

THREE DAY CAREER RESIDENTIAL

What future career inspires you? Would you love to be an award-winning chef, a luxury hotel manager, or own a popular café or restaurant?



Discover which Le Cordon Bleu study programme will best prepare you for your dream career, hear about subjects like Marketing, International Hospitality Experience and Leadership. Learn how our Work Integrated Learning (WIL) industry placements create work-ready graduates with real workplace experiences in leading establishments.

Le Cordon Bleu offers internationally recognised qualifications, from certificate to master's level. Our global connections and lifelong alumni membership open doors in Australia and abroad. Whenever you travel or work around the world, you can bump into someone from the Le Cordon Bleu family.

THERE ARE ONLY 16 PLACES AVAILABLE FOR THIS AMAZING 3-DAY RESIDENTIAL IN BOTH APRIL AND OCTOBER 2019. REGISTRATIONS ARE NOW OPEN.

WHAT WILL YOU EXPERIENCE ON YOUR THREE DAY ADVENTURE?

- You'll discover experiences and expertise only Le Cordon Bleu can give you
- Create cuisine and pâtisserie delights in our commercial kitchens
- Learn about the art of Food and Beverage service to ignite your hospitality passion
- Visit Adelaide's prestige hotels in guided tours and meet industry experts
- Participate in an Industry Workshop, and experience dining in an Adelaide restaurant
- Chat with our Industry Engagement team about how they will guide you to your perfect career
- Learn more about the subjects you'll study like Marketing, International Hospitality Experience, and Leadership Management
- Meet our world-class lecturers and chefs, successful alumni and current students



WHO IS THIS WORKSHOP FOR?

High school students in Years 11 and 12 interested in culinary arts, hospitality or business management.

WHEN, WHERE AND COST

APRIL SCHOOL HOLIDAYS
Monday 15th to Wednesday 17th April 2019

OCTOBER SCHOOL HOLIDAYS
Wednesday 2nd to Friday 4th October 2019

Le Cordon Bleu Adelaide, TAFE SA Regency Park campus, 137 Days Road, Regency Park SA 5010.

The cost for this 3 day experience is only \$300 which will be deducted from your tuition fees when you enrol in any Le Cordon Bleu programme.

DAY ONE

- Introduction to your 3-day discovery journey
- Meet our Industry Engagement Team, learn about Work Integrated Learning (WIL)
- Lunch - Treat your taste buds!
- Learn about Food and Beverage Service in an entertaining session
- Attend a brief lecture on Introduction to Marketing
- Participate in a lesson on International Hotel and Events
- See what working in a five-star hotel is like with a hotel site visit
- Dine out with your new friends and Le Cordon Bleu family!

LE CORDON BLEU PROGRAMME

Price for 3 day workshop includes all meals, accommodation and activities (does not include airfares or transport to and from the residential programme).

Students will be staying in our on-campus accommodation Regency International House with all accommodation expenses paid, including mea



DAY TWO

- Enjoy a chocolate pâtisserie demo and practice your skills in the kitchen with Pâtissier Chef Jenni Key
- Take an Industry Workshop and learn about the restaurants and catering industry
- A behind the scenes tour of Adelaide Oval's kitchens & restaurants.
- Alumni hosted tour of culinary creations in Industry.
- Learn beverage service from our own sommelier first hand.
- Dine with our Alumni, hosting in their establishments.

DAY THREE

- Enjoy a cuisine demonstration and get hands-on with a canapé making practical session with Chef Andrew Summers
- Hear a sample lecture on Leadership and Management
- Receive a Le Cordon Bleu Certificate of Attendance and enjoy canapés (made by attendees). Parents are welcome to join!

HOW TO APPLY

- Complete the application form below and return to Sarah Stephens: sstephens@cordobleu.edu or mail to
Le Cordon Bleu Australia
Level 2, D & E Block,
Days Road, Regency Park,
SA 5010 Australia
- Places limited to sixteen participants only – register early to avoid disappointment

I would love to participate in the **Le Cordon Bleu Three Day Career Residential** in:

- APRIL SCHOOL HOLIDAYS**
Monday 15th to
Wednesday 17th April 2019
- OCTOBER SCHOOL HOLIDAYS**
Wednesday 2nd to
Friday 4th October 2019

ENTER YOUR PERSONAL DETAILS

Family Name:

First Name:

Date of Birth:

Country of Citizenship / Permanent Residence:

Address:

Mobile:

Email:

IF YOU ARE CURRENTLY COMPLETING SENIOR SCHOOL

School Name:

Current School Year

School Address:

School Contact Person and Title (Teacher/Career Counsellor):

Signed (Applicant)

Print Name (Applicant)

Signed (Parent/Legal Guardian)

Print Name (Parent / Legal Guardian)

Parent / Legal Guardian email

Parent / Legal Guardian mobile number

PAYMENT

Please complete the payment details below for:

- AU\$300.00**
Le Cordon Bleu Three Day Career Residential
Le Cordon Bleu Adelaide,
TAFE SA Regency Park campus,
137 Days Road, Regency Park
SA 5010.

CREDIT CARD PAYMENT

- Visa Mastercard

Card Number: _ _ _ _ _

Expiry Date: _ _ / _ _

Cardholder Name:

Cardholder Signature:

OR

ONLINE PAYMENT

- Payment online AU\$300.00**
www.cordonbleu.edu/adelaide/gourmet-short-courses/en

LE CORDON BLEU COURSES

Please select the course(s) that best describe your hospitality career aspirations:

CULINARY ARTS

- Diplôme de Commis Cuisinier
SIT30816 - Certificate III in Commercial Cookery
- Diplôme de Commis Pâtissier
SIT31016 - Certificate III in Pâtisserie
- Diplôme Avancé de Gestion Culinaire - Cuisine
SIT60316 - Advanced Diploma of Hospitality Management
- Diplôme Avancé de Gestion Culinaire - Pâtisserie
SIT60316 - Advanced Diploma of Hospitality Management

HOSPITALITY MANAGEMENT

- Bachelor of Business (International Hotel Management)
- Bachelor of Business (International Restaurant Management)





For three days in April and October 2019, Le Cordon Bleu is offering sixteen lucky students the chance to enrol in our next careers residential!

We're opening our doors to students wishing to experience a 'day in the life' of the world's most famous culinary arts educator and aim to provide more than just a taste of what a future career in global hospitality will be like.

Meet lecturers and Le Cordon Bleu professionals, hear from industry experts, discover what Le Cordon Bleu hospitality management degree programmes involve and also experience hands on culinary arts with our chefs.

Enquire now about this residential designed to take your passion for hospitality, gastronomy and management to the next level ...and join us at Le Cordon Bleu in April or October 2019!



CONTACT

Sarah Stephens

Regional Manager

T: +61 8 8348 3024

E: sstephens@cordobleu.edu



Le Cordon Bleu Australia Head Office

Days Road, Regency Park SA 5010

T +61 8 8348 3000

Toll Free 1800 064 802

E australia@cordobleu.edu

cordobleu.edu/australia

CRICOS INSTITUTION CODE 02380M

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WORLD OF

LE CORDON BLEU



LE CORDON BLEU®
AUSTRALIA