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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.

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, restaurant management, and gastronomy.

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

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.

Each year, Le Cordon Bleu Australia welcomes approximately 2000 students from diverse cultures around the globe to experience a world-class education in culinary arts, hotel & restaurant management in Adelaide, Brisbane, Melbourne, and Sydney.

Our work-ready graduates are highly sought after in industry and belong to an international alumni network across 35 institutes in 20 countries.

For over 120 years, Le Cordon Bleu has been a global leader in culinary, wine and hospitality education. By continuously evolving to meet the changing demands of the industry, our philosophy of achieving excellence remains the same.

Internationally recognised as one of the most prestigious and revered cooking schools in the world, our reputation has endured by maintaining industry-relevant programmes utilising innovative new technologies.

Our academic programmes are adapted to the future needs of hospitality services, particularly through our privileged partnerships with governments, universities, and specialist organisations.
Today, our international network comprises more than 35 institutes in 20 countries with over 20,000 students graduating each year.

The Le Cordon Bleu badge of excellence tells the world you are an expert in your field. When you study at Le Cordon Bleu, you join an international network of the world’s finest practitioners, setting the highest standards in both the culinary arts and the hospitality industry.

Le Cordon Bleu has made a worldwide contribution to the conservation of the art of French living and French culture, by setting standards in both the culinary arts and the hospitality industry.

In recent years, our activities have diversified into culinary publications, gourmet products and professional cooking equipment distribution, restaurants and even participating in television series and films.

Be part of our proud legacy. Join us for a lifelong journey on your pathway to culinary mastery.

Amitiés gourmandes,

André J. Cointreau
President and CEO
Le Cordon Bleu International
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 acclaimed hospitality establishments. Our reputation is built on delivering superior, industry-relevant programmes, with a perfect mix of practical and theoretical training.

**TIMELINE OF OUR TRADITION**

Le Cordon Bleu Paris welcomes its first Russian student.

Le Cordon Bleu Paris trains its first Japanese student.

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”.


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.

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 enrolls at Le Cordon Bleu Paris.

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

The success of the Hollywood movie Sabrina, directed by Billy Wilder and starring Audrey Hepburn, contributes to the growing fame of Le Cordon Bleu.

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.

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.

Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are identified as “Little France in Japan”.

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

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.
THE MEDALLION

At graduation, students are awarded a prestigious Le Cordon Bleu medallion. The blue ribbon medal has been synonymous with excellence since 1578 when the highest order of French knighthood wore a gold cross on a blue ribbon in recognition of their elite standards of service.

Le Cordon Bleu medallions are awarded to graduates in recognition of their commitment to excellence, and to honour their passage into industry as lifelong members of a prestigious international alumni network.
THE PIN

Le Cordon Bleu students receive three honorary pins to wear on their lapels – bronze, silver and gold to commemorate progression through their study journey.

Each pin commemorates an individual stage in the student journey on a quest to mastery.

Pins celebrate academic and technical accomplishment at three key stages. Ultimately, wearing three pins signifies mastery in a field of endeavor.

- The first pin, a **bronze**, tells the world that you are at the genesis stage of your journey. You’ve taken the first steps toward creating your dream.

- The second pin, a **silver**, signifies dedication to your ultimate quest for excellence - you are half way through your study journey.

- The third pin, a **gold**, recognizes your accomplishment, achieving academic and technical excellence in your chosen field.

Wear your Le Cordon Bleu pins with pride, it tells the world you are an elite achiever!
Our Industry Engagement Team nurtures relationships with industry partners, actively seeking work opportunities for current students and graduates alike.

The key focus is helping students realise career goals by teaching work-ready skills such as résumé writing, interview techniques, goal setting, and professional presentation.

Your passion for the hospitality industry and our Work Integrated Learning is the perfect professional pathway.

The need for skilled professionals 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.

Le Cordon Bleu students are prepared for tomorrow’s workplace with Work Integrated Learning supported by our Industry Engagement Team.

Our Industry Engagement Team networks with 2,100 industry partners in over 35 countries.

Work Integrated Learning (WIL) allows students to explore career aspirations in a real industry workplace before graduating. Le Cordon Bleu supports the placement of students in Work Integrated Learning programmes 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 within the workplace to hone specialist skills for the future.

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

- Bachelor students complete two (2) WIL units (1200 hours of industry experience).
- Master’s students complete one (1) WIL unit (600 hours of industry experience) as part of their course.

Le Cordon Bleu students typically work in the following roles:
Housekeeping Attendant | Porter / Bell Attendant
Concierge | Reservations Agent | Guest Services Agent | Night Auditor | Food/Banquet Attendant
Butler | Catering & Events Planning | Sales & Marketing Administrator
Our prestigious network of industry partners welcome Le Cordon Bleu students for Work Integrated Learning placements, offering graduate employment opportunities and the potential to open doors to overseas careers.

Students at our Le Cordon Bleu Career Fair
Akshay Luthria,
Banquets Supervisor,
National Wine Centre of Australia

“The amount of effort that goes into their training ensures that Le Cordon Bleu students understand the needs of our industry and it makes it easy to work with them.”

Bethany Finn,
Executive Chef, Mayfair Hotel

“The education Le Cordon Bleu students receive allows them to lock into the role straight away. Their 5-star training matches our 5-star organisation.”

Graeme Hunt,
Head Chef, Chin Chin Sydney

“What sets Le Cordon Bleu students apart is their positive attitude and good vibes - they're always willing to fit in.”

Caroline Dumon,
Recruitment Specialist, Hamilton Island

“The Le Cordon Bleu students that we hire have specific culinary, housekeeping or food and beverage training. They are not afraid to pull their sleeves up and get the job done.”

Tayla Clemente,
Assistant Manager
Human Resources, Park Hyatt Melbourne

“The calibre and quality of Le Cordon Bleu students is really high. They are really passionate about what they do.”

Aman Chandia,
Banquets Supervisor, National Wine Centre of Australia

“The National Wine Centre hires Le Cordon Bleu students for their knowledge, as they have good industry understanding of an employer’s requirements.”

Arthur Rojas, Hotel Manager,
TFE Hotels - Adina Apartment Hotel Adelaide Treasury

“We have an excellent Le Cordon Bleu student working for us as a Room Attendant. After only 4 months he is already an absolute asset to the business.”

Tayla Clemente,
Assistant Manager
Human Resources, Park Hyatt Melbourne

“The calibre and quality of Le Cordon Bleu students is really high. They are really passionate about what they do.”

Aman Chandia,
Banquets Supervisor, National Wine Centre of Australia

“The National Wine Centre hires Le Cordon Bleu students for their knowledge, as they have good industry understanding of an employer’s requirements.”
BACHELOR OF BUSINESS DEGREES

Bachelor of Business
(International Hotel Management)

Bachelor of Business
(International Restaurant Management)
HOTEL MANAGEMENT

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

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.

The programme includes 2 x 6 month Work Integrated Learning (WIL) placements in industry. Work Integrated Learning offers students the chance to apply theoretical knowledge and hone practical skills.

POTENTIAL CAREER PATHS
Sales and Marketing Manager | Revenue Management | Rooms Division Manager | Human Resources Management | Recruitment Manager | Training Manager | Resort Management | General Manager | Food and Beverage Management | Convention and Event Management

Christine Rentis
Bachelor of Business (International Hotel Management)
Director of Sales, InterContinental Hotel, Adelaide
Bachelor of Business (International Hotel Management)

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
Work Integrated Learning: 2 x six 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 (plus 2 x six months WIL placement) 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.

Holidays
Holiday breaks are scheduled for a period of time starting at the conclusion of each Term.

The hospitality sector is a major contributor to our economy, currently employing 554,200 Australians. 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 2027.

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3. World Travel & Tourism Council, Travel & Tourism Economic Impact 2017 Australia
RESTAURANT MANAGEMENT

Our International Restaurant Management degree prepares students for a range of careers at management level in restaurant businesses, food and beverage consultancy, and food production & service.

Explore the aesthetics of food and wine and its place in the hospitality experience with a strong focus on the entrepreneurial and culinary aspects of hospitality, including small business management, marketing and wine & beverage 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 running a successful restaurant.

Our programme includes 2 x 6 month Work Integrated Learning (WIL) placements in industry. Work Integrated Learning offers students the chance to apply theoretical knowledge and hone practical skills.

POTENTIAL CAREER PATHS
Sommelier I Restaurant Manager I Catering Manager I Event Management I Cafe/Restaurant Owner I Resort Management I General Manager I Food and Beverage Manager
Bachelor of Business (International Restaurant Management)

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
- 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
Work Integrated Learning: 2 x six 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 (plus 2 x six months WIL placement) 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.

Holidays
Holiday breaks are scheduled for a period of time starting at the conclusion of each Term.
MASTER’S DEGREE

Master of International Hospitality Management

Lucas Lee
Bachelor of Business Hotel Management
Master of International Hospitality Management
Revenue Analyst
The Star Entertainment Group
This 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.

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 offers students the chance to apply theoretical knowledge and hone practical skills. This workplace learning experience gives our graduates a distinct marketplace advantage.

POTENTIAL CAREER PATHS
General Manager | Business Development Manager | Rooms Division Manager | Events Management | 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.

**Holidays**
Holiday breaks are scheduled for a period of time starting at the conclusion of each Study Period.

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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

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Anamika Setaluri
Master of International Hospitality Management
Sales Specialist
Westin Melbourne (Marriott Group)

5. World Travel & Tourism Council, Travel & Tourism, Global Economic Impact & Issues 2017
LE CORDON BLEU ONLINE LEARNING

Le Cordon Bleu offers a suite of online professional learning courses, giving you the opportunity to pursue professional and personal 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.

The online learning, industry-relevant courses will support careers in food, hospitality, restaurant management, resorts, hotels, foodservice, education (hospitality/gastronomy) and allow you to pursue contemporary studies in food writing, gastronomy, food entrepreneurship, 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.

Potential online learning courses offered:
- Food Writing
- Modernist Cuisine
- Food Ethics: From Field to Fork
- Creating Value in Hospitality
- Food Photography
- Gastronomic Tourism
- Entrepreneurship for Food Business
- Nutrition in Culinary Arts
- Gastronomy: Origins and Influences

These courses are non-accredited. Participants will receive a Statement of Results and Certificate of Completion for individual courses.

For further information contact: online@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
Adelaide

Adelaide is blessed with a Mediterranean climate, which means students enjoy four distinct seasons. Adelaidians go out of their way to make sure there is a warm welcome waiting for international students when they arrive.

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.

The Australian Government provides information and guidance on costs associated with living and studying in Australia. www.studyinaustralia.gov.au

Also available: The ‘Insider Guides Cost of Living Calculator’ is also a useful tool to help estimate your cost of living in australia http://insiderguides.com.au/cost-of-living-calculator/
LIFESTYLE & LEARNING WITH LE CORDON BLEU AUSTRALIA

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, Melbourne, Brisbane 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 Australia.¹

Our higher education programmes in hospitality & gastronomy management are delivered at our campuses located in Adelaide and Sydney.

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.
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 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.

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

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

- Rent $120–$380
- Food $90–$130
- Utility bills $35–$55
- Transport $20–$35
- Mb/internet $15–$40
- Other $50+

*cost of living is based on weekly expenses.

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.

TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies
137 Days Road, Regency Park SA 5010
CRICOS Provider No: 00092B RTO: 41026
T +61 8 8348 3000
Toll Free 1800 064 802
E australia@cordonbleu.edu
www.cordonbleu.edu/australia

The Master of International Hospitality Management is delivered at the University of South Australia, City West campus. University of South Australia
City West Campus
North Terrace Adelaide SA 5000
CRICOS Provider No: 00121B

For more information please visit
Facilities, Equipment and Support Services

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

- 16 fully equipped commercial and specialty kitchens
- 2 demonstration kitchens
- 2 training restaurants
- 4 training bars
- A sensory evaluation area
- 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

www.cordonbleu.edu/sydney/accommodation-general/en
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 Institute is based at TAFE NSW Ryde Campus, a leafy suburb 17 kilometres north of Sydney’s central business district and 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)

Cost of living

- Rent $250-$400
- Food $80-$200
- Utility bills $60-$100
- Transport $25-$50
- Mb/internet $25-$50
- Other $50+

*cost of living is based on weekly expenses.

Sydney Campus

TAFE NSW Ryde Campus is one of Australia’s leading providers of vocational training and tertiary education.

Le Cordon Bleu Sydney Culinary Arts Institute

TAFE NSW Ryde Campus 250 Blaxland Road, Ryde NSW 2117
CRICOS Provider No: 00591E RTO:90003
T +61 2 8878 3100
Toll Free 1800 064 802
E australia@cordonbleu.edu
www.cordonbleu.edu/australia

For more information please visit
Le Cordon Bleu enables aspiring culinary professionals to turn their ambitions into reality offering a wide range of culinary arts programmes. Regardless of your background, by graduating with Le Cordon Bleu, you’ll become part of a great tradition of excellence, with credentials that will set you apart from the competition in a challenging, rewarding industry.

**Grand Diplôme**

SIT30816 Certificate III in Commercial Cookery & SIT31016 Certificate III in Patisserie

Campus: Brisbane, Melbourne & Sydney

Duration: 24 months

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), you will receive the coveted Le Cordon Bleu Grand Diplôme.

**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.*

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* 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.


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For more information:

T +61 8 8348 3000

E australia@cordonbleu.edu

W cordonbleu.edu/australia
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.*

Diplôme de Commis Cuisinier (SIT30816 Certificate III in Commercial Cookery) is offered as a six-month intensive study option on-campus followed by a six-month Work Integrated Learning placement.

Diplôme de Commis Pâtissier

SIT31016 Certificate III in Patisserie
Campus: Adelaide
Duration: 12 months

Our Certificat de Commis de Pâtisserie (SIT31016 Certificate III in Patisserie) will give you comprehensive knowledge and solid skills in the expert preparation of pâtisserie served in restaurants, cafés and tea rooms.*

Diplôme de Commis Pâtissier (SIT31016 Certificate III in Patisserie) is offered as a six-month intensive study option on-campus followed by a six-month Work Integrated Learning placement.

Diplôme Avancé de Gestion Culinaire - Cuisine

SIT60316 Advanced Diploma of Hospitality Management
Campus: Adelaide - 24 months
Brisbane, Melbourne & Sydney - 27 months
Duration: 24 months
Prerequisite: SIT40516 Certificate IV 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

SIT60316 Advanced Diploma of Hospitality Management
Campus: Adelaide - 24 months
Brisbane, Melbourne & Sydney - 27 months
Duration: 24 months
Prerequisite: SIT40716 Certificate IV in Patisserie

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.
**Download your application form or apply online**
Application Forms can be downloaded from the Le Cordon Bleu website:
www.cordonbleu.edu/australia/downloads-pdfs

To apply online visit:
www.cordonbleu.edu/australia/how-to-apply/en

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

**Complete your application form**
The application form includes all the information required to enrol 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

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

**Submit your completed application form**
Applications can be submitted online or via post or email:
Le Cordon Bleu Australia
137 Days Road, Regency Park
SA 5010 Australia
E: australia@cordonbleu.edu

**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 programme and enrolment, an acceptance form and payment details.

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.

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/

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 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 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
LE CORDON BLEU GOURMET SHORT COURSES

Le Cordon Bleu Australia offers a range of one and two day culinary discoveries for those with a passion for the art of cooking.

These culinary workshops give home cooks, aspiring chefs and food enthusiasts hands-on opportunities to learn the techniques and skills to replicate professional dishes in the home environment.

Courses planned may include topics such as:

- Cooking with Seafood
- Classic French Stocks & Sauces
- Making Fresh Pasta
- Creative Vegetarian Cuisine
- Pâtés & Terrines
- Mastering Macarons
- Cuisine Technique Essentials
- Patisserie Technique Essentials
- Viennoiseries - French Breakfast Pastry
- French Traditional Artisan Bread
- Taste of Le Cordon Bleu Cuisine & Pastry
- Discover Chocolate: Handmade Truffles and Bonbons
- Gâteaux, Tortes and Celebration Cakes
- Food Photography & Styling Workshop
- Wine Appreciation & Pairing

These are not CRICOS registered courses and cannot be offered to an international student on a student visa. For more information, please visit: www.cordonbleu.edu/australia/gourmet-short-courses/en

Le Cordon Bleu Gourmet Short Courses are non-accredited / non-award courses. Participants receive a Certificate of Participation from Le Cordon Bleu CordonTec.
FEES, REFUNDS & CONDITIONS POLICY, ADMISSIONS PROCEDURES

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): www.cordonbleu.edu/australia/general-policies/en
International Students (fees, conditions & refunds policy): www.cordonbleu.edu/australia/general-policies/en
Policies & procedures relating to all programmes: www.cordonbleu.edu/australia/general-policies/en
Current tuition fees and other course-related costs are published on the pdf Application Forms.
www.cordonbleu.edu/australia/downloads-pdfs/en

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

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