30 hours	No
Housekeeping	2	20 hours	No
Stage 2			
Work Integrated Learning 101	4.5	45 hours*	Yes – See pre-requisites in Work-Integrated Learning section below.
Stage 3			
Hospitality Financial Management	4.5	45 hours	Accounting Principles and Practice
Human Resource Management	4.5	45 hours	No
Introduction to Marketing	3	30 hours	No
The Hospitality Experience	3	30 hours	No
Rooms Division Management	4.5	45 hours	No

International Hotel and Events	4.5	45 hours	No
Management Information Systems	4.5	45 hours	No
Stage 4			
Work Integrated Learning 201	4.5	45 hours*	Work Integrated Learning 101
Bachelor of Business (International Hotel Management) (AQF 7)			
Stages 1, 2, 3 and 4 PLUS			
Stage 5			
Unit	Credit Points	Hours	Pre-Requisite
Strategic Management	4.5	45 hours	No
Entrepreneurship and Business Management	4.5	45 hours	No
Advanced Marketing	4.5	45 hours	Introduction to Marketing
Leadership & Management in Action	4.5	45 hours	No
Decision Making for Managers	4.5	45 hours	No
Strategies in Globalised hospitality	4.5	45 hours	No
Quality Service Management	4.5	45 hours	No
Hospitality Business Law	4.5	45 hours	No
* Plus 300 hours work placement			

WORK-INTEGRATED LEARNING

Prerequisites apply to WIL101. Students will be required to obtain a Pass as a minimum, or have been granted status for *Communication*, and the following units depending on their chosen placement, before they can undertake WIL101

- All students placed in food and beverage roles must obtain a Pass as a minimum or granted status for *Food and Beverage Service*;
- All students placed in culinary roles must obtain a Pass as a minimum or granted status for *Kitchen Operations Management*;
- All students placed in housekeeping roles must obtain a Pass as a minimum or granted status for *Housekeeping*.

Students are required to undertake a WIL placement completing a minimum of 500 hours, an average of 25 hours per week.

ACCELERATED STAGE 5

Students wishing to complete the final year of the Bachelor of Business (3-year course) in an accelerated mode over two trimesters must meet the following conditions:

- Have no outstanding units to be completed (either not yet attempted, or to be repeated) from years 1 and 2;
- Have submitted and had marked all assessment requirements for all previous units (years 1 and 2);
- Have gained a minimum cumulative GPA of 4.50 or better.

BACHELOR OF BUSINESS (INTERNATIONAL RESTAURANT MANAGEMENT)

To be eligible for conferral of the related award by LCBA, a student must satisfy the following course requirements:

Advanced Diploma of Business (International Restaurant Management) (AQF 6)			
Stage 1			
Unit	Credit Points	Hours	Pre-Requisite
Communication	3	30 hours	No
Accounting Principles and Practice	3	30 hours	No
Management Concepts	3	30 hours	No
Kitchen Operations Management	4.5	90 hours	No
Food and Beverage Service	4.5	120 hours	No
Wine Fundamentals	3	30 hours	No
Food & Beverage Cost Control	3	30 hours	No
Stage 1 Industry Workshop	1.5	15 hours	No
Stage 2			
Work Integrated Learning 101	4.5	45 hours*	Yes – See pre-requisites in Work-Integrated Learning section below.
Stage 3			
Hospitality Financial Management	4.5	45 hours	Accounting Principles and Practice
Human Resource Management	4.5	45 hours	No
Introduction to Marketing	3	30 hours	No
The Hospitality Experience	3	30 hours	No
Food Quality Management	4.5	45 hours	No

Restaurant Concepts	4.5	45 hours	No
Culinary Practice	4.5	45 hours	Kitchen Operations Management
Stage 4			
Work Integrated Learning 201	4.5	45 hours*	Work Integrated Learning 101
Bachelor of Business (International Restaurant Management) (AQF 7)			
Stages 1, 2, 3 and 4 PLUS			
Stage 5			
Unit	Credit Points	Hours	Pre-Requisite
Strategic Management	4.5	45 hours	No
Entrepreneurship and Business Management	4.5	45 hours	No
Advanced Marketing	4.5	45 hours	Introduction to Marketing
Leadership & Management in Action	4.5	45 hours	No
Hospitality Business Law	4.5	45 hours	No
Quality Service Management	4.5	45 hours	No
Decision Making for Managers	4.5	45 hours	No
Food and Wine Philosophy	4.5	45 hours	Kitchen Operations Management or Culinary Practice
* Plus 300 hours for work placement			

WORK-INTEGRATED LEARNING

Prerequisites apply to WIL101. Students will be required to obtain a Pass as a minimum, or have been granted status for *Communication*, and the following units depending on their chosen placement, before they can undertake WIL101

- All students placed in food and beverage roles must obtain a Pass as a minimum or granted status for *Food and Beverage Service*;
- All students placed in culinary roles must obtain a Pass as a minimum or granted status for *Kitchen Operations Management*;
- All students placed in housekeeping roles must obtain a Pass as a minimum or granted status for *Housekeeping*.

Students are required to undertake a WIL placement completing a minimum of 500 hours, an average of 25 hours per week.

ACCELERATED STAGE 5

Students wishing to complete the final year of the Bachelor of Business (3-year course) in an accelerated mode over two trimesters must meet the following conditions:

- Have no outstanding units to be completed (either not yet attempted, or to be repeated) from years 1 and 2;
- Have submitted and had marked all assessment requirements for all previous units (years 1 and 2);
- Have gained a minimum cumulative GPA of 4.50 or better.

BACHELOR OF BUSINESS (FOOD ENTREPRENEURSHIP)

Note: this course is not currently offered and, as a result, course rules are not reviewed or updated.

To be eligible for conferral of the related award by LCBA, a student must satisfy the following course requirements:

Advanced Diploma of Business (Food Entrepreneurship) (AQF 6)			
Stage 1 (6 months)			
Unit	Credit Points	Hours	Pre-Requisite
Communication	3	30 hours	No
Accounting Principles and Practice	3	30 hours	No
Management Concepts	3	30 hours	No
Fundamentals of Gastronomic Practice	4.5	90 hours	No
Food Production	4.5	90 hours	No
Wine Fundamentals	3	30 hours	No
Food & Beverage Cost Control	3	30 hours	No
Stage 1 Industry Workshop	1.5	15 hours	No
Stage 2 (6 months)			
Work Integrated Learning 101	4.5	45 hours*	No
Stage 3 (6 months)			
Hospitality Financial Management	4.5	45 hours	Accounting Principles and Practice
Human Resource Management	4.5	45 hours	No
Introduction to Marketing	3	30 hours	No
Professional Gastronomic Practice	3	30 hours	Fundamentals of Gastronomic Practice
Food Quality Management	4.5	45 hours	No

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Food Merchandising	4.5	45 hours	No
Food Production – Product Development	4.5	90 hours	No
Stage 4 (6 months)			
Work Integrated Learning 201	4.5	45 hours*	Work Integrated Learning 101
Bachelor of Business (Food Entrepreneurship) (AQF 7)			
Stages 1, 2, 3 and 4 PLUS			
Stage 5 (12 months)			
Unit	Credit Points	Hours	Pre-Requisite
Strategic Management	4.5	45 hours	No
Entrepreneurship and Business Management	4.5	45 hours	No
Advanced Marketing	4.5	45 hours	Introduction to Marketing
Leadership & Management in Action	4.5	45 hours	No
Hospitality Business Law	4.5	45 hours	No
Quality Service Management	4.5	45 hours	No
Ethical Food and Wine Business	4.5	45 hours	No
Food and Wine Philosophy	4.5	45 hours	Kitchen Operations Management or Food Production
* Plus 600 hours work placement			

BACHELOR OF BUSINESS (CONVENTION AND EVENT MANAGEMENT)

Note: this course is not currently offered and, as a result, course rules are not reviewed or updated.

To be eligible for conferral of the related award by LCBA, a student must satisfy the following course requirements:

Bachelor of Business (Convention and Event Management) (AQF 7)				
Unit	Credit Points	Core / Specialisation	Hours	Pre-Requisite
Stage 1 (6 months)				
Accounting Principles and Practice	3.0	Core	30	
Communication	3.0	Core	30	
Food and Beverage Service	4.5	Core	120	
Convention and Event Planning & Operations	4.5	Specialisation	90	
Event Concepts, Scope and Objectives	3.0	Specialisation	30	
Introduction to Tourism, Convention and Event Management	3.0	Specialisation	30	
The Event Experience	3.0	Specialisation	30	
Stage 2 (6 months)				
Work Integrated Learning 101	4.5	Core	45*	
Stage 3 (6 months)				
Hospitality Financial Management	4.5	Core	45	Accounting Principles and Practice
Human Resource Management	4.5	Core	45	
Introduction to Marketing	3.0	Core	30	
Convention and Event Design	4.5	Specialisation	45	
Economic Principles	4.5	Specialisation	45	
Exhibitions	4.5	Specialisation	45	
Media Management, Sponsorship & Evaluation	4.5	Specialisation	45	
Stage 4 (6 months)				
Work Integrated Learning 201	4.5	Core	45*	Work Integrated Learning 101
Stage 5 (1 year)				
Business Law for Tourism & Events	4.5	Core	45	
Destination Branding & Marketing	4.5	Core	45	Introduction to Marketing
Entrepreneurship and Business Management	4.5	Core	45	

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Risk Management	4.5	Core	45	
Strategic Management	4.5	Core	45	
Creative Thinking and Innovation	4.5	Specialisation	45	
Ethical Management for Tourism & Events	4.5	Specialisation	45	

BACHELOR OF BUSINESS (TOURISM MANAGEMENT)

Note: this course is not currently offered and, as a result, course rules are not reviewed or updated.

To be eligible for conferral of the related award by LCBA, a student must satisfy the following course requirements:

Bachelor of Business (Tourism Management) (AQF 7)				
Unit	Credit Points	Core / Specialisation	Hours	Pre-Requisite
Stage 1 (6 months)				
Accounting Principles and Practice	3.0	Core	30	
Communication	3.0	Core	30	
Introduction to Tourism, Convention and Events	3.0	Core	30	
Food and Beverage Service	4.5	Specialisation	120	
Sustainable, Cultural and Eco Tourism	3.0	Specialisation	30	
The Gastronomic Tourism Experience	3.0	Specialisation	30	
Tourism Business Planning	4.5	Specialisation	45	
Stage 2 (6 months)				
Work Integrated Learning 101	4.5	Core	45*	
Stage 3 (6 months)				
Hospitality Financial Management	4.5	Core	45	Accounting Principles and Practice
Human Resource Management	4.5	Core	45	
Introduction to Marketing	3.0	Core	30	
Economic Principles	4.5	Specialisation	45	
Media Management, Sponsorship & Evaluation	4.5	Specialisation	45	
Service Industry Theory and Practice	4.5	Specialisation	45	
Tourism Management and Information Technology	3.0	Specialisation	30	

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Tourism Planning & Development	3.0	Specialisation	30	
Stage 4 (6 months)				
Work Integrated Learning 201	4.5	Core	45*	Work Integrated Learning 101
Stage 5 (1 year)				
Business Law for Tourism and Events	4.5	Core	45	
Destination Branding and Marketing	4.5	Core	45	
Entrepreneurship and Business Management	4.5	Core	45	
Risk Management	4.5	Core	45	
Strategic Management	4.5	Core	45	
Creative Thinking and Innovation	4.5	Specialisation	45	
Ethical Management for Tourism and Events	4.5	Specialisation	45	
Major Events and Tourism	4.5	Specialisation	45	

CHANGE HISTORY

Date of change	Description of change	Authority
07/09/2021	First draft of Course Rules as standalone document Inclusion of WIL pre-requisites in Course Rules Inclusion of Accelerated Mode in Course Rules	Academic Board