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SCHOOL OF **CULINARY ARTS AND SCIENCES** | SCHOOL OF **BUSINESS**



**LE CORDON BLEU**<sup>®</sup>  
AUSTRALIA

MELBOURNE | SYDNEY | ADELAIDE | BRISBANE



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2027 | 2028 PROGRAMS



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## Bienvenue. Welcome.

For 130 years, Le Cordon Bleu has been a leading culinary arts, hospitality, wine and gastronomy educator with a reputation for excellence around the globe. Today our international network comprises more than 30 schools in 20 countries with 20,000 graduands annually.

By evolving with the times, Le Cordon Bleu's academic programs meet the specific needs of the hospitality industry, and benefit from our privileged partnerships with governments, universities and specialist organisations.

In recent years, Le Cordon Bleu has proudly diversified its offerings into culinary publications, gourmet products, professional cooking equipment, restaurants and even television.

Le Cordon Bleu alumni shine on the world's stage. Our graduates are honoured to receive membership to a prestigious international alumni association with the world's finest practitioners upholding the highest industry standards.

Become a part of our proud legacy on your journey to culinary mastery.

André J. Cointreau  
President and CEO  
Le Cordon Bleu International

## Why study with us?

Le Cordon Bleu is a world-renowned leader in culinary arts and hospitality management education. From humble beginnings 130 years ago in Paris, the institution has made its mark across the globe with state-of-the-art schools in Europe, South America, Middle East, Asia and Australia. Since opening its first Australian school in 1992, Le Cordon Bleu Australia has trained thousands of aspiring chefs, business owners and hoteliers to be successful industry professionals. With programs in cuisine, pâtisserie, hospitality management and business, graduates are equipped with all the skills needed to take their careers to new and exciting heights.

Le Cordon Bleu Australia prides itself on employing educators who are at the top of their field to ensure the education students receive is engaging, contemporary and of the highest quality. Academic materials are based on the latest research and incorporate the perfect blend of knowledge, innovation and practical skill development.

Combining prestigious work-based learning programs and exclusive industry partnerships, Le Cordon Bleu Australia gives students the opportunity to start building their industry reputation and professional networks, before they even graduate. From campus to workplace, these hands-on industry experiences allow students to reach their full potential and apply their knowledge and skills to a real work environment.

Upon graduating, culinary students not only gain an Australian qualification, but receive a *La Fondation Le Cordon Bleu* international award that allows them to travel and work just about anywhere in the world.



## School of Culinary Arts & Sciences

Le Cordon Bleu Australia offers a range of cuisine and pâtisserie programs designed to develop skilled chefs and industry leaders of the future.

Using the highest quality ingredients, the latest techniques and a foundation based on classical culinary tradition, our world-class School of Culinary Arts & Sciences programs offer the perfect blend of knowledge and practical learning to give you that competitive edge.

# Turn passion into possibility.

## CERTIFICATE III IN COMMERCIAL COOKERY

SIT30821 CRICOS CODE 109781E

### DIPLÔME DE CUISINE

Melbourne | Sydney | Brisbane

### DIPLÔME DE COMMIS CUISINIER

Adelaide

Follow in the footsteps of renowned Le Cordon Bleu alumni Gaston Acurio, Sarah Todd and Alejandro Saravia by mastering French culinary techniques at the heart of temporary cuisine.

Supported by our award-winning chefs and industry specialists in fully-equipped training facilities, you will develop the skills and attributes for success in the culinary world.

#### BASIC CUISINE / ASSISTANT CUISINE

Introducing classical French culinary techniques that underpin modern cuisine, Basic Cuisine offers the essential grounding required for professional cookery. Develop strong foundational understanding and skills on your path to mastery.

#### Topics:

- French culinary terms and definitions
- Working in a safe and hygienic manner
- Basic food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques
- Variations of cooking methods
- Foundation sauces production
- Commodities - receiving and storing
- Classical French stocks, glazes and soups

#### INTERMEDIATE CUISINE / CADET CUISINE

**Prerequisite:** Basic Cuisine/Assistant Cuisine  
Further develop classical French culinary techniques and explore the influences of different French regional dishes and styles. At this stage, you will also develop an appreciation of a variety of culinary styles and aesthetics.

#### Topics:

- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, sauces and soups
- Canapés, salads and appetisers
- Vegetables, eggs plus farinaceous cooking techniques and menu items
- French pastries and cakes

#### SUPERIOR CUISINE / COMMIS CUISINE

**Prerequisite:** Intermediate Cuisine/Cadet Cuisine  
In Superior Cuisine, you will explore trends from leading restaurant kitchens, master original recipes and gain fresh interpretations of classic dishes.

#### Topics:

- Meat, poultry and game preparations and cookery techniques, dish presentations and finishes
- Seafood preparation and cookery techniques, dish presentation and finishes
- Menu trends and market application
- Plated desserts
- Preparation of foods for dietary, allergy and cultural requirements
- Seasonal and market influences in cuisine
- Classical and contemporary menus
- Modern approaches to plate design

#### WORK INTEGRATED LEARNING

Work Integrated Learning is a program that provides students with opportunities for industry placements, allowing them to gain practical work experience through our exclusive global partnerships. The industry placement runs over two terms, in alignment with the published academic calendar.

#### Potential career paths

Commis Chef | Sous Chef | Chef de Cuisine | Banquet Manager | Food and Beverage Manager | Catering Manager | Food Stylist



#### DURATION & INTAKES

Melbourne, Sydney, Brisbane  
15 months (inc. x1 WIL placement)  
Intakes: Jan, Apr, Jul, Sep.

Adelaide  
15 months (inc. x1 WIL placement).  
Intakes: Jan, Jul.



#### ENTRY REQUIREMENTS

Age: Minimum 18.  
Satisfactory completion of Year 11 or equivalent.  
English: General IELTS 6.0 with no band score below 5.5.



#### ASSESSMENT & CREDIT

Practical and theory exams, classroom activities and training exercises.  
Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.



#### STUDY MODE & OTHER

Full-time only.  
VET student loan not available.

[Learn more](#)

## CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT40521 CRICOS CODE 109648K

### CERTIFICAT DE CHEF DE PARTIE CUISINE

Melbourne | Sydney | Adelaide | Brisbane

**Prerequisite:** Certificate III in Commercial Cookery SIT30821

The Certificate IV in Kitchen Management is designed to advance your culinary skillset through the most comprehensive training available today. Touching on gastronomy and multi-sensory techniques, you will explore creative recipe development and menu design.

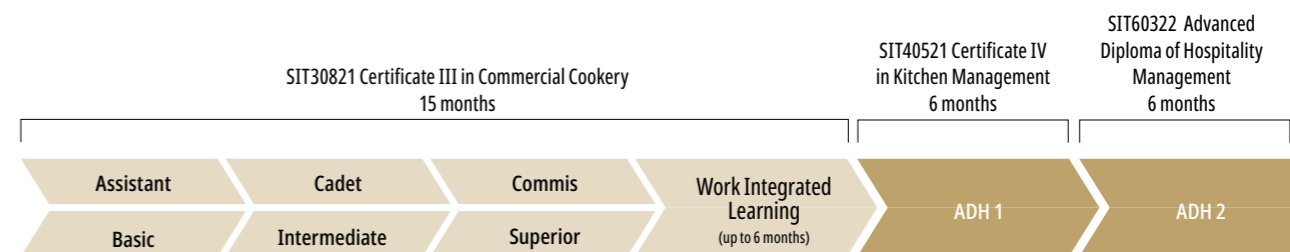
This program combines high-level practical culinary skills with business studies, providing the foundation to succeed in a creative or business capacity.

#### Topics:

- Introduction to molecular gastronomy
- Butchery masterclass
- Boulangerie
- Fish mongering
- Fermenting and pickling
- Classical French, contemporary cuisines and degustations
- Create dégustation menus
- Food and wine pairing

#### Potential career paths

Executive Chef | Restaurateur | Restaurant Manager | Banquet Manager | Food and Beverage Manager | Kitchen Operations Manager | Catering Manager



## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322 CRICOS CODE 111684K

### DIPLÔME AVANCÉ DE GESTION CULINAIRE

Melbourne | Sydney | Adelaide | Brisbane

**Prerequisite:** Certificate IV in Kitchen Management SIT40521

Lead and manage with confidence. After completing Certificate IV in Kitchen Management, a further six months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Cuisine.

Consolidating your knowledge of management principles and best practice, you will develop the expertise to operate a hospitality business from the ground up. This advanced course will refine your culinary skills and build your knowledge of operational hospitality management.

You will learn and apply skills critical to the success of any business, including financial management, marketing, health and safety procedures, and people and operations management.

**Simon Ming**  
Advanced Diploma of Hospitality Management - Cuisine

*"Le Cordon Bleu sets the highest standards for its students – nothing is easy. You have to study as hard as you can to make sure you learn as much as possible."*

[Read full story](#)

# Chase the extraordinary.

## CERTIFICATE III IN PATISSERIE

SIT31021 CRICOS CODE 109727M

## DIPLÔME DE PÂTISSERIE

Melbourne | Sydney | Brisbane

## DIPLÔME DE COMMIS PÂTISSIER

Adelaide

Certificate III in Patisserie offers world-class training in one of the most intensive programs of classical French pastry techniques in the world. Learn the art of French pâtisserie and develop the expertise to create culinary masterpieces, while advancing your artistic flair.

Supported by a team of award-winning culinary educators in fully-equipped training facilities and two terms of Work Integrated Learning (WIL) placement, you will be well-positioned to make your mark in a creative culinary career.

### BASIC PÂTISSERIE / ASSISTANT PÂTISSERIE

Build the foundation, skills and knowledge required to be a successful pastry chef. Create a range of simple and delicious pastries, learn the techniques and gain an understanding of the trade from expert teachers and chefs.

#### Topics:

- Introduction to classic cooking techniques
- French culinary terms and definitions
- Basic preparations and mise en place
- Commodities - receiving and storing
- Basic French pastry terms
- Introduction to chocolate, bread, yeast dough and desserts
- French pâtisserie - introduction to a variety of cakes and pastries
- Basic doughs and fillings - short pastry, choux pastry, puff pastry, various creams

### Potential career paths

Pastry Chef | Pâtisserie Owner | Head Pâtissier | Catering Manager | Cake Designer | Chocolatier



#### DURATION & INTAKES

Melbourne, Sydney, Brisbane  
15 months (inc. x1 WIL placement)  
Intakes: Jan, Apr, Jul, Sep.

Adelaide  
15 months (inc. x1 WIL placement).  
Intakes: Jan, Jul.



#### ENTRY REQUIREMENTS

Age: Minimum 18.

Satisfactory completion of Year 11 or equivalent.

English: General IELTS 6.0 with no band score below 5.5.



#### ASSESSMENT & CREDIT

Practical and theory exams, classroom activities and training exercises.

Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.



#### STUDY MODE & OTHER

Full-time only.

VET student loan not available.

[Learn more](#)

### INTERMEDIATE PÂTISSERIE / CADET PÂTISSERIE

**Prerequisite:** Basic Pâtisserie/Assistant Pâtisserie

Develop proficiency in the techniques and artistry of a pâtissier. Refine your skills in creating an impressive range of specialist pastries, cakes, desserts and baked items.

#### Topics:

- Artistic and decorative skills
- Sweet yeast products
- Desserts
- Ice cream and sorbet
- Bread making
- Mastering Bavarian creams and mousses
- Classical and contemporary desserts
- Classical and contemporary presentations
- Variations on restaurant hot and cold plated desserts
- French pastries and cakes

### SUPERIOR PÂTISSERIE / COMMIS PÂTISSERIE

**Prerequisite:** Intermediate Pâtisserie/Cadet Pâtisserie

Combining the artistry and techniques learned to-date, you will learn how to produce highly decorated pastries and gâteaux, create marzipan, sugar and chocolate figurines, plus edible decorations to enhance your desserts.

#### Topics:

- Variety of classic pastries and cakes
- Advanced gâteaux and tortes
- Boulangerie - European festive and celebration breads
- Application of menu presentation
- Modern approaches to plate design and presentation to restaurant standards
- Contemporary chocolate box
- Production and presentation of petit fours

### WORK INTEGRATED LEARNING

Work Integrated Learning is a program that provides students with opportunities for industry placements, allowing them to gain practical work experience through our exclusive global partnerships. The industry placement runs over two terms, in alignment with the published academic calendar.

## CERTIFICATE IV IN PATISSERIE

SIT40721 CRICOS CODE 109462J

## CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

Melbourne | Sydney | Adelaide | Brisbane

**Prerequisite:** Certificate III in Patisserie SIT31021

Certificate IV in Patisserie is a six-month course that will refine your pâtisserie skills to an advanced level of cake and dessert finishing, including chocolate and sugar sculpting, exploring creative recipe development and menu design.

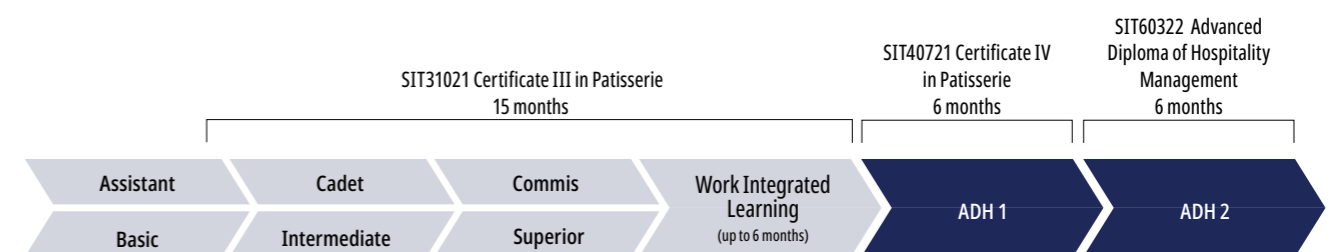
The program also extends to introductory business-related practices in management including food and staff costing, marketing, human resources, business planning and financial control.

#### Topics:

- Decorative showpieces – advanced sugar and chocolate work to produce original showpieces
- Confiserie – advanced chocolate and sugar confections
- Petit fours
- Marzipan – shaping, modelling and finishing figures
- Caramel and nougatine
- Classical French and contemporary pâtés, terrines and buffet

### Potential career paths

Pâtissier | Pastry Chef | Pâtisserie Café Owner | Pâtisserie Manager | Specialist Chocolate Manufacturer | Chocolatier | Food Entrepreneur



### David Cotton

Advanced Diploma of Hospitality Management - Patisserie

*"The chefs were incredibly supportive and by the time I graduated, I had a solid foundation to transition into a professional kitchen."*

[Read full story](#)

# GRAND DIPLOME®

Melbourne | Sydney | Brisbane

Be challenged. Fulfil your ambitions. Don't settle for second best!

For those aspiring to reach mastery in the culinary world, a Grand Diplôme® is internationally recognised as the most prestigious Le Cordon Bleu achievement. Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu's Grand Diplôme® is an influential qualification which allows you to pursue the most sought-after culinary careers.

Master French classical culinary techniques by progressing through two world-class qualifications - **Diplôme de Cuisine** and **Diplôme de Pâtisserie** - to acquire the coveted **Grand Diplôme®**.

**Diplôme de Cuisine**  
Certificate III in Commercial Cookery  
SIT30821 CRICOS CODE 109781E

### Basic

Discover classical French culinary techniques underpinning modern international cuisine, master basic skills, and explore more complex techniques.

### Intermediate

Explore classical French regional dishes, learn mise en place, and practise a range of presentation styles.

### Superior

Master contemporary developments in French and international cuisine, identify modern menu trends, and re-interpret French classics.

*\*To receive the Diplôme qualification, students must successfully pass all final practical examinations in each stage.*

In addition to the Le Cordon Bleu certificates, to obtain the Australian qualifications Certificate III in Commercial Cookery and Certificate III in Patisserie, you will be required to undertake two Work Integrated Learning (WIL) placements, which will allow you to gain hands-on experience at your chosen workplace.

### Potential career paths

Head Chef | Executive Chef | Banquet Manager | Food and Beverage Manager | Catering Manager | Head Pâtissier

### Duration and intakes

Melbourne, Sydney, Brisbane. | 2.5 years (inc. WIL placement). | Intakes: Jan, Apr, Jul, Sep.

**Diplôme de Pâtisserie**  
Certificate III in Patisserie  
SIT31021 CRICOS CODE 109727M

### Basic

Develop basic skills and knowledge, learn techniques from expert teachers and chefs, and create simple, delicious pastries and desserts.

### Intermediate

Experiment with simple ingredients to make an impressive range of specialist pastries, cakes, desserts and bakery items.

### Superior

Produce highly decorated pastries and gâteaux, and develop creative flair with marzipan, sugar and chocolate figurines and decorations.



### Pâtisserie Foundations



### Summer Classics



### Chocolate Foundations



### Traditional Breads and Pastries

## Gourmet short courses

At Le Cordon Bleu Australia, we offer a range of non-award cooking classes for those who want to upskill but can't find the time between work and everyday life.

We're now cooking up a range of one-day workshops to five-week classes at our Melbourne, Sydney, Brisbane and Adelaide campuses.

From cuisine and pâtisserie to breadmaking and cake decorating, we've got just the thing that will help take your passion for food and hospitality to the next level.

Scan the QR code to explore our current courses on offer.



### Breadmaking Foundations



### Secrets of Macarons



### Cake Decorating



### The Art of Breadmaking



# Diplôme CordonTec®

Looking to gain practical skills, industry experience and a competitive edge in the world of hospitality? Diplôme CordonTec® is designed to equip you with the essential techniques, knowledge and hands-on expertise across four key disciplines: cuisine, pâtisserie, boulangerie (breadmaking) and service.

This intensive, eight-month program provides a comprehensive introduction to the industry and prepares you for employment in restaurants, hotels, bakeries and hospitality venues around the world. Designed with flexibility in mind, the program can be completed in full or tailored to your interests by selecting individual disciplines. Whether your ambition lies in the kitchen, bakery or guest experience, you can shape your learning journey around your desired career pathway.

## What will you learn?

Diplôme CordonTec® follows the educational philosophy of Le Cordon Bleu, delivering a robust curriculum that focuses on technical proficiency and culinary artistry. Here's a glimpse of what you'll master:

- **Cuisine:** Perfect your skills in mise-en-place, menu design, international cuisines, plant-based cooking and the technical preparation of French classics like sauces, soups, broths and meats.
- **Pâtisserie:** Dive into the world of French pastries, mastering techniques for bread, cakes, creams and viennoiseries. You will become proficient in creating decadent desserts, chocolates, plant-based sweets and more.
- **Boulangerie:** Gain expertise in breadmaking, from traditional French loaves to natural yeast creations.
- **Service:** Understand the nuances of restaurant service, customer service and hygiene protocols to ensure a top-notch experience for guests.
- **Industry Placement:** Students will be required to undertake industry experience (3 days per week over 8 weeks) to gain real-world experience before they even graduate. During placement, you will get a taste of everything, working two weeks in each discipline.

Choose the study location that best fits your lifestyle. Whether you prefer to stay close to home or explore a new environment, you have the flexibility to tailor your study experience to your needs. The choice is yours.

## Potential career paths

Cook (Cuisine) | Cook (Pâtisserie) | Cook (Boulangerie / Baking) | Commis Waiter | Front of House (Service)

CUISINE TRAINING	PÂTISSERIE TRAINING	BOULANGERIE TRAINING	SERVICE TRAINING
240 hours	240 hours	80 hours	40 hours

*Complete 6 months of training to unlock 200 hours of Industry Placement. Looking to upskill in a particular area? Contact us to customise your training package.*

The Diplôme CordonTec® is a non-accredited program and is not recognised under the Australian Qualifications Framework. It has been developed by Le Cordon Bleu to provide specialised industry training and graduates receive a Le Cordon Bleu qualification acknowledging their studies and practical expertise.



### DURATION & INTAKES

Melbourne and Brisbane.  
8 months (inc. 1 x industry placement).  
Intakes: Jan, Apr, Jul, Sep.



### ENTRY REQUIREMENTS

Age: Minimum 16 (SA & QLD), 17 (VIC & NSW).  
  
Successful completion of Year 10 or overseas equivalent. Student must be an Australian citizen or international student who does not require a visa to study in Australia.



### ASSESSMENT & CREDIT

Practical and theory assessments.



### STUDY MODE & OTHER

Full-time.  
Blend of face-to-face and online learning.  
Industry experience.



## School of Business

Le Cordon Bleu Australia is dedicated to delivering the highest level of culinary, hospitality and business education.

Providing world-class business and hospitality degrees at undergraduate and postgraduate levels, we offer our students a lifelong journey of excellence, creativity and innovation to empower pathways of success.

# The pursuit of excellence.



## Bachelor of Business (International Hotel Management) CRICOS Code 075350B

Sydney

Rise to hospitality leadership in the competitive world of hotel management. Develop corporate communication skills, gain marketing insight and explore business strategies to meet the demands of the dynamic hospitality industry. Learn management styles and strategic processes with practical business simulations to meet real world challenges.

You will also get to apply and refine your management skills in the hospitality industry with two 6-month Work Integrated Learning (WIL) placements. Get all the experience necessary to help you hit the ground running as soon as you graduate.

### COURSE STRUCTURE

#### Year One Units

- Reasoning and Communication
- Accounting Principles and Practice
- Management and Organisational Behaviour
- Food and Beverage Service (double unit)
- Cuisine (double unit)
- Foundation Theory and Practical

#### Year Two Units

- Hospitality Industry Experience A (double unit)
- Hospitality Industry Experience B (double unit)
- Human Resource Management
- Introduction to Marketing
- International Hotel and Events
- Wine Fundamentals

#### Year Three Units

- Hospitality Financial Management
- Rooms Division Management
- Business Law
- Hospitality Strategic Management
- Hospitality Industry Experience C (double unit)
- Hospitality Industry Experience D (double unit)

### Potential career paths

Hotel Manager | Resort Manager | Rooms Division Manager | Convention and Event Management | Sales and Marketing Manager | Revenue Management | Human Resources Management | Recruitment Manager | Training Manager

**Advanced Diploma of Business**

(International Hotel Management)

16 UNITS

**Bachelor of Business**

(International Hotel Management)

24 UNITS



### DURATION & INTAKES

Sydney.  
3 years OR accelerated 2.3 years.  
Intakes: Jan, May, Aug.



### ENTRY REQUIREMENTS

Age: Minimum 18.  
Satisfactory completion of Year 12 or equivalent.  
ATAR 60 or higher.  
English: Academic IELTS 6.0 with no band score below 5.5.



### ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities.  
Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.



### STUDY MODE & OTHER

Full-time | Part-time available for domestic students.  
FEE-HELP available to eligible Australian citizens.

[Learn more](#)

## Bachelor of Business (International Restaurant Management) CRICOS Code 072295F

Sydney

Step into hospitality management in the thriving restaurant industry. Learn to lead, inspire and innovate with entrepreneurial skills for all businesses. Explore the aesthetics of food and wine and acquire human resource knowledge, plus gain marketing and business expertise to successfully manage a hospitality business.

In this immersive program, you will also have the opportunity to apply and refine your hospitality management skills with two 6-month Work Integrated Learning (WIL) placements. This allows you to gain first-hand experience in industry and form strong connections within your area of interest.

### COURSE STRUCTURE

#### Year One Units

- Reasoning and Communication
- Accounting Principles and Practice
- Management and Organisational Behaviour
- Food and Beverage Service (double unit)
- Cuisine (double unit)
- Foundation Theory and Practical

#### Year Two Unit

- Hospitality Industry Experience A (double unit)
- Hospitality Industry Experience B (double unit)
- Introduction to Marketing
- Wine Fundamentals
- Culinary Practice (double unit)

#### Year Three Units

- Restaurant Concepts
- Hospitality Financial Management
- Human Resource Management
- Food and Wine Philosophy
- Hospitality Industry Experience C (double unit)
- Hospitality Industry Experience D (double unit)

### Potential career paths

Restaurant Manager | Catering Manager | Event Management | Cafe or Restaurant Owner | Resort Management | General Manager | Food and Beverage Manager | Sommelier

**Advanced Diploma of Business**

(International Restaurant Management)

16 UNITS

**Bachelor of Business**

(International Restaurant Management)

24 UNITS

### Kyra Wang

Bachelor of Business (International Hotel Management)

*"My favourite thing about Le Cordon Bleu was the opportunity to make real-life connections. The course gave me hands-on practice and the confidence to walk into a job even before I graduated."*

[Read full story](#)

# Your career, reimagined.

## Bachelor of Business CRICOS Code 107447B

Sydney | Melbourne

Develop the skills to succeed in a dynamic business environment. The Bachelor of Business (BBus) combines contemporary theory with practical application, building capability in areas such as management, marketing, and data analysis while developing strong communication and problem-solving skills.

This is a career-focused degree that includes supervised industry placements. By applying your learning in real workplace settings, you will graduate with practical experience and a clear understanding of professional practice. You will also choose a major by the end of your first year, allowing you to tailor your studies to your career goals.

### COURSE STRUCTURE

Year One Units	Year Two Units	Year Three Units
<ul style="list-style-type: none"> <li>Reasoning and Communication</li> <li>Business Information Systems</li> <li>Management and Organisational Behaviour</li> <li>Design Thinking in Business</li> <li>Business Data Analysis</li> <li>Accounting Principles and Practice</li> <li>Workplace Health and Safety</li> <li>Introduction to Marketing</li> <li>Foundation Theory and Practical</li> </ul>	<ul style="list-style-type: none"> <li>Business Law</li> <li>Business Finance</li> <li>4 x Major/Minor/Elective units</li> <li>13-week WIL placement (double unit)</li> </ul>	<ul style="list-style-type: none"> <li>Decision Making and Leadership</li> <li>Strategic Management</li> <li>3 x Major/Minor/Elective units</li> <li>13-week WIL placement (double unit)</li> </ul>
<p><b>Potential career paths</b>            Business Consultant   Business Owner   Project Manager   Business Strategist   Business Development Manager   Risk Manager   Business Advisor   Operations Manager</p>		



DURATION & INTAKES	ENTRY REQUIREMENTS	ASSESSMENT & CREDIT	STUDY MODE & OTHER
Sydney, Melbourne. 3 years (inc. x2 WIL placements) OR accelerated 2.3 years Intakes: Jan, May, Aug.	Age: Minimum 18.  Satisfactory completion of Year 12 or equivalent.  ATAR 60 or higher.  English: Academic IELTS 6.0 with no band score below 5.5.	Exams, tests, essays, journals, reports, presentations, discussions and practical activities.  Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.	Full-time   Part-time available for domestic students.  FEE-HELP available to eligible Australian citizens.

### CUSTOMISE YOUR STUDIES

- Create your own unique study plan for your degree with our 'building block' model. Each subject is a building block towards achieving the overall course learning outcomes.
- Start with a common foundation unit, then choose any combination of Majors, Minors and Electives that work best for you.
- The scheduling of units allows you to take catch-up units or advance your studies more quickly if you are doing well.
- Minors are formed by selecting three units from any Major, and Electives can be individual units from any Major.
- With a range of Majors, Minors and Electives to choose from, you can customise the degree outcomes to suit your aspirations. An individual study plan will be developed at the time of application.
- If for any reason you need to exit early, depending on the course, you can receive a Diploma or Associate Degree in Business on completion of the required subjects.

## Bachelor of Business Administration CRICOS Code 107448A

Sydney | Melbourne

What does a business need in order to thrive? How do you target your market, recruit the right people, develop new products and services, deliver efficiently and control cash flow? The Bachelor of Business Administration (BBA) provides a deep understanding of the modern business world for a broad range of careers.

Learn the knowledge and skills needed to start or manage a business through theory and practice. Plus, you can tailor your learning with the selection of one Minor and up to nine Electives if you wish, or even two Majors, with a range of choices in between.

### COURSE STRUCTURE

Year One Units	Year Two Units	Year Three Units
<ul style="list-style-type: none"> <li>Reasoning and Communication</li> <li>Business Information Systems</li> <li>Management and Organisational Behaviour</li> <li>Design Thinking in Business</li> <li>Business Data Analysis</li> <li>Accounting Principles and Practice</li> <li>Workplace Health and Safety</li> <li>Introduction to Marketing</li> </ul>	<ul style="list-style-type: none"> <li>Business Law</li> <li>Business Finance</li> <li>6 x Major/Minor/Elective units</li> </ul>	<ul style="list-style-type: none"> <li>Decision Making and Leadership</li> <li>Strategic Management</li> <li>6 x Major/Minor/Elective units</li> </ul>
<p><b>Potential career paths</b>            Business Owner   Business Consultant   Business Strategist   Business Development Manager   Business Analyst   Project Manager   Business and Workplace Advisor</p>		

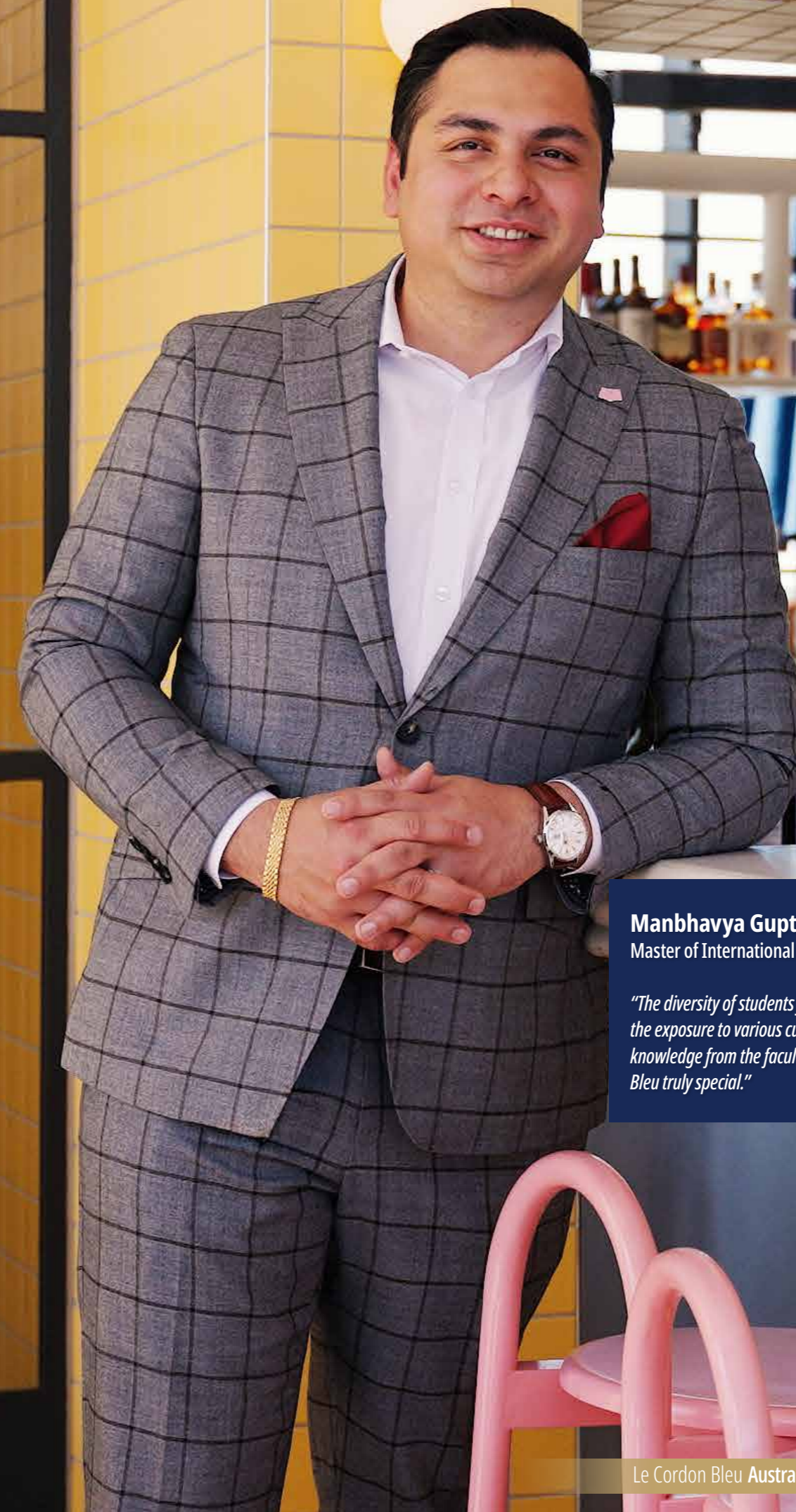


DURATION & INTAKES	ENTRY REQUIREMENTS	ASSESSMENT & CREDIT	STUDY MODE & OTHER
Sydney, Melbourne. 3 years OR accelerated 2 years. Intakes: Jan, May, Aug.	Age: Minimum 18.  Satisfactory completion of Year 12 or equivalent.  ATAR 60 or higher.  English: Academic IELTS 6.0 with no band score below 5.5.	Exams, tests, essays, journals, reports, presentations, discussions and practical activities.  Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.	Full-time   Part-time available for domestic students.  FEE-HELP available to eligible Australian citizens.

## Master's Programs

Le Cordon Bleu Australia's master's programs are designed for ambitious professionals ready to lead, innovate and create impact across hospitality, business and global service industries.

Combining industry-focused learning with internationally recognised qualifications, these postgraduate degrees equip graduates with the strategic, leadership and practical skills to advance their careers anywhere in the world.



**Manbhavya Gupta**  
Master of International Hospitality Management

*"The diversity of students from all around the world, the exposure to various cultures and the wealth of knowledge from the faculty made my time at Le Cordon Bleu truly special."*

[Read full story](#)

# Define your future.



## Master of Applied Hospitality Management CRICOS Code 107453D

Melbourne

The Master of Applied Hospitality Management (MAHM) focuses on the skills, understanding and knowledge to be a leader in hospitality. This course will equip you for a rewarding career in a range of hospitality roles, to be work-ready prior to graduation and set you on the path to success. Emphasis is placed on acquiring the 'soft' as well as technical skills required to manage a modern hospitality business, from hospitality operations to business continuity management.

Service quality management and project design are integral to the course, along with business planning, both of which set the foundations for an entrepreneurial and creative mindset that differentiates Le Cordon Bleu's MAHM from others that are less focused on the customer experience and problem-solving.

### COURSE STRUCTURE

#### Year One: Introductory Units

- Accounting for Managers
- People, Leadership and Performance
- Research Methods for Decision Making
- Business Continuity Management
- Marketing Management
- Managing Hospitality in the International Context
- Operations Management
- 1 x Elective unit

#### Year Two: Intermediate and Advanced Units

- Revenue Management
- Service Quality Management
- Hospitality Business Planning (Capstone)
- 1 x Elective unit
- 2 x 13-week WIL placements (double unit)

### Potential career paths

Business Owner | Chief Strategy Officer | Food Business Consultant | Hotel Department Head | Director of Human Resources | Company Director | Sales and Marketing Director | Project Manager



#### DURATION & INTAKES

Melbourne.  
2 years (inc. 2 x 13-week WIL placements for MAHM).  
Intakes: Jan, May, Aug.



#### ENTRY REQUIREMENTS

Age: Minimum 18.  
Bachelor degree or 3 years' relevant work experience at management level.  
English: Academic IELTS 6.5 with no band score below 6.0.



#### ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities.  
Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.



#### STUDY MODE & OTHER

Full-time | Part-time available for domestic students.  
FEE-HELP available to eligible Australian citizens.

## Master of Business Administration CRICOS Code 107454C

Melbourne

Whether you want to join a hospitality business, a government organisation, an established firm, or even start your own, the career options with the Master of Business Administration (MBA) are limitless.

Build the professional skillset needed to deal with challenges in the corporate world. You will have an opportunity to study the operations of organisations, strategy, design and production, resource acquisition, business processes and more. This course is perfect if you want to learn how to apply theory in a business environment.

### COURSE STRUCTURE

#### Year One: Introductory Units

- Accounting for Managers
- People, Leadership and Performance
- Research Methods for Decision Making
- Business Continuity Management
- Marketing Management
- Strategic Management
- Design Thinking and Innovation
- 1 x Elective unit

#### Year Two: Intermediate and Advanced Units

- Knowledge Management
- Business Analysis
- Corporate Governance and Social Responsibility (Capstone)
- 1 x Elective unit
- 4 x Specialisation units

### Potential career paths

Business Owner | Chief Strategy Officer | Financial Controller | Food Business Consultant | Hotel Department Head | Director of Human Resources | Company Director | Sales and Marketing Director | Project Manager



### MASTER'S SPECIALISATION

## Hospitality Management

The Specialisation in Hospitality Management examines the hospitality sector in the context of international markets and operations, and explores the key factors and trends that influence hospitality managers' decision-making and methods. Students will analyse the changing landscape of hospitality operations, contemporary hospitality business models and operational structures, developing an understanding of how to strategically

manage a service-orientated organisation to ensure effective quality management and service excellence. Students will apply conceptualisation and management techniques to hospitality businesses and their operations, focusing on service quality management, operational efficiency, revenue optimisation, and the management of hospitality organisations in international contexts.

#### UNITS

- Service Quality Management
- Managing Hospitality in the International Context
- Operations Management
- Revenue Management

#### CAMPUS OFFERED

Melbourne | Online

#### POTENTIAL CAREER PATHS

Hotel or Tourism General Manager | Area Director of Operations | Head of Department (applied to any division)

# Master of Professional Accounting

CRICOS Code 113965G

Melbourne

Gain a global accounting qualification with a competitive edge in hospitality and service industries through our Master of Professional Accounting (MPA). Fully accredited by CPA Australia and CAANZ, this degree is designed to launch your career in accounting leadership roles across a wide range of industries, while giving you an exclusive advantage in the booming hospitality sector.

Students receive rigorous, globally-recognised accounting training enhanced by our world-leading reputation in hospitality. You'll master core accounting principles while applying them to real-world hospitality scenarios, building a unique skillset that sets you apart from traditional accounting graduates.

You will gain expertise in interpreting hospitality-specific financial metrics such as Revenue Per Available Room (RevPAR) and Average Daily Rate (ADR) - critical knowledge for organisations operating in hospitality and broader service industries.

## Electives to tailor your learning

To further tailor your expertise, the MPA offers electives including Advanced Taxation Law and Practice, Business and Professional Ethics, Strategic Management, Business Continuity Management, Business Analysis and Research Methods for Decision Making. These options allow you to customise your learning to meet your career goals and expand your professional capabilities.

## COURSE STRUCTURE

### Year 1 Units

- People, Leadership & Performance
- Data Analysis & Interpretation
- Accounting for Managers
- Accounting Information Systems
- Managerial Economics
- Financial Accounting and Reporting
- Management Accounting
- Business & Corporations Law

### Year 2 Units

- Business Risk Management
- Managerial Finance
- Corporate Accounting
- Audit & Assurance
- Taxation Law & Practice
- Corporate Governance & Social Responsibility (Capstone)
- x2 Specified Electives

## Potential career paths

Financial Accountant | Management Accountant | Tax Accountant | Auditor | Business Analyst | Finance Manager | Corporate Treasurer



### DURATION & INTAKES

Melbourne.  
2 years.  
Intakes: Jan, May, Aug.



### ENTRY REQUIREMENTS

Age: Minimum 18.  
  
Higher Education qualification at AQF level 7 OR three years' work experience at management level.  
  
English: Academic IELTS 6.5 with no band score below 6.0.



### ASSESSMENT & CREDIT

Exams, assignments, reports, presentations, case studies and practical applications.  
  
Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.



### STUDY MODE & OTHER

Full-time or part-time equivalent (*for domestic students*).  
  
FEE-HELP available to eligible Australian citizens.

# Master of Applied Supply Chain Management

CRICOS Code 113968D

Melbourne

Advance your career with our Master of Applied Supply Chain Management (MASCM), a globally-recognised qualification certified by the Chartered Institute of Logistics and Transport Australia (CILTA). Designed to meet international industry standards, this innovative program not only builds deep expertise in professional supply chain management, but offers specialised hospitality and service sector contextualisation - a unique advantage for graduates aiming for leadership roles across diverse industries worldwide.

Upon completing this degree, you will:

- Master a broad body of knowledge relating to modern supply chain management, integrating innovative techniques and research methods.
- Apply critical thinking to real-world supply chain challenges, focusing on both traditional industries and hospitality services.
- Analyse complex quantitative and qualitative data to make strategic decisions and optimise supply chain performance.
- Communicate professionally with both specialist and non-specialist audiences, enhancing service delivery and customer experience.
- Lead projects and initiatives with adaptability, accountability, and a strong commitment to stakeholder and community expectations.

## Electives to tailor your learning

Select from a range of electives such as Knowledge Management, Business Analysis, Business Continuity Management and Occupational Health, Safety & Environmental Management. These options allow you to customise your learning to meet your career goals and expand your professional capabilities.

## COURSE STRUCTURE

### Year 1 Units

- People, Leadership & Performance
- Marketing Management
- Accounting for Managers
- Service Quality Management
- Supply Chain Planning
- Operations Management
- Supply Chain Strategy
- Project Management Principles and Techniques

### Year 2 Units

- Network Planning
- Demand & Inventory Management
- Food Supply Chain Management
- Research Methods for Decision Making
- Supply Chain Performance Management
- Supply Chain Applied Research Project (Double Unit Capstone)
- x1 Specified Elective

## Potential career paths

Supply Chain Manager | Procurement Manager | Logistics Manager | Operations Manager | Strategic Sourcing Manager | Business Analyst



### DURATION & INTAKES

Melbourne.  
2 years.  
Intakes: Jan, May, Aug.



### ENTRY REQUIREMENTS

Age: Minimum 18.  
  
Higher Education qualification at AQF level 7 OR three years' work experience at management level.  
  
English: Academic IELTS 6.5 with no band score below 6.0.



### ASSESSMENT & CREDIT

Exams, assignments, reports, presentations, case studies and practical applications.  
  
Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.



### STUDY MODE & OTHER

Full-time or part-time equivalent (*for domestic students*).  
  
FEE-HELP available to eligible Australian citizens.

# Master of International Hospitality Management CRICOS Code 088614J

Adelaide

Fast-track your senior management career with a postgraduate degree in International Hospitality Management. Explore hospitality leadership from different angles: strategic principles, service quality management plus risk and project management, to form a well-rounded skillset to lead in a global context. Learn with innovative technologies to position yourself and confidently meet evolving industry demands.

Hospitality industry experience allows you to refine and develop your management style in a Work Integrated Learning (WIL) placement, where you will apply on-campus learning in a hospitality business context. With support from a dedicated Industry Engagement team, this work-based learning experience builds a foundation for your career and gives you real-world skills to succeed.

## COURSE STRUCTURE

### Year 1 Units

- Service Quality Management
- People, Leadership and Performance
- Global Business Environment
- Accounting for Managers
- Marketing Management
- Managing Hospitality in the International Context
- Research for Business Decision-Making
- Hospitality Design

### Year 2 Units

- Strategic Management
- Successful Hospitality Project Design
- Applied Hospitality Management (double unit)
- 6-month WIL placement (double unit)

## Potential career paths

General Manager | Business Development Manager | Rooms Division Manager | Events Management | Human Resources Manager | Hotel Finance Manager | Revenue Manager | Sales and Marketing Manager



DURATION & INTAKES	ENTRY REQUIREMENTS	ASSESSMENT & CREDIT	STUDY MODE & OTHER
Adelaide. 2 years (inc. 1 x WIL placement). Intake: Aug.	Age: Minimum 18.  Bachelor degree or 3 years' relevant work experience at management level.  English: Academic IELTS 6.5 with no band score below 6.0.	Exams, tests, essays, journals, reports, presentations, discussions and practical activities.  Unit credit and/or Recognition of Prior Learning (RPL) from previous study, skills and knowledge will be assessed on a case-by-case basis upon application.	Full-time. Part-Time for domestic.  FEE-HELP available to eligible Australian citizens.

# Industry Engagement

Bridging the gap between your studies and dream career, our Industry Engagement team nurtures relationships with industry partners and actively seeks work opportunities for current students. The Industry Engagement team supports your journey in Work Integrated Learning (WIL) with placements, specialised workshops, one-on-one coaching sessions, career pathway consultations and career exhibitions. The WIL program enables you to apply the skills and knowledge learned on campus to the workplace.

With placements of up to six months, you will gain industry experience and build your network before you even graduate, empowering you to stand out from the crowd. With Le Cordon Bleu's extensive network of industry partners, including luxury establishments and international brands, students can undertake WIL just about anywhere in the world, from Chef Hat Award restaurants to five-star hotels and resorts.



*At Le Cordon Bleu Australia, we provide our students with essential employability skills to help them succeed in their future careers. Our Industry Engagement team works with some of the best industry partners in the country and overseas to source industry placement opportunities. In addition, we provide a unique and personalised service to each student in preparation for or during their industry placement.*

- Dr. Cristina Rodrigues, Head of Industry Engagement and Alumni



## What our industry partners say about us:



Manbhavya Gupta  
Rooms Division Manager, Hotel **Indigo**, Adelaide

"We are proud to welcome students from Le Cordon Bleu and provide them with a meaningful, hands-on experience in a fast-paced luxury hospitality environment. Our team enjoys mentoring aspiring hospitality professionals and supporting their growth through real operational exposure, teamwork and guest engagement. It is always rewarding to see students build confidence, develop industry skills and take the next step in their hospitality careers."



Apoorva Kunte  
Executive Chef, The **Westin** Melbourne

"Our partnership with Le Cordon Bleu consistently produces students of the highest educational standards - committed, eager to learn and motivated to build strong foundations and grow. Through welcoming students who come through The Westin Melbourne kitchens, we take the opportunity to give back not only to students but also to the industry, helping shape a future filled with passion, vigour and exemplary hospitality. This partnership also enables us to provide clear career pathways and, where possible, absorb talented students into our team."



Steven He  
Executive Pastry Chef, **Le Yeahllow**, Melbourne

"We value our partnership with Le Cordon Bleu for the strong foundation their students bring. They come in eager to learn and it's rewarding to see them grow during their time with us at Le Yeahllow."

## Be part of our growing alumni network

One of the great benefits of studying with Le Cordon Bleu is that once you graduate, you become part of our international Le Cordon Bleu alumni network. It is a relationship that exists for life both on a personal and professional level. Your membership allows you to stay connected with friends made during your studies and partake in exclusive alumni events, masterclasses or industry talks. Whether you are about to start your career, change careers, take up promotional opportunities in new locations, or go on exciting gastronomic adventures, as a Le Cordon Bleu alumni you will always feel connected and supported. Connect with us on [hosco](https://www.hosco.com.au). today.



## Melbourne

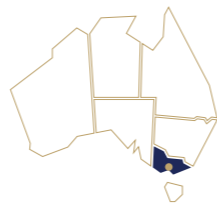
Melbourne is ranked as Australia's most livable city – and it's easy to see why. Often referred to as a foodie's paradise, Melbourne is famed for its thriving restaurant and café culture, rich art and music scene, cultural diversity and bayside location. Plus, it's home to many of Australia's acclaimed chefs, offering cuisines from across the world.

This eclectic Australian city has something for everyone and, with two Le Cordon Bleu campuses in Moorabbin and Chadstone, there's never a dull moment on and off campus. Le Cordon Bleu Moorabbin is home to our world-class Culinary Arts and Sciences school, just a half-hour drive from the Melbourne CBD. Here you will find fully-equipped training kitchens, a bakery, restaurant facilities and student accommodation close by.

Our Higher Education degrees are taught out of our Chadstone campus, surrounded by parks and green, open spaces. With a huge range of cafés, bars, shops and transport options, Chadstone provides the perfect space to inspire your hospitality dream.

To learn more about affordability and living in Melbourne visit [studyinaustralia.gov.au](http://studyinaustralia.gov.au) and [studymelbourne.vic.gov.au](http://studymelbourne.vic.gov.au)

**Population:** 5.44 million



### Climate:

Melbourne's climate is temperate with mild winters and pleasantly warm summers. The city is well-known for its changeable weather conditions with unpredictable temperatures most pronounced in spring and summer.

**Distance from Moorabbin campus to Melbourne City Centre:** 25 km (approx 30 minutes)

**Distance from Chadstone campus to Melbourne City Centre:** 18 km (approx 20 minutes)

**Cost of living:** ●●●●●

**Holmesglen, Moorabbin Campus**  
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with Holmesglen, Moorabbin Campus.

488 South Road, Moorabbin, VIC 3189  
holmesglen.edu.au  
CRICOS Provider No: 00012G RTO: 0416  
TEQSA Provider Code: PRV12049

**Chadstone Campus**  
Corner of Batesford and Warrigal Roads,  
Chadstone VIC 3148

*Learn about the offerings in Melbourne*



## Sydney

Sydney is Australia's largest city, boasting a vibrant nightlife, Chef Hatted restaurants, exclusive bars and a full calendar of events all year round.

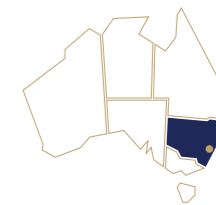
There's never a dull moment in this iconic metropolis, which is built around a sparkling harbour that attracts millions of tourists every year. What's more, the city's skyline is adorned with some of the world's biggest attractions, including the Sydney Harbour Bridge, Sydney Opera House and Sydney Tower Eye.

Plus, with more than 500 unique neighbourhoods in 12,000 square kilometres, Sydney has the largest multicultural population in Australia.

Be inspired in this fast-paced city and join the next generation of professionals at Le Cordon Bleu Sydney, located in the leafy-green suburb of Ryde. It is home to fully-equipped training facilities including kitchens, masterclass-style lecture theatres and restaurants to help you achieve success.

To learn more about affordability and living in Sydney visit [studyinaustralia.gov.au](http://studyinaustralia.gov.au) and [study.sydney](http://study.sydney)

**Population:** 5.64 million



### Climate:

The climate of Sydney is humid subtropical, shifting from mild and cool in winter to warm and hot in the summer, with no extreme seasonal differences as the weather is moderated by proximity to the ocean, although more contrasting temperatures are recorded in the inland western suburbs.

**Distance from Sydney campus to Sydney City Centre:** 17 km (approx 30 minutes)

**Cost of living:** ●●●●●

**TAFE NSW, Ryde Campus**  
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with TAFE NSW, Ryde Campus.

250 Blaxland Road, Ryde NSW 2112  
tafensw.edu.au  
CRICOS Provider No: 00591E RTO: 90003  
TEQSA Provider Code: PRV13003

*Learn about the offerings in Sydney*



## Adelaide

Adelaide is Australia's best kept secret. If you are looking for a relaxed city, an affordable lifestyle and sunny Mediterranean climate, Adelaide is for you.

Students at our Adelaide campus enjoy a vibrant city surrounded by parklands, open spaces and quiet suburbs, with a thriving multicultural food, wine and art scene. From the world-renowned wine region of Barossa Valley, down to the picture-perfect beaches of Port Willunga, Adelaide truly is a unique place to live, work and play.

Known as the Festival State, Adelaide often comes alive with events that provide locals and visitors with a plethora of cultural experiences, plus the opportunity to indulge in great food and wine at its many chic bars, restaurants and hotels.

Our Regency Park campus offers the perfect place to gain a globally-recognised education, backed by talented lecturers in fully-equipped training facilities. The grounds are surrounded by leafy green spaces, free on-site parking and student accommodation, plus cafés and shopping centres to ensure a seamless blend between campus life and leisure.

With a reputation for attracting international business, Adelaide is a haven for budding food entrepreneurs and aspiring hospitality business owners.

To learn more about affordability and studying in Adelaide, visit [studyadelaide.com](http://studyadelaide.com)

**Population:** 1.5 million



### Climate:

Adelaide has a Mediterranean climate with cool to mild winters, moderate rainfall and hot, dry summers. Despite the occasional hot day, most people find Adelaide summers more pleasant than those in Sydney, Brisbane or Perth as Adelaide enjoys the lowest humidity of any Australian city.

**Distance from Adelaide campus to Adelaide City Centre:**  
10 km (approx 20 minutes)

**Cost of living:** ●●●●○

**TAFE SA, Regency International Centre**  
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses, and Higher Education Provider for undergraduate programs. Our courses are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies.

137 Days Rd, Regency Park SA 5010  
tafesa.edu.au  
CRICOS Provider No: 00092B RTO: 41026

[Learn about the offerings in Adelaide](#)



## Brisbane

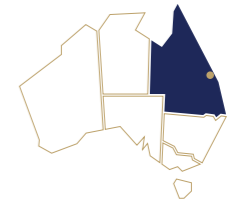
With 300 days of sunshine a year, Queensland's capital city Brisbane is a subtropical paradise. The breathtaking Great Barrier Reef, Daintree Forest, famous theme parks and sun-soaked surf beaches of Queensland attract nearly 8 million visitors a year.

The city boasts an extensive music, sporting and cultural events calendar that takes advantage of the year-round temperate climate.

Le Cordon Bleu's Brisbane campus is surrounded by popular cafés, restaurants, bars, art galleries, parklands and malls. It's also within walking distance of many student accommodation options, making it easy and hassle-free to get around, without the need for transport.

To learn more about affordability and living in Brisbane visit [choosebrisbane.com.au/study](http://choosebrisbane.com.au/study)

**Population:** 2.9 million



### Climate:

The climate of Brisbane is subtropical with very mild, relatively dry winters and hot, rainy summers. In winter, due to its location, the city is more sheltered from wind, rain and cold than the southern cities (Melbourne and Adelaide). Brisbane is sheltered from heatwaves coming from the desert, as ocean currents prevail in summer.

**Distance from Brisbane campus to Brisbane City Centre:**  
1.7 km (approx 10 minutes)

**Cost of living:** ●●●●○

**TAFE Queensland, South Bank Campus**  
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses, and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with TAFE Queensland at the South Bank campus.

66 Ernest Street, South Brisbane QLD 4101  
tafeqld.edu.au  
CRICOS Provider No: 03020E RTO: 0275

[Learn about the offerings in Brisbane](#)

# How to Apply

## Apply online

You can apply for any of our programs using our online application tool. This method ensures your application is processed efficiently, allowing the Le Cordon Bleu Admissions Office to issue your Letter of Offer promptly. To apply online visit: [cordonbleu.edu/australia/how-to-apply/en](https://cordonbleu.edu/australia/how-to-apply/en)

International students must complete the Simplified Student Visa Framework (SSVF) form.

## Complete your application form

The online application form includes all the information required to enrol in the course of your choice. A non-refundable application fee of \$250 must be paid when you submit your application. If you need assistance or have any questions, please contact us at [australia-admissions@cordonbleu.edu](mailto:australia-admissions@cordonbleu.edu)

## Prepare your supporting documents

You must include all the supporting documents with your application form. Please ensure that all documents are certified, valid and ready to submit with your application.

## Assessing your application

Once we receive your application we will assess whether you meet the entry requirements for the course you have selected.

## Letter of Offer

When your application is approved, we will send you a Letter of Offer. This will include the details about your enrolment, acceptance form and payment details.

## Fee payable

Please click the 'Accept Offer' button in your Letter of Offer and arrange the fee payment at your earliest convenience. Completing both steps well before your course start date will help ensure your place is secured.

## FEES & REFUNDS POLICY

All information pertaining to the Fees, Refunds and Conditions policy of Le Cordon Bleu Australia as well as Admissions Procedures can be accessed on our website by visiting the links provided below.

### DOMESTIC STUDENTS

(Fees, Conditions and Refunds Policy): [cordonbleu.edu/australia/general-policies/en](https://cordonbleu.edu/australia/general-policies/en)

### INTERNATIONAL STUDENTS

(Fees, Conditions and Refunds Policy): [cordonbleu.edu/australia/general-policies/en](https://cordonbleu.edu/australia/general-policies/en)

## ACADEMIC POLICIES & PROCEDURES

Le Cordon Bleu's policies ensure uniformity and consistency in decision making and operational procedures. They act as a guiding frame of reference for how the organisation deals with its day-to-day operational issues and ensure it complies with Government legislation and educational regulation.

Our policies are consistent with the values of the organisation and are internally governed by the Corporate and Academic Boards. They are regularly reviewed to ensure they meet all the needs of staff and students, and all levels of Le Cordon Bleu are involved in the development and implementation of policies to promote awareness, understanding, ownership and compliance.

## Applying for a student visa

Once we receive your fee payment we will send you a Receipt of Payment, Confirmation of Enrolment and an eCoE (Electronic Confirmation of Enrolment). International students will need this eCoE to apply for a Student Visa. More information on applying for Student Visas is available at [homeaffairs.gov.au/](https://homeaffairs.gov.au/)

## Travel

Once you have obtained your Australian Student Visa, you are able to book and pay for your flights to Australia. You should arrange to arrive in Australia at least 2 days before the commencement of the program as stated on your confirmation package.

## Arrival and accommodation

To arrange accommodation ahead of your arrival, refer to the Pre-Arrival Guide sent with your confirmation package.

## Welcome

Le Cordon Bleu welcomes you. Please join your fellow students for the Le Cordon Bleu Orientation program at each campus and commence your studies.

For more information or assistance please contact us:

T: +61 8 8348 3000

E: [australia-admissions@cordonbleu.edu](mailto:australia-admissions@cordonbleu.edu)

Policies referring to enrolment, cancellation and refunds:

[cordonbleu.edu/australia/general-policies/en](https://cordonbleu.edu/australia/general-policies/en)

Current tuition fees are published on the programs page of our website:

[cordonbleu.edu/australia/programmes/en](https://cordonbleu.edu/australia/programmes/en)

Further information for international students:

[internationaleducation.gov.au/regulatory-information/pages/regulatoryinformation.aspx](https://internationaleducation.gov.au/regulatory-information/pages/regulatoryinformation.aspx)

Academic policies are program specific. If you are enrolled in a vocational program (e.g., Certificate III in Cuisine), refer to the policies listed under Culinary Arts Programs. If you are enrolled in a higher education program (e.g., Bachelor of Business, or Master of Business Administration), refer to policies listed under Higher Education Programs.

Further information:

<https://www.cordonbleu.edu/australia/academic-policies/en>

*Le Cordon Bleu reserves the right to alter, amend or delete any program, fee, course, admission requirement, mode of delivery or other arrangement without prior notice.*

CRICOS CODE 02380M | RTO 4959 | TEQSA Provider Code PRV12100 | Provider category: Institute of Higher Education

Information correct at time of printing: July 2026

## ENROLMENT ENQUIRIES

### OCEANIA

#### Australia HEAD OFFICE

Level 2, D & E Block  
Days Road, Regency Park, South Australia,  
5010 Australia  
T: +61 8 8348 3000  
F: +61 8 8346 3755  
E: [australia@cordonbleu.edu](mailto:australia@cordonbleu.edu)

### CAMPUSES

#### ADELAIDE

Level 2, D and E Block,  
137 Days Rd Regency Park  
South Australia 5010  
T: +61 8 8348 3000

#### BRISBANE

111 Colchester Street, South Bank,  
Queensland 4101  
T: +61 7 3244 5965

#### MELBOURNE

488 South Road, Moorabbin  
Victoria 3189  
T: +61 3 9559 3500

#### SYDNEY

250 Blaxland Road, Ryde  
New South Wales 2112  
T: +61 2 8878 3100

#### New Zealand

Level 2, 52 Cuba Street, Te Aro  
Wellington 6011, New Zealand  
T: +64 (0)4 4729800 F: +64 (0)4 4729805  
E: [nz@cordonbleu.edu](mailto:nz@cordonbleu.edu)

### SOUTH EAST ASIA

#### Thailand

Le Cordon Bleu International Regional Office, Thailand  
Trendy Office Building Level 6, Room 12.  
Sukhumvit Soi 13 Klongtoey-Nua Wattana Bangkok  
10110, Thailand  
E: [thailand@cordonbleu.edu](mailto:thailand@cordonbleu.edu)

#### Indonesia

Wisma 46 Kota BNI 50th Floor  
Jln. Jend Sudirman Kav. 1  
Jakarta. 10220 Indonesia  
M: +62811 900 421  
E: [indonesiahub@cordonbleu.edu](mailto:indonesiahub@cordonbleu.edu)

### SOUTH ASIA

#### India

**Delhi NCR:** +91 9321771519  
**Mumbai:** +91 98198 78173  
**Chennai:** +91 88844 00775  
**Bangalore:** +91 88844 00775  
**Hyderabad:** +91 7671060852  
**Kolkata:** +91 7671060852  
E: [india@cordonbleu.edu](mailto:india@cordonbleu.edu)

#### Pakistan

T: +92 335 4430432  
E: [india@cordonbleu.edu](mailto:india@cordonbleu.edu)

#### Sri Lanka

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