Our world-class education programme, hands-on teaching methodology and influential alumni network ensure our graduates are at the forefront of the ever-evolving international hospitality industry.
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CONTINUE THE TRADITION OF EXCELLENCE

I am proud to offer Le Cordon Bleu innovative Bachelor and Master degree programmes. Le Cordon Bleu has recently experienced a major expansion in the higher education sector based on significant growth in Asia Pacific. With a predicted 66 million new hospitality and tourism jobs in the next ten years there is significant demand for hospitality staff.

Le Cordon Bleu addresses marketplace need with industry-relevant programmes informed by academic research. There is a major shift towards e-learning and the types of learning technologies available have doubled in the last five years. To address the flexible learning market, Le Cordon Bleu is investing in online professional certification programmes with specialisation in the hospitality sector.

Our on campus Bachelor and Master degrees continue to provide the finest business management education in hospitality, tourism and gastronomy training. For 120 years Le Cordon Bleu has produced highly skilled and work-ready graduates who are committed to excellence.

Today, our international network includes more than 35 schools in 20 countries with over 20,000 students graduating each year. We have a higher number of graduates entering middle management than ever before.

Join us for a lifelong journey, sharing our knowledge, passion and vision for this dynamic industry.

Amitiés gourmandes,

André J. Cointreau
President and CEO | Le Cordon Bleu

LE CORDON BLEU
AUSTRALIA HISTORY

Australia is Le Cordon Bleu’s academic hub, and part of an international expansion story starting in 1984 with the acquisition of Le Cordon Bleu Paris by Monsieur André Cointreau.

In the same year, Adelaide hosted the first Australian Symposium of Gastronomy, reflecting a growing confidence in the nation’s cuisine.

Under Monsieur Cointreau’s stewardship, Le Cordon Bleu began expanding market reach in the 1990s, with the opening of a culinary school in Ottawa, Canada in 1998; the purchase of the School of Cordon Bleu Cookery in London in 1990; and the opening of a School in Tokyo in 1991.

In 1992, Le Cordon Bleu Australia commenced operations, taking a bold new direction that would transform Le Cordon Bleu into a global education leader.

The programmes developed in Australia broadened Le Cordon Bleu’s traditional cuisine and pâtisserie focus, to offer higher education management training in hospitality, hotel, restaurant management and gastronomy.

This synergistic market growth occurred at a time when Australia was stepping into the international culinary arena, helped along by flagship schools of food and catering in South Australia, New South Wales and Victoria.

A continuing core strength of Le Cordon Bleu’s operations in Australia is its association with respected tertiary education providers – this model continues to drive business expansion today.

In 2019 Le Cordon Bleu Australia offers vocational, undergraduate and postgraduate study programmes in its own right and in association with other tertiary institutions.

These programmes are designed with input from industry and blend theoretical and practical training. Work-based learning is integral, providing students with the opportunity to apply knowledge and skills, build networks and succeed in rapidly growing industry sectors.

Le Cordon Bleu Australia attributes its success to the calibre of its staff, and the respect they inspire within industry. As guest lecturers, writers and high profile presenters, our staff regularly travel the world to receive awards, judge prestigious food and wine competitions, or present academic research to industry peers.

Despite having a population of just 24.6 million, Australia has the third highest number of international students in the world, behind the United Kingdom and the United States.

Each year, approximately 2,000 students from a diverse range of cultures study with Le Cordon Bleu Australia at its campuses in Adelaide, Melbourne, Sydney and Brisbane.
Le Cordon Bleu Australia Hospitality & Gastronomy Programmes:

- Bachelor of Business (International Hotel Management)
- Bachelor of Business (International Restaurant Management)
- Master of International Hospitality Management
- Gastronomy Online Programmes

These degrees prepare tomorrow’s hospitality leaders to be confident, highly skilled managers in a dynamic industry.

Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for our vocational programmes and Higher Education Provider for all higher education programmes.
Le Cordon Bleu’s tradition of excellence began in 1895 when its first school opened in Paris. Today, Le Cordon Bleu is linked to the world’s most prestigious restaurants, the grandest hotels, and the most successful hospitality events. Our reputation is built on delivering superior, industry-relevant programmes, with a perfect mix of practical and theoretical training.

### PARIS 1895

French journalist Marthe Distel publishes a culinary magazine, *La Cuisinière Cordon Bleu*. Subscribers are invited to the first cooking classes in October.

- **1897**
  - Le Cordon Bleu Paris welcomes its first Russian student.
- **1905**
- **1927**
  - On November 16, the London Daily Mail newspaper, describes Le Cordon Bleu Paris as the Babel of nationalities: “It’s not unusual for as many as eight different nationalities to be represented in the classes”.
- **1933**
- **1942**
  - Dione Lucas launches 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 in United States.
- **1948**
  - Le Cordon Bleu is accredited by the Pentagon for the professional training of young G.I.s after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrols at Le Cordon Bleu Paris.
- **1953**
  - Le Cordon Bleu London creates the Coronation Chicken dish, served to foreign dignitaries at the coronation lunch of Her Majesty Queen Elizabeth II.
- **1954**
  - The success of the Hollywood movie *Sabrina*, directed by Billy Wilder and starring Audrey Hepburn, contributes to the growing fame 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, following Mrs. Elisabeth Brassart, Director of the school since 1945.
- **1988**
  - Le Cordon Bleu Paris moves from rue des Champs de Mars by the Eiffel Tower to rue Léon Delhomme, in the 15th district of Paris.
  - Le Cordon Bleu Ottawa welcomes its first students.
- **1991**
  - Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are identified as “Little France in Japan”.
- **1995**
  - Le Cordon Bleu Paris celebrates its 100th anniversary.
  - 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 Australia begins operations at the request of the New South Wales government, and provides training in preparation for the 2000 Olympic Games in Sydney.
  - Management courses are developed in Adelaide, drawing on Bachelor’s degrees, Master’s, MBA and University research on Hospitality, the Restaurant Industry, Culinary Arts and Wine.
1998
Le Cordon Bleu signs an exclusive agreement with the Career Education Corporation (CEC) to bring teaching expertise to the United States and to offer Associate Degrees with a unique curriculum in Culinary Arts and Hospitality Management.

2002
Le Cordon Bleu Korea and Le Cordon Bleu Mexico welcome their first students.

2003
Le Cordon Bleu Peru begins operations. The institute flourishes, becoming number one in the country.

2006
Le Cordon Bleu Thailand is launched in partnership with Dusit International.

2009

2011
Le Cordon Bleu Madrid opens in partnership with the Universidad Francisco de Vitoria.
The first Le Cordon Bleu online gastronomy food and wine programme is launched in a global partnership with Southern Cross University.

2012
Le Cordon Bleu London moves to a new building in Bloomsbury square.
Le Cordon Bleu Malaysia is launched with Sunway University College.
Le Cordon Bleu New Zealand opens in Wellington.

2013
Official inauguration of Le Cordon Bleu Istanbul.
Le Cordon Bleu Thailand receives the award of Best Culinary School in Asia.

2014
Le Cordon Bleu India opens, offering students Bachelor degrees in Hospitality and Restaurant Management.
Le Cordon Bleu Lebanon and Le Cordon Bleu Hautes Etudes du Goût celebrate their 10th anniversary.

2015
Le Cordon Bleu's 120th year anniversary is celebrated around the world.
Le Cordon Bleu Shanghai welcomes its first students.
Le Cordon Bleu Melbourne opens its doors in Holmesglen.
Le Cordon Bleu Santiago de Chile opens its doors.
Le Cordon Bleu Peru is bestowed University status.
Le Cordon Bleu Taiwan opens its doors with NKUHT and Ming—Tai Institute.

2016
Le Cordon Bleu Paris relocates the flagship school to the banks of the Seine river, close to the Eiffel Tower.

2018
Le Cordon Bleu Brisbane opens offering studies in the culinary arts and hospitality management at South Bank Brisbane.
CREATING WORK-READY GRADUATES

Le Cordon Bleu has an outstanding network of industry partners who support students with Work Integrated Learning (WIL) placements, enhancing graduate job prospects and employability. Our Industry Engagement Team empowers students with the skills to navigate a real work environment and plan for their future careers.

INDUSTRY ENGAGEMENT TEAM

With a focus on career development, WIL provides a platform for professional and personal growth with workplace opportunities to hone specialist skills for the future. The Industry Engagement Team places students in Work Integrated Learning programmes worldwide allowing them to experience diverse workplace cultures, to build skill-sets and industry networks.

“WORK INTEGRATED LEARNING IS AN OPPORTUNITY FOR ORGANISATIONS TO PLAY A KEY ROLE IN DEVELOPING AND NURTURING FUTURE HOSPITALITY PROFESSIONALS.”

SUPPORT FOR STUDENTS

Students are supported by hospitality career specialists in our Industry Engagement Team.

The team ensures students are work-ready at graduation with a range of career development activities, such as:

- Invitations to Career Fairs
- One-on-one coaching sessions
- Career pathway consultation
- Exclusive workshops & industry seminars
- Advice for personal and professional growth
- Membership to our international alumni network

LE CORDON BLEU STUDENTS TYPICALLY WORK IN THE FOLLOWING ROLES:

- Housekeeping Attendant
- Porter / Bell Attendant
- Concierge
- Communications
- Reservations
- Guest Services Agent
- Night Auditor
- Night Manager
- Banquet/Catering & Events Attendant
- Restaurant Attendant
- In Room Dining Attendant
- Barista
- Butler
- Food Production
- Food Technician

OTHER:

- Team Leaders / Supervisors
- Catering & Events Planning
- Revenue Analyst
- Human Resources Coordinator
- Sales Coordinator/ Administrator
- Marketing Coordinator/ Administrator
CONNECT WITH THE BEST

YOUR PASSION FOR THE HOSPITALITY INDUSTRY AND OUR WORK INTEGRATED LEARNING IS THE PERFECT PROFESSIONAL PATHWAY.

Le Cordon Bleu has a 120-year history of meeting industry demand for well-educated hospitality employees. That need is greater than ever before with Australia’s hospitality and tourism industry employing around 930,000 people - approximately 8.1% of the working population. By 2024, the global hospitality and tourism industry will have created 346 million jobs, which is 10.2% of all jobs. Work Integrated Learning and our Industry Engagement Team prepares our students for tomorrow’s workplace.

WHAT IS WORK INTEGRATED LEARNING (WIL)?

Work Integrated Learning (WIL) allows students to explore career aspirations in a real industry workplace before graduating. Le Cordon Bleu places students in Work Integrated Learning programmes worldwide allowing them to experience diverse workplace cultures, build skill-sets and industry networks.

With a focus on career development, WIL provides a platform for professional and personal growth with workplace opportunities to hone specialist skills for the future.


OUR INDUSTRY ENGAGEMENT TEAM NETWORKS WITH 2,100 INDUSTRY PARTNERS IN OVER 35 COUNTRIES.

INDUSTRY PARTNERS
OUR ALUMNI: ONE BLUE RIBBON CONNECTS US ALL

INTERNATIONAL NETWORK
For over 120 years, our alumni have played a significant role in defining and shaping Le Cordon Bleu. Our alumni represent the finest in their field in culinary arts, gastronomy and hospitality-related professions.

This international network provides opportunities to reconnect with fellow graduates, and to recognise Le Cordon Bleu alumni contribution to industry and the wider community.

The Le Cordon Bleu Alumni Association reinforces the lifelong connection and passion many graduates associate with Le Cordon Bleu.

YOUR GLOBAL BADGE
Le Cordon Bleu’s blue ribbon badge is an internationally recognised symbol of prestige. It is our global badge - our unique brand; a symbol of excellence. It tells the world that our alumni belong to an exclusive network of the world’s finest hospitality practitioners, entrepreneurs, and experts.

Our global badge gives graduates a distinct marketplace advantage in a competitive industry.

EILEEN LOW: LIFELONG LEARNING THE KEY TO SUCCESS
Ambitious alumna Eileen Low adores her job as Brand Experience Manager for St Hugo at Pernod Ricard Winemakers. An unstoppable high achiever, she graduated as Dux in 2012 with a Master of International Hospitality Management.

“Everything I learned at Le Cordon Bleu has amazing value in the workplace. Without Le Cordon Bleu and my commitment to lifelong learning this job would never have happened.”

Eileen’s future plans will see her starting a PhD in hospitality management, pursuing senior management opportunities at Pernod Ricard, and in the longer term, teaching at Le Cordon Bleu. There’s no doubt Eileen’s incredible drive and commitment to lifelong learning will continue to open doors for her.

SHREE TATWADI: THE THRILL OF MANAGING EVENTS
Working as Banquet Manager at five-star hotel Crown Resorts was the beginning of Shree Tatwadi’s love affair with large corporate events. “Managing a successful event is exciting, there’s an adrenaline rush and the thrill of the unknown.”

With an impressive list of high-profile clients - Liberal National Party, West Coast Eagles and Fremantle Dockers - Shree says: “One memorable achievement is a charity event called Perth’s Longest Lunch, a 7-course seated lunch for 800 guests with 8 hours of service, matching wines with every course.”

Graduating with a Bachelor of Business (Restaurant and Catering), Shree did an 18-month management traineeship with Shangri-La Hotel and gained the coveted role of Banquet Manager. There is no doubt that senior management is on the cards.
EMILY RAVEN: AUSTRALIA’S PREMIER SPECIALTY COFFEE ROASTER

Award-winning entrepreneur Emily Raven is Australia’s premier female specialty coffee roaster who creates her unique coffee blends in-house with a focus on artisanal craft.

Winning ‘Best Café’ at SA Restaurant and Catering Awards in 2016, Emily credits her Le Cordon Bleu Master of Arts (Gastronomy) for laying the foundation for her success.

“The master’s degree was inspiring as it brought people from different industries together to find a sense of community. It was immensely helpful in building connections. Industry networking and learning from peers is vital to the success of your craft.”

STEVEN TAN: A PASSION FOR INTERNATIONAL EXPERIENCE

Steven Tan’s exciting international hospitality management career has focused on working in luxury hotels. “Don’t limit yourself, be open to opportunities, broaden your experience by working overseas.”

After graduating with a Bachelor of Business (International Hotel & Resort Management) in 2007, Steve’s career took him from Australia to Philadelphia (USA) on an 18-month sponsored visa for Ritz-Carlton Group. Singapore offered his next adventure at the Ritz-Carlton Millenia as Duty Manager, followed by Abu Dhabi as a member of the opening team for Ritz-Carlton, and returning to Perth to assist in the opening of Crown Resorts.

Having travelled the world, he is happily settled in Perth where he works as Front Office Manager at Crown Resorts, saying: “There are not many countries that can better Australia for quality of life”.

YUVRAJ PAWAR: A GIFT FOR LEADING PEOPLE

Yuvraj Pawar’s gift for leading people has seen him quickly rise through the ranks to Rooms Division Manager at Rydges Palmerston. With a Master in International Hospitality Management under his belt, his goal of being General Manager is closer than ever.

Since graduating from Le Cordon Bleu Adelaide in 2014, Yuvraj’s star has continued to rise. In his current role as Rooms Division Manager at Rydges Palmerston, he has increased occupancy from 60% to 99%.

“It makes you feel proud when you’re dealing with million dollar contracts - it’s a privilege to be involved at that level. My study at Le Cordon Bleu has given me the confidence to say, “Actually, I can do this!”

Yuvraj Pawar’s gift for leading people has seen him quickly rise through the ranks to Rooms Division Manager at Rydges Palmerston. With a Master in International Hospitality Management under his belt, his goal of being General Manager is closer than ever.
HOSPITALITY MANAGEMENT

Our International Hotel Management degree creates globally-focused, multi-skilled, career-ready hospitality leaders.

The hospitality sector is a major contributor to our economy, currently employing 554,200 Australians³. Employment growth in the hospitality industry is higher than any other sector, with travel and tourism expected to generate more than 380 million jobs globally by 2027⁴.

BACHELOR OF BUSINESS (INTERNATIONAL HOTEL MANAGEMENT)

Become an inspiring leader in the dynamic world of hotel management. Apply communication skills, marketing knowledge and business strategies to the realities of managing a hotel or resort.

Explore critical analysis of management styles and strategic thinking processes required to succeed. Practical business simulations give you invaluable knowledge of real work environments.

Our programme includes 2 x 6 month Work Integrated Learning (WIL) placements in industry. Work Integrated Learning gives students the chance to apply theoretical knowledge and hone practical skills. This real-world learning gives our graduates a distinct marketplace advantage.

⁴. World Travel & Tourism Council, Travel & Tourism Economic Impact 2017 Australia, p.4
PROGRAMME STRUCTURE

STAGE 1
On Campus (6 months)
- Kitchen Operations Management
- Food and Beverage Service
- Communication
- Wine Fundamentals
- Food and Beverage Cost Control
- Accounting Principles and Practice
- Housekeeping
- Management Concepts

STAGE 2
Work Integrated Learning
Six-month real industry workplace experience.

STAGE 3
On Campus (6 months)
- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- International Hotels and Events
- Rooms Division Management
- Management Information Systems

STAGE 4
Work Integrated Learning
Six-month real industry workplace experience.

STAGE 5
On Campus (12 months)
- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making For Managers
- Strategies in Globalised Hospitality

KEY INFORMATION

Campus: Adelaide or Sydney
Admission dates: January and July
Duration: Three years full time
Industry placement: 2 x 6 months

Entry Requirements
Age: 18
Prerequisites: Satisfactory completion of Australian Year 12 or equivalent interstate/overseas secondary education is required. Applicants must be 18 years of age when the course commences.
IELTS Academic: 6 with no band score below 5.5.

CRICOS Code
075350B

Study Commitment
The Bachelor of Business is a 3 year degree. It has 4 semesters (of six months each) and consists of lectures and tutorials. There are 20 to 22 weeks of classes and the final stage (equivalent to 2 semesters) is taken over 12 months.

Assessment
You will be assessed through a combination of examinations, tests, essays, reflective journals, reports, projects, written assignments, oral presentations, classroom discussions and practical activities.

Course Credit
You can apply for course credit, a process that recognises prior study, skills and knowledge.

Fee-Help
Eligible Australian citizens can access FEE-HELP for all or part of their tuition fees. Access to FEE-HELP is subject to confirmation by the Australian government.
RESTAURANT MANAGEMENT

Our International Restaurant Management degree is an intensive programme focused on preparing students for a range of careers at management level in restaurant businesses, food and beverage consultancy, and related food production & service operations.

Students explore the aesthetics of food and wine and its place in the hospitality experience. The degree has a strong focus on the entrepreneurial and culinary aspects of the world of hospitality, including small business management, marketing, wine and beverage management.

BACHELOR OF BUSINESS (INTERNATIONAL RESTAURANT MANAGEMENT)

Become an inspiring leader in the fast-paced world of restaurant management. Apply human resource skills, marketing knowledge and decision-making to the realities of creating and running a successful restaurant.

Our programme includes 2 x 6 month Work Integrated Learning (WIL) placements in industry. Work Integrated Learning gives students the chance to apply theoretical knowledge and hone practical skills. This real-world learning gives our graduates a distinct marketplace advantage.

POTENTIAL CAREER PATHS

- Sommelier
- Restaurant Manager
- Catering Manager
- Event Management
- Cafe/Restaurant Owner
- Resort Management
- General Manager
- Food and Beverage Manager
PROGRAMME STRUCTURE

STAGE 1
On Campus (6 months)
- Kitchen Operations Management
- Food and Beverage Service
- Communication
- Wine Fundamentals
- Food and Beverage Management
- Accounting Principles and Practice
- Stage 1 Industry Workshop
- Management Concepts

STAGE 2
Work Integrated Learning
Six-month real industry workplace experience.

STAGE 3
On Campus (6 months)
- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- Restaurant Concepts
- Food Quality Management
- Culinary Practice

STAGE 4
Work Integrated Learning
Six-month real industry workplace experience.

STAGE 5
On Campus (12 months)
- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making for Managers
- Food and Wine Philosophy

KEY INFORMATION

Campus: Adelaide or Sydney
Admission dates: January and July
Duration: Three years full time
Industry placement: 2 x 6 months

Entry Requirements
Age: 18
Prerequisites: Satisfactory completion of Australian Year 12 or equivalent interstate/overseas secondary education is required. Applicants must be 18 years of age when the course commences.
IELTS Academic: 6 with no band score below 5.5.

CRICOS Code
072295F

Study Commitment
The Bachelor of Business is a 3 year degree. It has 4 semesters (of six months each) and consists of lectures and tutorials. There are 20 to 22 weeks of classes and the final stage (equivalent to 2 semesters) is taken over 12 months.

Assessment
You will be assessed through a combination of examinations, tests, essays, reflective journals, reports, projects, written assignments, oral presentations, classroom discussions and practical activities.

Course Credit
You can apply for course credit, a process that recognises prior study, skills and knowledge.

Fee-Help
Eligible Australian citizens can access FEE-HELP for all or part of their tuition fees. Access to FEE-HELP is subject to confirmation by the Australian government.

RICHARD BARTHES | BACHELOR DEGREE GRADUATE
MASTER OF INTERNATIONAL HOSPITALITY MANAGEMENT

Our Master of International Hospitality Management degree will fast-track your career into senior management positions worldwide. Your next step to high-level leadership, our postgraduate degree will set you above the competition.

The hospitality industry is thriving with 292 million jobs globally, and a predicted 380 million jobs by 2027. Currently the industry provides 1 in every 10 jobs, with the travel & tourism sector expected to continue its rapid growth.⁵

Now is the time to enrol in Le Cordon Bleu’s Master of International Hospitality Management.

MASTER OF INTERNATIONAL HOSPITALITY MANAGEMENT DEGREE

 Become a globally-focused executive in international hospitality management. Explore hospitality leadership, strategic principles, service quality management, project management, and risk management in a global context. Learn to use innovative technology to streamline processes and meet fast-paced industry demands.

This programme includes a 6-month Work Integrated Learning (WIL) placement in industry. Work Integrated Learning gives students the opportunity to apply theoretical knowledge and hone practical skills. This real-world learning gives our graduates a distinct marketplace advantage.

⁵ World Travel & Tourism Council, Travel & Tourism, Global Economic Impact & Issues 2017

POTENTIAL CAREER PATHS

- General Manager
- Business Development Manager
- Rooms Division Manager
- Events Manager
- Human Resources Manager
- Hotel Finance Manager
- Revenue Management
- Sales and Marketing Management
- Corporate Hospitality Management
### PROGRAMME STRUCTURE

**YEAR 1**  
**On Campus (12 months)**  
Emphasis is on the academic side of the programme, with students studying on campus to develop the knowledge behind leadership and management:
- Service Quality Management
- Global Business Environment
- People, Leadership and Performance
- Accounting for Management
- Marketing Management
- Risk and Contingency Management
- Managing Hospitality in the International Context
- Research and Business Decision Making

**YEAR 2**  
**On Campus (6 months)**
- Strategic Principles
- Successful Hospitality Project Design
- Applied Hospitality Management (Double weighted unit)

**Hospitality Industry Experience (6 months)**  
Apply the skills and techniques learned on campus during your course in a real hospitality business. With assistance from Le Cordon Bleu’s Industry Engagement Team, this work-based learning experience provides the foundation for your career in the hospitality industry.

### KEY INFORMATION

**Campus:** Adelaide - University of South Australia by the faculty of the School of Management  
**Admission dates:** February and August  
**Duration:** Two years full time  
**Hospitality Industry Experience:** 6 months  

**Entry Requirements**  
**Age:** 18  
**Prerequisites:** Undergraduate degree or four (4) years relevant business or hospitality experience and expertise at a management level.  
**IELTS Academic:** 6.5 with no band score below 6.

**CRICOS Code**  
088614J

**Assessment**  
You will be assessed through a combination of examinations, tests, essays, reflective journals, reports, projects, written assignments, oral presentations, classroom discussions and practical activities.

**Course Credit**  
Students who have completed relevant postgraduate programs at appropriate institutions, with a credit or better grade average can apply for course credit.

**Fee-Help**  
Eligible Australian citizens can access FEE-HELP for all or part of their tuition fees. Access to FEE-HELP is subject to confirmation by the Australian government.
LE CORDON BLEU PROFESSIONAL LEARNING (ONLINE)

Le Cordon Bleu offers a suite of online professional learning courses, giving you the opportunity to pursue professional development in a flexible online format.

Particularly valuable to individuals who are working full or part time, these online courses are accessible through any quality internet connection, any time of day.

These short, industry-relevant courses will support your career in food, hospitality, restaurant management, resorts, hotels, foodservice, education (hospitality/gastronomy) and allow you to pursue contemporary studies in food writing, gastronomy, food entrepreneurship and sustainability and modernist cuisine.

Participants learn using a variety of methods, including web-based tutorials and activities, recorded interviews with industry experts and one-on-one feedback from teaching staff. Optional on-campus intensives are also available for some courses.

These courses are non-accredited. Participants will receive a Statement of Attainment for individual courses.

For further information contact australia@cordonbleu.edu
POTENTIAL CAREER PATHS

- **MARKETING**
  Tourism, Restaurant, Winery

- **HOSPITALITY**
  Food/Wine Distributor, Import/Export

- **MEDIA**
  Publishing, Food/Wine/Travel Writing, Public Relations

- **EDUCATION**
  Food, Wine, Hospitality, Home Economics, Food Studies

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DR. ROGER HADEN | HEAD OF DISCIPLINE (GASTRONOMY), LE CORDON BLEU AUSTRALIA
AUSTRALIA

LIFESTYLE & LEARNING
WITH LE CORDON BLEU

Our local and international students enjoy the best lifestyle and learning opportunities in the world. Le Cordon Bleu students attend vibrant, state-of-the-art campuses in Sydney and Adelaide.

Our students choose Australia for its inclusive and diverse culture, its temperate climate, and excellent quality of life. Recent statistics indicate that the hospitality and tourism industry is thriving, with 930,000 people currently employed in Australia6.


SYDNEY

Sydney is an incredible place to live, and a great place to study. Constantly topping student lifestyle surveys, Sydney has one of the biggest international student populations and ranked as the fourth most popular city in the world in the QS Best Student Cities 2016.

Many world-renowned chefs call Sydney home, so there’s no end of local and international cuisine to enjoy.
ADELAIDE

Adelaide is blessed with a Mediterranean climate, which means students will enjoy four distinct seasons.

Adelaidians go out of their way to make sure there is a warm welcome waiting for international students when they first arrive here.

With so many beautiful parks, green spaces and quiet suburbs, walking and cycling are easy and safe ways to get around.

Local natural attractions include Mt Lofty Ranges, Barossa Valley and Fleurieu Peninsula.

Explore nearby wine regions in the Barossa Valley, McLaren Vale and Adelaide Hills to learn about local wines.

Choose from many events throughout the year, from music concerts, sport events, festivals, markets, and theatre.
LE CORDON BLEU ADELAIDE

ADELAIDE IS LE CORDON BLEU’S ACADEMIC HEADQUARTERS IN AUSTRALIA.

Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for our vocational programmes and Higher Education Provider for all higher education programmes. The hospitality & gastronomy programmes are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies and University of South Australia.

Since establishing the Advanced Diploma in Restaurant and Catering Management in 1998, Adelaide has expanded its range of hospitality and gastronomy business qualifications.

Le Cordon Bleu Adelaide Courses:

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

These innovative degrees are delivered by leading higher education providers and universities in order to meet the evolving needs of contemporary businesses, including TAFE SA and University of South Australia. Programmes blend academic knowledge with practical industry-based training, so graduates are set for success in rapidly growing industry sectors, such as tourism, hotel management and food and wine.

Le Cordon Bleu is based at the internationally renowned TAFE SA Regency International Centre for Tourism, Hospitality and Food Studies at Regency Park. It features state-of-the-art training facilities and has a proud award-winning 40-year history.
Facilities, equipment and support services

Regency International Centre for Hospitality, Leisure and Food Studies is a world-class training and education facility covering all aspects of the hospitality and food industry.

- A sensory evaluation area
- Four major training bars
- Two wine tasting rooms
- Demonstration kitchens and a lecture theatre
- A winery and industry development centre
- Academic and personal counselling
- Accommodation assistance
- A career advisor
- Student clubs and Association
- Cafeteria
- Electronic banking facilities (ATM)
- Disability support
- A restaurant and function centre
- Specific Le Cordon Bleu culinary teaching kitchens
- Learning support—language programs for people with English as a second language

Adelaide Campus

Le Cordon Bleu undergraduate degree programmes are offered at TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies at Regency Park campus, only 30 minutes from the city using public transport.

The Master of International Hospitality Management is delivered at the University of South Australia, City West campus.

Le Cordon Bleu Australia
TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies
137 Days Road, Regency Park SA 5010
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Toll Free 1800 064 802
E australia@cordonbleu.edu
lecordonbleu.com.au

University of South Australia
City West Campus
North Terrace Adelaide SA 5000

Accommodation

There are many accommodation options including student residences, private rental, homestay and/or share accommodation. Many international students like to live in or near the Adelaide city centre for its free city transport, the central food market, Chinatown, cinemas and shopping malls.

For more information regarding accommodation please visit: www.cordonbleu.edu/adelaide/accommodation-general/en

Cost of living

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rent</td>
<td>$120–$380</td>
</tr>
<tr>
<td>Food</td>
<td>$90–$130</td>
</tr>
<tr>
<td>Utility bills</td>
<td>$35–$55</td>
</tr>
<tr>
<td>Transport</td>
<td>$20–$35</td>
</tr>
<tr>
<td>Telephone/internet</td>
<td>$15–$40</td>
</tr>
<tr>
<td>Other</td>
<td>$50+</td>
</tr>
</tbody>
</table>

*Cost of living is based on weekly expenses.

For more information please visit www.studyinaustralia.gov.au/global/live-in-australia/living-costs

SIEW LING MICHELLE & MOHAMMED AL-HURUINI | BACHELOR DEGREE GRADUATES
LE CORDON BLEU SYDNEY

Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for our vocational programmes and Higher Education Provider for all higher education programmes. The Hospitality Management programmes are delivered in association with TAFE NSW.

Our Sydney campus is based at TAFE NSW in North Ryde, a leafy suburb 17 kilometres north of Sydney’s central business district. It is the largest hospitality training centre in the Asia-Pacific region.

Le Cordon Bleu Sydney Courses:
- Bachelor of Business-International Hotel Management
- Bachelor of Business-International Restaurant Management

Facilities, equipment and support services

The TAFE NSW, Ryde College is an internationally renowned specialist training centre for hospitality and tourism.

- 6 fully equipped commercial and specialty kitchens
- 2 demonstration kitchens
- 2 training restaurants
- 4 training bars
- Sydney Coffee Academy
- An auditorium
- 4 lecture theatres
- Function event areas
- Specialist wine tasting facilities
- Academic and personal counselling
- Learning support staff
- Campus library
- Accommodation service
- Retail shop
- Career advisor
- Disability support
- Students Association
- Modern cafeteria
- Electronic banking facilities (ATM)
Accommodation

There are many accommodation options in Sydney, including student residences, private rental, homestay and share homes.

https://www.cordonbleu.edu/sydney/accommodation-general/en

Cost of living

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rent</td>
<td>$250-$400</td>
</tr>
<tr>
<td>Food</td>
<td>$80-$200</td>
</tr>
<tr>
<td>Utility bills</td>
<td>$60-$100</td>
</tr>
<tr>
<td>Transport</td>
<td>$25-$50</td>
</tr>
<tr>
<td>Telephone/internet</td>
<td>$25-$50</td>
</tr>
<tr>
<td>Other</td>
<td>$50+</td>
</tr>
</tbody>
</table>

*Cost of living is based on weekly expenses.

For more information please visit

Sydney Campus

TAFE NSW, Northern Sydney is one of Australia’s leading providers of vocational training and tertiary education.

Le Cordon Bleu Sydney Culinary Arts Institute

TAFE NSW
Ryde College
250 Blaxland Road, Ryde
NSW 2117
CRICOS Provider No: 00591E
T +61 2 8878 3100
Toll Free 1800 064 802
E australia@cordonbleu.edu
cordonbleu.edu/australia
1. **Download your application form or apply online**
   To download an application form, or apply online, please visit the www.cordonbleu.edu/australia/downloads-pdfs and select the appropriate form.

2. **Complete your application form**
   The application form includes all the information we require to enrol you in the course of your choice. Please be as detailed as possible. If you need assistance with this, or have any questions, please contact us at australia@cordonbleu.edu.

3. **Prepare your supporting documents**
   The enrolment form includes all the supporting documents you will need to provide with your certified application form. Please ensure that all of these documents are valid and ready to submit with your application.

4. **Submit your completed application form**
   Some applications can be submitted online. All other applications may be submitted by post, fax or email:
   Le Cordon Bleu Australia
   137 Days Road, Regency Park
   SA 5010 Australia
   admissionsaustralia@cordonbleu.edu

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

6. **Letter of offer**
   When your application is approved, we will send you a Letter of Offer. This will include an acceptance form and payment details.

7. **Fee payable**
   Please return the completed acceptance form together with your fee payment. Accepting your place well in advance of your course start date, and paying your fees will help to ensure that your place is secure.

8. **Applying for 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 www.homeaffairs.gov.au.

9. **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 programme as stated on your eCoE.

10. **Arrival and accommodation**
    To arrange accommodation ahead of your arrival, please visit our guide to each city on our website: www.cordonbleu.edu/australia

11. **Welcome**
    Le Cordon Bleu welcomes you. Please join your fellow students for the Le Cordon Bleu orientation programme at each campus and begin your studies.

For more information or assistance please contact us:
T +61 8 8348 3000 | E australia@cordonbleu.edu
CULINARY DREAMING

Le Cordon Bleu’s tradition of excellence began in 1895 when its first school opened in Paris. Today, Le Cordon Bleu is linked to the world’s most prestigious restaurants, the grandest hotels, and the most successful hospitality events. Our reputation is built on delivering superior, industry-relevant programmes, with a perfect mix of practical and theoretical training.

**GRAND DIPLÔME**
SIT30816 - CERTIFICATE III IN COMMERCIAL COOKERY & SIT31016 - CERTIFICATE III IN PATISSERIE

*Campus:* Brisbane, Melbourne & Sydney

*Duration:* 2 years

The Grand Diplôme is internationally recognised as one of Le Cordon Bleu’s most prestigious culinary qualifications. After completing Basic, Intermediate and Superior certificates (for both Cuisine and Pâtisserie), and a Work Integrated Learning (WIL) component, you will receive the coveted Le Cordon Bleu Grand Diplôme.

**DIPLÔME DE COMMIS CUISINIER**
SIT30816 - CERTIFICATE III IN COMMERCIAL COOKERY

*Campus:* Adelaide

*Duration:* 12 months

Learn the foundation knowledge and skills of classical French culinary techniques that underpin contemporary cuisine. French culinary topics are combined with Australian units of competency to create a unique study programme. A Work Integrated Learning (WIL) gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace.

**DIPLÔME DE COMMIS PÂTISSIER**
SIT31016 - CERTIFICATE III IN PATISSERIE

*Campus:* Adelaide

*Duration:* 12 months

Our Certificat de Commis de Pâtisserie (Certificate III in Pâtisserie) will give you comprehensive knowledge and solid skills in the expert preparation of pâtisserie served in restaurants, cafés and tea rooms. French culinary topics are combined with Australian units of competency to create an unique study programme.

A Work Integrated Learning (WIL) gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace.

**DIPLÔME DE CUISINE**
SIT30816 - CERTIFICATE III IN COMMERCIAL COOKERY

*Campus:* Brisbane, Melbourne & Sydney

*Duration:* 15 months

Our Diplôme de Cuisine is the most rigorous and comprehensive programme in classical French culinary techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French cuisine.

**DIPLÔME DE PÂTISSERIE**
SIT31016 - CERTIFICATE III IN PATISSERIE

*Campus:* Brisbane, Melbourne & Sydney

*Duration:* 15 months

Our Diplôme de Pâtisserie is the most rigorous and comprehensive programme in classical French pastry techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French pâtisserie.

**DIPLÔME AVANCÉ DE GESTION CULINAIRE - CUISINE**
SIT40516 - ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

*Campus:* Brisbane, Adelaide, Melbourne & Sydney

*Duration:* 12 months

*Prerequisite:* Certificate III in Commercial Cookery

The Advanced Diploma of Hospitality Management (includes SIT40516 - Certificate IV in Commercial Cookery) provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry occupations.

**DIPLÔME AVANCÉ DE GESTION CULINAIRE - PÂTISSERIE**
SIT40716 - ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

*Campus:* Brisbane, Adelaide, Melbourne & Sydney

*Duration:* 12 months

*Prerequisite:* Certificate III in Commercial Cookery

The Advanced Diploma of Hospitality Management (includes SIT40716 - Certificate IV in Pâtisserie) provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry occupations.
ENROLMENT ENQUIRIES

OCEANIA
AUSTRALIA
Level 2, Building E, 137 Days Rd Regency Park South Australia 5010 Australia
T: +61 8 8348 3000 australia@cordonbleu.edu

NEW ZEALAND
Level 2, 54 Cuba Street, Te Aro Wellington 6011, New Zealand
T: +64 (0)4 4729800
F: +64 (0)4 4729805 nz@cordonbleu.edu

CAMPUSES
ADELAIDE
137 Days Rd Regency Park South Australia 5010
+61 8 8348 3000

BRISBANE
Building D, Colchester Street, South Bank, Queensland 4101
+61 7 3244 5965

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

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

SOUTH EAST ASIA
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Le Cordon Bleu International Regional Office, Thailand
Trendy Office Building Level 6, Room 12,
Sukhumvit Soi 13
Klongtoey-Nua Wattana
Bangkok 10110, Thailand
thailand@cordonbleu.edu

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Level 3, Neo Vikram Above Audi Showroom New link Road
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+ 91 98198 78173

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M: +62 811 110 5268
indonesiahub@cordonbleu.edu

YOSUA JULIANTO, RACHEL ELAINE, DEWI LILIAN LAKSONO, NADYA AYUNITINGTYAS, CYNTHIA HARDY, CATHERINE TAYLOR, LALITA SETIANDI, DEWI LILIAN LAKSONO, HANI LIEKA
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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 & REFUNDS POLICY):
https://www.cordonbleu.edu/australia/general-policies/en

INTERNATIONAL STUDENTS (FEES, CONDITIONS & REFUNDS POLICY):
https://www.cordonbleu.edu/australia/general-policies/en

POLICIES & PROCEDURES RELATING TO ALL PROGRAMMES CAN BE ACCESSED VIA:
www.cordonbleu.edu/australia/general-policies/en

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https://www.cordonbleu.edu/australia/downloads-pdfs/en

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