



125 YEARS



LE CORDON BLEU®

1895-2020

CULINARY ARTS & BUSINESS MANAGEMENT
PROGRAMMES | 2020/2021

FIND YOUR FUTURE WITHIN



“

If you're
in a good profession,
it's hard to get bored,
because you're never
finished
- there will always be
work you haven't yet
done.

”

Julia Child



Welcome

For 125 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 35 institutes in 20 countries with 20,000 graduates annually.

By evolving with the times, Le Cordon Bleu academic programmes 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





Professional background:

- Atlantic Group, Melbourne, Australia
- The Botanical Hotel, Melbourne, Australia
- Compass Group Medirest, Australia
- The Hotel Windsor, Melbourne, Australia
- The Point, Melbourne, Australia
- Epicure Catering, Melbourne Australia
- Crown Towers Hotel R/S & JJ's Bar and Grill, Melbourne, Australia
- Cecconi's at Crown, Melbourne Australia
- Stephanie's Restaurant, Melbourne, Australia
- Park Hyatt, Buenos Aires, Argentina
- Hyatt Regency Fleurieu Adelaide, Australia

Specialities:

The French culinary arts, contemporary & modern Australian cuisine

Career highlights:

- Trained at Ritz hotel, London under renowned Executive Chef Michael Quinn OBE
- President of the Bocuse d'or Academy, Australia
- Maître Restaurateur Chaîne des Rôtisseurs, Australia
- Member of Le Toques Blanches Executive Chef Association, Victorian chapter
- Member of the Australian Culinary Federation, Victorian chapter
- Member of the Australian Institute of Technical Chefs
- Australian representative for the internationally acclaimed culinary competition the Bocuse d'or Lyon France, 1995
- Member of the winning team of the prestigious Seppelt Menu of the Year award along with team mates Maggie Beer, Cheong Liew, and Urs Inauen

Tom Milligan

Le Cordon Bleu Culinary Arts Technical Director

With an international career spanning 30 years, Tom Milligan brings an incredible wealth of knowledge to his role as the Culinary Arts Technical Director for Le Cordon Bleu Australia, ensuring that the quality of culinary programmes across Australia's four institutes meet the highest Le Cordon Bleu standards.

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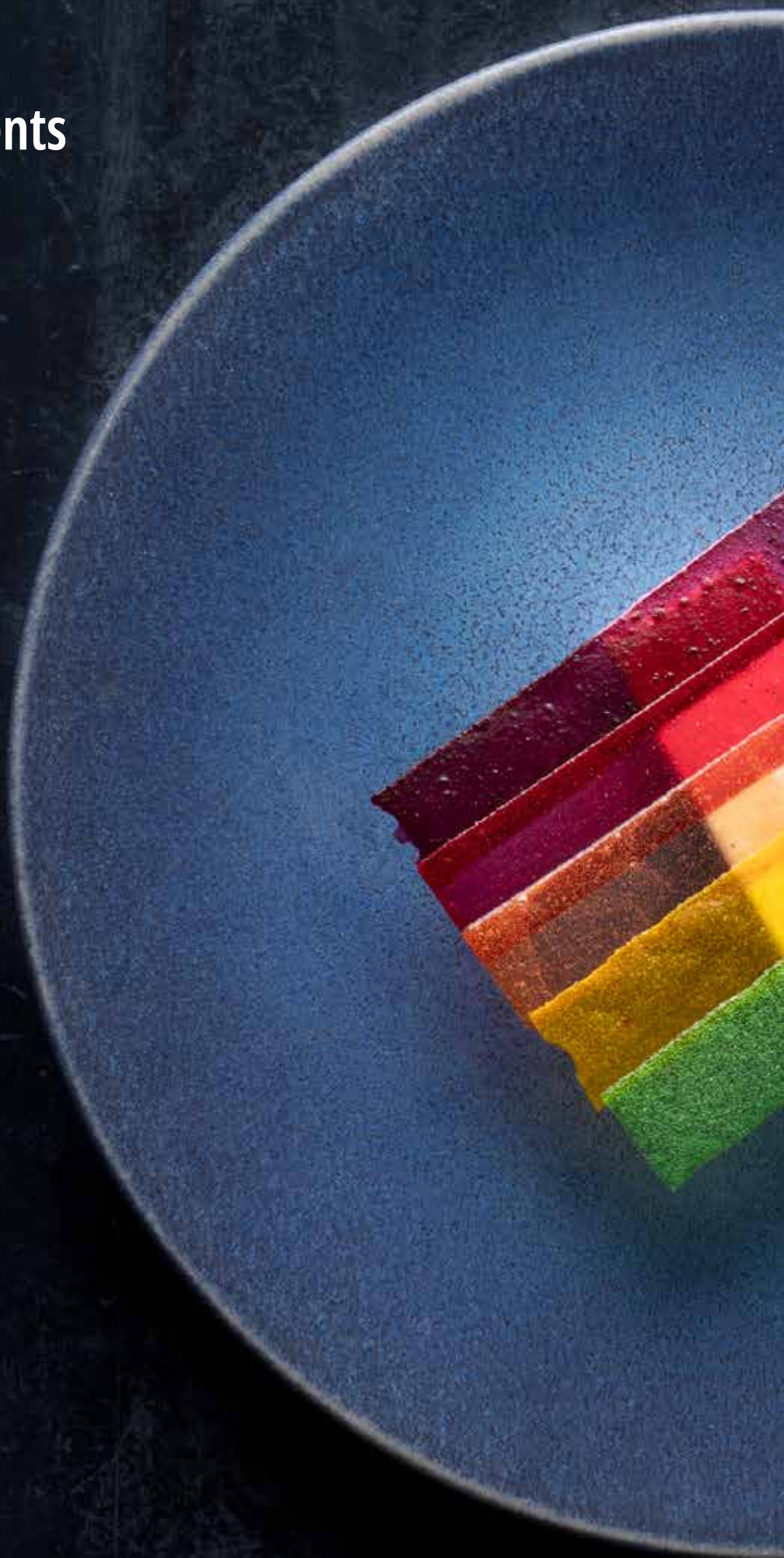
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(CRICOS CODE: 097325K)

SIT40516 Certificate IV in
Commercial Cookery
(CRICOS CODE: 097326J)

SIT60316 Advanced Diploma of
Hospitality Management
(CRICOS CODE: 091098J)





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SIT31016 Certificate III in Pâtisserie
(CRICOS CODE: 097327G)

SIT40716 Certificate IV in Pâtisserie
(CRICOS CODE: 097328G)

SIT60316 Advanced Diploma of Hospitality Management
(CRICOS CODE: 091098J)

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125 YEARS



LE CORDON BLEU®

1895-2020



125 YEARS



LE CORDON BLEU®

1895-2020

For 125 years, Le Cordon Bleu has remained true to what it set out to achieve – the promotion of French culture, cuisine, gastronomy, and intercultural exchange. It has played a role in social progress, supporting women to take a more prominent role in the culinary arts industry, and standing up for the social rights of chefs.

Le Cordon Bleu first came to the world's attention in 1895 when its magazine *La Cuisinière Cordon Bleu* (by French journalist Marthe Distel) became a global sensation.





Celebrating a bright future, honouring a rich past

For 70 years, the magazine showcased the art of French cooking, delighting culinary professionals and enthusiasts with detailed recipes for haute cuisine dishes. The popularity of the magazine led to the first Le Cordon Bleu cooking school opening in Paris (1896), followed by London (1931), then New York (1942).

In 1984, M. André Cointreau acquired Le Cordon Bleu, expanding its reputation as a leading culinary arts and hospitality management institute throughout the globe.

Today, Le Cordon Bleu is an iconic institution with an international network of 35 schools in 20 countries, and 20,000 students annually from 130 nationalities. Many celebrities in the culinary world - Julia Child, Giada De Laurentiis, Yotam Ottolenghi, Mary Berry, and Gaston Acurio - are proud Le Cordon Bleu alumni.

In 2020, Le Cordon Bleu marks its 125th year anniversary with an international calendar of activities, culinary competitions, and industry events celebrating a bright future, while honoring a rich past.



Naphachama (Noki) Hongsakaola

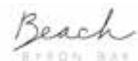
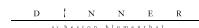
Diplôme de Cuisine -
SIT30816 Certificate III in Commercial Cookery
Restaurateur, Head Chef/Owner Mimi

*"Le Cordon Bleu fed my passion, I loved it so much.
The multiculturalism of teachers and students really
appealed to me."*



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

Our Industry Engagement Team nurtures relationships with industry partners,
actively seeking work opportunities for current students.



CELEBRATING OUR ALUMNI

For 125 years, Le Cordon Bleu has celebrated the exceptional talent of its alumni. Many alumni, like Julia Child, Gaston Acurio, and Rachel Khoo, have achieved celebrity status as TV chefs, culinary authors and restaurateurs, while others quietly uphold excellence every day in their professional lives.

Graduates receive membership to our international Alumni Association with lifelong connection to our global network of accomplished alumni and industry partners.



Rojina McDonald

Basic Pâtisserie
Culinary Author,
CEO Soul Publishing

"Le Cordon Bleu was a major stepping-stone in my career, after returning home to McLaren Vale I wrote and published my book, Faces and Food of the Fleurieu."



Klemen Popit

Diplôme de Pâtisserie
SIT31016 Certificate III in Pâtisserie
Owner, De Toni Pâtisserie and Bakery

"It was definitely the right decision to study at Le Cordon Bleu and start my own business, although it's challenging and my workload never ceases, I love it."



Amelia Wallingford

Grand Diplôme /
SIT60316 Advanced Diploma of
Hospitality Management
Professional chef travelling the world

"Le Cordon Bleu opens so many doors, which is why I went back and did further study!"



Justin Kim

Bachelor of Business (Restaurant
Business and Management) 2001
General Manager,
The Merchant House, Bahrain

"Le Cordon Bleu was a real eye opener for me and every day was different. Whenever I came to class, it was always exciting."



Sonal Tomar

Bachelor of Business (Restaurant and
Catering Management) 2010
Human Resources Officer,
InterContinental Hotel Adelaide

"Le Cordon Bleu was fantastic, there was a good demographic, some were straight from school, and others had industry experience. I made some really great friends."

DIPLÔME DE CUISINE

SIT30816 Certificate III in Commercial Cookery

Brisbane | Melbourne | Sydney

Refer to page 19-20 for the Australian Units of Competency

Master the essential French culinary techniques at the heart of contemporary cuisine in this world-class programme. In Diplôme de Cuisine you will receive comprehensive practical and theoretical training in French cuisine, from classical techniques to contemporary methods.

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

Basic Cuisine

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

FRENCH CULINARY 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
- *Fonds de Cuisine* - foundation sauces production
- Commodities - receiving and storing
- Classical French stocks, glazes and soups

Intermediate Cuisine

Prerequisite: Basic Cuisine

Intermediate Cuisine further develops classical French culinary techniques and explores the influences of different French regional dishes and styles. Develop an appreciation of a variety of culinary styles and aesthetics.

FRENCH CULINARY TOPICS

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

Superior Cuisine

Prerequisite: Intermediate Cuisine

In an ever-changing culinary scene, discover contemporary developments in French and international cuisines. In Superior Cuisine, explore trends from leading restaurant kitchens, master original recipes and fresh interpretations of French classical dishes.

FRENCH CULINARY TOPICS

- Meat, poultry and game preparations and cookery techniques, dish presentations and finishes
- Seafood preparations and cookery techniques, dish presentation and finishes
- Menu trends and market application
- *Desserts à l'assiette*
- 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 (WIL)

The 6-month Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team.

Potential Career Paths

Commis Chef | Sous Chef | Banquet Manager | Food and Beverage Manager | Catering Manager



DIPLÔME DE PÂTISSERIE

SIT31016 Certificate III in Pâtisserie

Brisbane | Melbourne | Sydney

Refer to page 21-22 for the Australian Units of Competency

Diplôme de Pâtisserie offers world-class training in one of the most intensive programmes in classical French pastry techniques in the world. Learn the art of French pâtisserie and develop the expertise to create culinary masterpieces.

Supported by a team of award-winning culinary educators in state-of-the-art facilities, and a 6-month Work Integrated Learning (WIL) placement, you will be well-positioned to make your mark in a creative culinary career.

Basic Pâtisserie

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

FRENCH CULINARY TOPICS

- Introduction to classic cooking techniques
- French culinary terms and definitions
- Basic preparations and *mise en place*
- Commodities - receiving and storing
- French basic 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



Intermediate Pâtisserie

Prerequisite: Basic 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.

FRENCH CULINARY TOPICS

- Artistic and decorative skills
- 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

Prerequisite: Intermediate Pâtisserie

Integrating the artistry and techniques learned to date, you will learn how to produce highly decorated pastries and gâteaux, and create marzipan, sugar and chocolate figurines, and decorations.

FRENCH CULINARY TOPICS

- Variety of classic pastries and cakes
- Sweet yeast products
- Advanced gâteaux and tortes
- Dessert for dietary requirements
- 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 petits fours

Work Integrated Learning (WIL)

The 6-month Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team.

Potential Career Paths

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





GRAND DIPLÔME

Brisbane | Melbourne | Sydney

For those aspiring to mastery in the culinary world, a Grand Diplôme is internationally recognised as the most prestigious Le Cordon Bleu award.

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

SIT30816 Certificate III in Commercial Cookery

Basic

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

Intermediate

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

Superior

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

Diplôme de Pâtisserie

SIT31016 Certificate III in Pâtisserie

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.

In addition to the Le Cordon Bleu certificates, to obtain the Australian qualifications SIT30816 Certificate III in Commercial Cookery and SIT31016 Certificate III in Pâtisserie you will be required to undertake a minimum 6-month Work Integrated Learning (WIL) placement supported by a dedicated Industry Engagement team.

POTENTIAL CAREER PATHS

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





DIPLÔME DE COMMIS CUISINIER

SIT30816 Certificate III in Commercial Cookery | Adelaide |

Refer to page 19-20 for the Australian Units of Competency

Master the essential French culinary techniques at the heart of contemporary cuisine in this world-class programme. In Diplôme de Commis Cuisinier you will receive comprehensive practical and theoretical training in French cuisine, from classical techniques to contemporary methods.

Trained by our award-winning chefs and industry specialists in state-of-the-art facilities, you will develop the skills and attributes for success in the culinary world.

Assistant Cuisine

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

FRENCH CULINARY 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
- *Fonds de Cuisine* - foundation sauces production
- Commodities - receiving and storing
- Classical French stocks, glazes and soups

Cadet Cuisine

Prerequisite: Assistant Cuisine

Cadet Cuisine further develops classical French culinary techniques and explores the influences of different French regional dishes and styles. Develop an appreciation of a variety of culinary styles and aesthetics.

FRENCH CULINARY TOPICS

- *Mise en place*, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, sauces and soups
- *Hors d'oeuvres, canapés*, salads and appetisers

- Vegetables, eggs and farinaceous cooking techniques and menu items
- French pastries and cakes

Commis Cuisine

Prerequisite: Cadet Cuisine

In an ever-changing culinary scene, discover contemporary developments in French and international cuisines. In Commis Cuisine, explore trends from leading restaurant kitchens, master original recipes and fresh interpretations of French classical dishes.

FRENCH CULINARY TOPICS

- Meat, poultry and game preparations and cookery techniques
- Seafood preparations and cookery technique, dish presentation and finishes
- Menu trends and market application
- *Desserts à l'assiette*
- 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 (WIL)

The 6-month Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team.

Potential Career Paths

Commis Chef | Sous Chef | Banquet Manager | Food and Beverage Manager | Catering Manager

DIPLÔME DE COMMIS PÂTISSIER

SIT31016 Certificate III in Pâtisserie | Adelaide |

Refer to page 21-22 for the Australian Units of Competency

Diplôme de Commis Pâtissier offers world-class training in one of the most intensive programmes in classical French pastry techniques in the world. Learn the art of French pâtisserie and develop the expertise to create culinary masterpieces.

Supported by award-winning chefs and experienced culinary educators in state-of-the-art facilities, you will be well-positioned to make your mark in a creative culinary career. Diplôme de Commis Pâtissier is offered as a **6-month intensive study option on-campus**, followed by a 6-month Work Integrated Learning (WIL) placement.

Assistant Pâtisserie

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

FRENCH CULINARY TOPICS

- Introduction to classic cooking techniques
- French culinary terms and definitions
- Basic preparations and *mise en place*
- Commodities - receiving and storing
- French basic 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

Cadet Pâtisserie

Prerequisite: 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.

FRENCH CULINARY TOPICS

- Artistic and decorative skills
- 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

Commis Pâtisserie

Prerequisite: Cadet Pâtisserie

Integrating the artistry and techniques learned to date, you will learn how to produce highly decorated pastries and gâteaux, and create marzipan, sugar and chocolate figurines, and decorations.

FRENCH CULINARY TOPICS

- Variety of classic pastries and cakes
- Sweet yeast products
- Advanced gâteaux and tortes
- Dessert for dietary requirements
- Boulangerie - European festive and celebration breads
- Application of menu presentation
- Modern approaches to plate design and presentation
- Contemporary chocolate box
- Production and presentation of petits fours

Work Integrated Learning (WIL)

The 6-month Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team.

Potential Career Paths

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





DIPLÔME AVANCÉ DE GESTION CULINAIRE - CUISINE

SIT60316 Advanced Diploma of Hospitality Management

Adelaide | Brisbane | Melbourne | Sydney

Refer to page 19-20 for the Australian Units of Competency

With a foundation in French culinary techniques, SIT60316 Advanced Diploma of Hospitality Management is a professional pathway to develop the industry skillset for hospitality leadership.

From SIT30816 Certificate III in Commercial Cookery, you will advance through SIT40516 Certificate IV in Commercial Cookery, into SIT60316 Advanced Diploma of Hospitality Management, where you will acquire leadership skills in the areas of marketing, human resources, business planning and financial control.

Certificat de Chef de Partie Cuisine

SIT40516 Certificate IV in Commercial Cookery

Prerequisite: SIT30816 Certificate III in Commercial Cookery

After completing SIT40516 Certificate IV in Commercial Cookery, you will have the expertise to operate a hospitality business from the ground up. This 6-month course will refine your culinary skills and build your knowledge of operational hospitality management. You will learn and apply business skills critical to the success of any business, including financial management, health and safety procedures, and people and operations management.

FRENCH CULINARY TOPICS

- Introduction to molecular gastronomy; demonstrations and workshops
- Butchery Masterclass
- Matching food with wine
- Classical French and Contemporary cuisines
- Classical French and contemporary pâtés, terrines and buffet

Diplôme Avancé de Gestion Culinaire

SIT60316 Advanced Diploma of Hospitality Management

Prerequisite: SIT40516 Certificate IV in Commercial Cookery

A further 6 months' study provides a career enhancing pathway through Diplôme Avancé de Gestion Culinaire / SIT60316 Advanced Diploma of Hospitality Management, consolidating your knowledge of management principles and best practices to enable you to lead and manage with confidence.

Potential Career Paths

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

DIPLÔME AVANCÉ DE GESTION CULINAIRE- PÂTISSERIE

SIT60316 Advanced Diploma of Hospitality Management

Adelaide | Brisbane | Melbourne | Sydney

Refer to page 21-22 for the Australian Units of Competency

A professional pathway to develop the skills required for hospitality leadership, SIT60316 Advanced Diploma of Hospitality Management builds on a foundation of French pâtisserie techniques.

From SIT31016 Certificate III in Pâtisserie, you will advance through SIT40716 Certificate IV in Pâtisserie, into SIT60316 Advanced Diploma of Hospitality Management, where you will acquire leadership skills in the areas of marketing, human resources, business planning and financial control.

Certificat de Chef de Partie Pâtisserie

SIT40716 Certificate IV in Pâtisserie

Prerequisite: SIT31016 Certificate III in Pâtisserie

After completing SIT40716 Certificate IV in Pâtisserie, you will have the expertise to operate as a pastry chef in supervisory or team leadership roles within the kitchen. This 6-month course will refine your pâtisserie skills in cake and dessert finishing, sugar pulling and chocolate work to an advanced level. You will learn and apply business skills critical to the success of any business, including financial management, health and safety procedures, and people and operations management.

FRENCH CULINARY TOPICS

- Decorative showpieces – advanced sugar and chocolate work to produce original showpieces
- *Confiserie* – advanced chocolate and sugar confections
- Petits fours
- Marzipan – shaping, modelling and finishing figures
- Caramel and nougatine

Diplôme Avancé de Gestion Culinaire

SIT60316 Advanced Diploma of Hospitality Management

Prerequisite: SIT40716 Certificate IV in Pâtisserie

A further 6 months' study provides a career enhancing pathway through Diplôme Avancé de Gestion Culinaire / Advanced Diploma of Hospitality Management, consolidating your knowledge of management principles and best practices to enable you to lead and manage with confidence.

Potential Career Paths

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



AUSTRALIAN UNITS OF COMPETENCY

SIT30816 Certificate III in Commercial Cookery

CRICOS COURSE CODE: 097325K

- DIPLÔME DE PÂTISSERIE
- DIPLÔME DE COMMIS PÂTISSIER

SIT40516 Certificate IV in Commercial Cookery

CRICOS COURSE CODE: 097326J

- CERTIFICAT DE CHEF DE PARTIE CUISINE

Basic/Assistant

- SITHCCC001 Use food preparation equipment *(c)
- SITHCCC005 Prepare dishes using basic methods of cookery *(c)
- SITHCCC007 Prepare stocks, sauces and soups *(c)
- SITHKOP001 Clean kitchen premises and equipment *(c)
- SITXINV002 Maintain the quality of perishable items *(c)
- SITXFSA001 Use hygienic practices for food safety (c)
- SITXWHS001 Participate in safe work practices (c)
- SITHIND002 Source and use information on the hospitality industry (e)
- BSBWOR203 Work effectively with others (c)

Intermediate/Cadet

- SITHCCC012 Prepare poultry dishes* (c)
- SITHCCC006 Prepare appetisers and salads* (c)
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes* (c)
- SITHCCC019 Produce cakes, pastries and breads* (c)
- SITXFSA002 Participate in safe food handling practices *(c)
- SITXCOM002 Show social and cultural sensitivity (e)
- BSBSUS201 Participate in environmentally sustainable work practices (c)



Superior/Commis

- SITHCCC017 Handle and serve cheese* (e)
- SITHCCC014 Prepare meat dishes *(c)
- SITHCCC013 Prepare seafood dishes *(c)
- SITHPAT006 Produce desserts *(c)
- SITHCCC018 Prepare food to meet special dietary requirements *(c)
- SITHKOP002 Plan and cost basic menus (c)
- SITXCOM005 Manage conflict (e)
- SITXHRM001 Coach others in job skills (c)

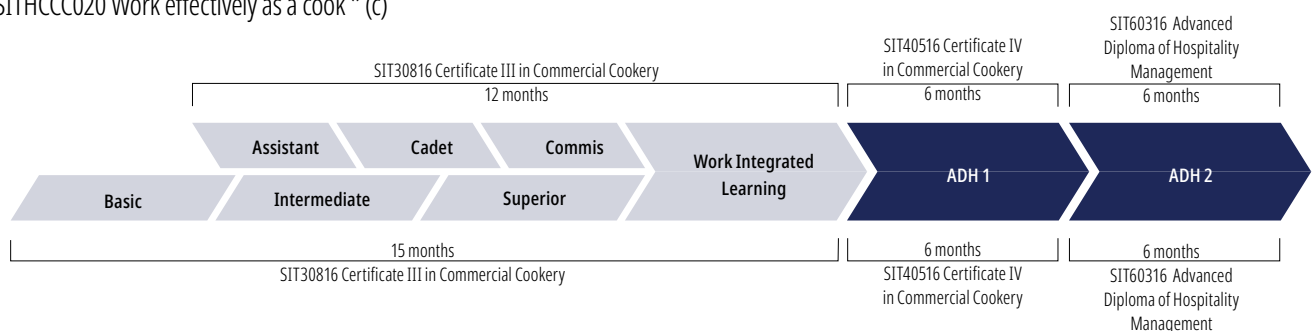
Industry Placement

- SITHCCC020 Work effectively as a cook *(c)

SIT30816 Certificate III in Commercial Cookery with additional units successfully completed at this stage leads to the SIT40516 Certificate IV in Commercial Cookery

ADH 1

- SITXFIN003 Manage finances within a budget (c)
- SITXHRM003 Lead and manage people (c)
- SITXMGTO01 Monitor work operations (c)
- BSBDIV501 Manage diversity in the workplace (c)
- SITHKOP004 Develop menus for special dietary requirements (c)
- SITHKOP005 Coordinate cooking operations* (c)
- SITXWHS003 Implement and monitor work health and safety practices (c)
- BSBSUS401 Implement and monitor environmentally sustainable work practices (c)
- SITHCCC015 Produce and serve food for buffets* (e)
- SITHCCC021 Prepare specialised food items* (e)
- SITXFIN004 Prepare and monitor budgets (e)



SIT60316 Advanced Diploma of Hospitality Management

CRICOS COURSE CODE: 091098J

- DIPLÔME AVANCÉ DE GESTION CULINAIRE

SIT40516 Certificate IV in Commercial Cookery with additional units completed successfully at this stage leads to the SIT60316 Advanced Diploma of Hospitality Management

ADH 2

- SITHFAB007 Serve food and beverage* (e)
- BSBMGT617 Develop and implement a business plan (c)
- SITXMPR007 Develop and implement marketing strategies (c)
- SITXCCS008 Develop and manage quality customer service practices (c)
- BSBMGT517 Manage operational plan (c)
- SITXFIN005 Manage physical assets (c)
- SITXHRM004 Recruit, select and induct staff (c)
- SITXGLC001 Research and comply with regulatory requirements (c)
- BSBFIM601 Manage finances (c)
- SITXHRM006 Monitor staff performance (c)
- SITXMGT002 Establish and conduct business relationships (c)
- SITXWHS004 Establish and maintain a work health and safety system (c)

Key

(e) Elective

(c) Core

(*) Successful completion of SITXFSA001 required prior to commencement

KEY INFORMATION

GRAND DIPLÔME

Campus: Brisbane, Melbourne and Sydney
Duration: 24 months (incl minimum 6 months WIL)

DIPLÔME DE CUISINE

SIT30816 Certificate III in Commercial Cookery

CRICOS COURSE CODE: 097325K

Campus: Brisbane, Melbourne and Sydney
Admission dates: January, April, July, October
Duration: 15 months (incl 6 months WIL)

DIPLÔME DE COMMIS CUISINIER

SIT30816 Certificate III in Commercial Cookery

CRICOS COURSE CODE: 097325K

Campus: Adelaide
Admission dates: January and July
Duration: 12 months (incl 6 months WIL)

CERTIFICAT DE CHEF DE PARTIE CUISINE

SIT40516 Certificate IV in Commercial Cookery

CRICOS COURSE CODE: 097326J

Campus: Adelaide, Brisbane, Melbourne and Sydney
Duration: 6 months (via SIT30816 Certificate III in Commercial Cookery study pathway)

DIPLÔME AVANCÉ DE GESTION CULINAIRE

SIT60316 Advanced Diploma of Hospitality Management

CRICOS COURSE CODE: 091098J

Campus: Adelaide, Brisbane, Melbourne and Sydney
Duration: 6 months (via SIT30816 Certificate III and SIT40516 Certificate IV in Commercial Cookery study pathway)

ENTRY REQUIREMENTS

Age: Minimum age 18

IELTS Academic:

5.5 with no band score below 5.

School leaver: Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education.

Mature age: Applicants will need to meet the entry criteria and have a strong desire to work in the culinary arts industry.

ASSESSMENT

Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

COURSE CREDIT

Students may be eligible to apply for course credit on the basis of previous study undertaken.

VET STUDENT LOAN

Not available for culinary programmes.

STUDY MODE

Full-Time

AUSTRALIAN UNITS OF COMPETENCY

SIT31016 Certificate III in Pâtisserie

CRICOS COURSE CODE: 097327G

- DIPLÔME DE PÂTISSERIE
- DIPLÔME DE COMMIS PÂTISSIER

SIT40716 Certificate IV in Pâtisserie

CRICOS COURSE CODE: 097328G

- CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

Basic/Assistant

- SITHCCC001 Use food preparation equipment * (c)
- SITHCCC005 Prepare dishes using basic methods of cookery * (c)
- SITHPAT003 Produce pastries* (c)
- SITHKOP001 Clean kitchen premises and equipment * (c)
- SITXINV002 Maintain the quality of perishable items * (c)
- SITXFSA001 Use hygienic practices for food safety (c)
- SITXWHS001 Participate in safe work practices (c)
- SITHIND002 Source and use information on the hospitality industry (e)
- BSBWOR203 Work effectively with others (c)

Intermediate/Cadet

- SITHPAT001 Produce cakes * (c)
- SITHPAT004 Produce yeast-based bakery products* (c)
- SITHPAT006 Produce desserts* (c)
- SITXFSA002 Participate in safe food handling practices* (c)
- SITXCOM002 Show social and cultural sensitivity (e)
- BSBSUS201 Participate in environmentally sustainable work practices (c)



Superior/Commis

- SITHPAT002 Produce gateaux, torten and cakes* (c)
- SITHPAT005 Produce petits fours* (c)
- SITHPAT007 Prepare and model marzipan* (e)
- SITHCCC018 Prepare food to meet special dietary requirements* (e)
- SITXCOM005 Manage conflict (e)
- SITXHRM001 Coach others in job skills (c)
- SITHKOP002 Plan and cost basic menus (e)

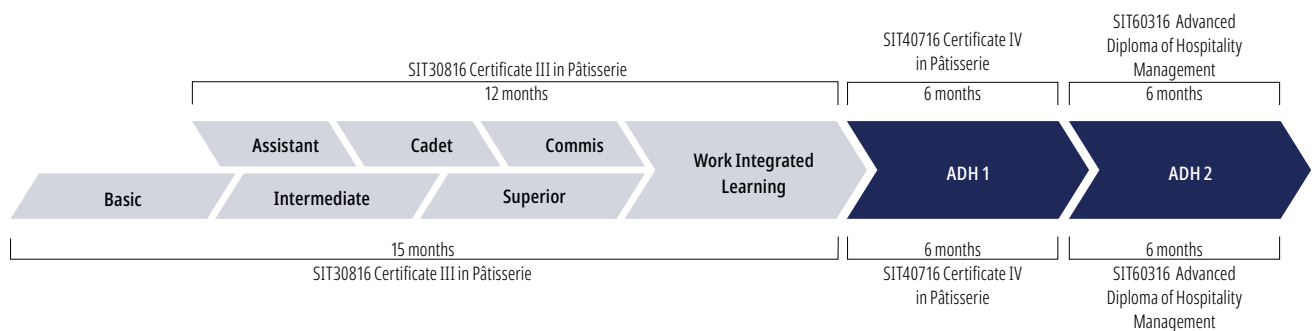
Industry Placement

- SITHCCC011 Use cookery skills effectively* (c)

SIT31016 Certificate III in Pâtisserie with additional units successfully completed at this stage leads to the SIT40716 Certificate IV in Pâtisserie

ADH 1

- SITXFIN003 Manage finances within a budget (c)
- SITXHRM003 Lead and manage people (c)
- SITXMGTO01 Monitor work operations (c)
- BSBDIV501 Manage diversity in the workplace (c)
- SITHKOP005 Coordinate cooking operations* (c)
- SITXWHS003 Implement and monitor work health and safety practices (c)
- BSBSUS401 Implement and monitor environmentally sustainable work practices (c)
- SITXFIN004 Prepare and monitor budgets (e)
- SITHPAT008 Produce chocolate confectionery (c)
- SITHPAT009 Model sugar-based decorations (c)
- SITHPAT010 Design and produce sweet buffet showpieces (c)



SIT60316 Advanced Diploma of Hospitality Management

CRICOS COURSE CODE: 091098J

- DIPLÔME AVANCÉ DE GESTION CULINAIRE

SIT40716 Certificate IV in Pâtisserie with additional units completed successfully at this stage leads to the SIT60316 Advanced Diploma of Hospitality Management

ADH 2

- SITHFAB007 Serve food and beverage * (e)
- BSBFIM601 Manage finances (c)
- BSBMGT517 Manage operational plan (c)
- BSBMGT617 Develop and implement a business plan (c)
- SITXCCS008 Develop and manage quality customer service practices (c)
- SITXFIN005 Manage physical assets (c)
- SITXGLC001 Research and comply with regulatory requirements (c)
- SITXHRM004 Recruit, select and induct staff (c)
- SITXHRM006 Monitor staff performance (c)
- SITXMGT002 Establish and conduct business relationships (c)
- SITXMPR007 Develop and implement marketing strategies (c)
- SITXWHS004 Establish and maintain a work health and safety system (c)

Key

(e) Elective

(c) Core

(*) Successful completion of SITXFSA001 required prior to commencement

KEY INFORMATION

GRAND DIPLÔME

Campus: Brisbane, Melbourne and Sydney

Duration: 24 months (incl minimum 6 months WIL)

DIPLÔME DE PÂTISSERIE

SIT31016 Certificate III in Pâtisserie

CRICOS COURSE CODE: 097327G

Campus: Brisbane, Melbourne and Sydney

Admission dates: January, April, July, October

Duration: 15 months (incl 6 months WIL)

DIPLÔME DE COMMIS PÂTISSIER

SIT31016 Certificate III in Pâtisserie

CRICOS COURSE CODE: 097327G

Campus: Adelaide

Admission dates: January and July

Duration: 12 months (incl 6 months WIL)

CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

SIT40716 Certificate IV in Pâtisserie

CRICOS COURSE CODE: 097328G

Campus: Adelaide, Brisbane, Melbourne and Sydney

Duration: 6 months (via SIT31016 Certificate III in Patisserie study pathway)

DIPLÔME AVANCÉ DE GESTION CULINAIRE

SIT60316 Advanced Diploma of Hospitality Management

CRICOS COURSE CODE: 091098J

Campus: Adelaide, Brisbane, Melbourne and Sydney

Duration: 6 months (via SIT31016 Certificate III and SIT40716 Certificate IV in Patisserie study pathway)

ENTRY REQUIREMENTS

Age: Minimum age 18

IELTS Academic:

5.5 with no band score below 5.

School leaver: Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education.

Mature age: Applicants will need to meet the entry criteria as well as a strong desire to work in the Culinary Arts Industry.

ASSESSMENT

Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

COURSE CREDIT

Students may be eligible to apply for course credit on the basis of previous study undertaken.

VET STUDENT LOAN

Not available for culinary programmes.

STUDY MODE

Full-Time

INDUSTRY ENGAGEMENT

The Industry Engagement Team supports students in Work Integrated Learning (WIL) with specialised workshops; one-on-one coaching sessions; career pathway consultations; and Career Expos.

Our Work Integrated Learning (WIL) programme acts as a bridge between students' on-campus studies and their dream career. Focusing on career development, WIL provides key opportunities for professional and personal growth.

With our extensive network of industry partners, including luxury establishments and international brands, students may undertake WIL in 5-star hotels, Michelin-star restaurants and prestige resorts.



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."



Vanessa Brunetto

Recruitment Advisor,
Crown Hotels Perth

"In our workplace Le Cordon Bleu students always have great attitudes, are eager to work and communicate well. You can tell they have excellent training, are well prepared and briefed by their Industry Engagement representatives."

WHAT INDUSTRY PARTNERS ARE SAYING ABOUT OUR STUDENTS



Clare Falzon

Sous Chef,
Hentley Farm Wines

"I personally worked with a number of Le Cordon Bleu graduates in Sydney, and they all had great technical skills, a positive attitude and were willing to learn on the job."



Melissa Thomas

Human Resources Officer,
Stamford Hotels and Resorts

"We employ Le Cordon Bleu students in part-time and full-time roles for Work Integrated Learning (WIL) placements and they are committed to the workplace, very focussed, and keen to grow within the company. They always give 100%."



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."



Photo: Nick Teoh

A placement in Paris

Aurora Hsu moved from Taiwan to pursue her dream of becoming a pastry chef at Le Cordon Bleu Brisbane. After a 6-month Work Integrated Learning placement at Intercontinental Paris, Aurora is set to graduate with an Advanced Diploma in Hospitality Management (Pâtisserie) in 2021.



"When I first dreamed of doing my work placement in Paris, I knew that the idea was crazy and almost impossible to achieve. But I discussed it with my Le Cordon Bleu Industry Engagement Manager, and my childhood dream of working in France suddenly became reachable."

Aurora Hsu

Students have worked in the following roles:

Housekeeping | Porter/Concierge | Guest Services Agent | Sales and Marketing Administrator | Chef | Pastry Assistant | Chocolatier | Commis Chef | Food and Beverage Attendant

Darren Camilleri

Head of Discipline,
Work Integrated Learning

"Much more than just an industry-based placement, the spirit of our programme bridges the gap between education and industry. It facilitates bespoke Work Integrated Learning placements based on each students' career aspirations."







THE DEGREE PROGRAMMES

HIGHER EDUCATION

In Australia, Le Cordon Bleu is proud to offer world-class hospitality management degrees at undergraduate and postgraduate levels for those seeking a higher education.

With our internationally recognised business degrees, graduates can confidently pursue hospitality leadership careers anywhere in the world.

Our Higher Education programmes are delivered in association with co-delivery partners in Sydney (at TAFE NSW Ryde Campus) and Adelaide (at TAFE SA Regency Campus or UniSA City West Campus).

BACHELOR OF BUSINESS

(INTERNATIONAL HOTEL MANAGEMENT)

CRICOS Code 075350B

Adelaide | 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.

Apply and refine your management skills in the hospitality industry with two 6-month Work Integrated Learning (WIL) placements.

Potential Career Paths

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

COURSE 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

6-month Work Integrated Learning (WIL) placement

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

6-month Work Integrated Learning (WIL) placement

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





Christine Rentis

Le Cordon Bleu Adelaide Alumna

Director of Sales, InterContinental Hotel Adelaide

"Le Cordon Bleu helps you mature and grow into a fully rounded individual, ready to take your place in the hospitality industry where every day is different."

KEY INFORMATION

Campus:

Adelaide or Sydney

Intakes:

January and July

Duration:

Three years full-time

Work Integrated Learning (WIL):

Two 6-month WIL placements

ENTRY REQUIREMENTS

Age: 18 years

Prerequisites:

Successful completion of High School Certificate with ATAR of 60 or higher (or its country equivalent). Applicants must be 18 years of age when the course commences. IELTS Academic: 6 with no band score below 5.5.

Course Structure

The Bachelor of Business is a 3-year course with four on-campus study periods plus two 6-month WIL placements. The final year of the course is undertaken over 12 months. On-campus study is typically delivered in lectures and tutorial workshops.

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.

The Bachelor of Business (International Hotel Management) course have one nested exit award: the Advanced Diploma of Business (International Hotel Management). Students may not enrol in the Advanced Diploma of Business course as an independent award.

An early exit from an enrolled course may be for any personal or circumstantial reason. Students may elect to exit from the Bachelor of Business degrees after 2 years of full-time study with providing that they have satisfied the learning outcomes of the relevant award.

BACHELOR OF BUSINESS (INTERNATIONAL RESTAURANT MANAGEMENT) CRICOS Code 072295F

Adelaide | Sydney

Step into hospitality management in the thriving restaurant industry.

Explore the aesthetics of food and wine within the hospitality experience, and learn entrepreneurial skills for small businesses. Acquire human resource knowledge, gain marketing and business expertise to successfully manage a hospitality business.

Apply and refine your hospitality management skills in industry with two 6-month Work Integrated Learning (WIL) placements.

Potential Career Paths

Restaurant Manager | Catering Manager | Event Management | Café/Restaurant Owner | Resort Management | General Manager | Food and Beverage Manager

COURSE 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

6-month Work Integrated Learning (WIL) placement

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

6-month Work Integrated Learning (WIL) placement

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

Steven Lee

Le Cordon Bleu Adelaide
Alumnus

Entrepreneur, owns 4 restaurants
in partnership with Plus 82

"I always wanted to open my own restaurant and I was lucky to find partners who shared the same vision. We're all from Korea and studied at Le Cordon Bleu in Adelaide."



KEY INFORMATION

Campus:

Adelaide or Sydney

Intakes:

January and July

Duration:

Three years full-time

Work Integrated Learning (WIL):

Two 6-month WIL placements

ENTRY REQUIREMENTS

Age: 18 years

Prerequisites:

Successful completion of High School Certificate with ATAR of 60 or higher (or its country equivalent). Applicants must be 18 years of age when the course commences. IELTS Academic: 6 with no band score below 5.5.

Course Structure

The Bachelor of Business is a 3-year course with four on-campus study periods plus two 6-month WIL placements. The final year of the course is undertaken over 12 months. On-campus study is typically delivered in lectures and tutorial workshops.

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.

The Bachelor of Business (International Restaurant Management) course have one nested exit award: the Advanced Diploma of Business (International Restaurant Management). Students may not enrol in the Advanced Diploma of Business course as an independent award.

An early exit from an enrolled course may be for any personal or circumstantial reason. Students may elect to exit from the Bachelor of Business degrees after 2 years of full-time study with providing that they have satisfied the learning outcomes of the relevant award.



Yuvraj Pawar

Le Cordon Bleu Adelaide
Alumnus

Rooms Division Manager, Rydges
Palmerston

"It makes you feel proud when you're dealing with million-dollar contracts... my study at Le Cordon Bleu has given me the confidence to say "Actually, I can do this!"

MASTER OF INTERNATIONAL HOSPITALITY MANAGEMENT

CRICOS Code 088614J | Adelaide |

Fast-track your senior management career with a postgraduate degree to take you around the world.

Explore hospitality leadership from different angles: strategic principles, service quality management, risk and project management, to form a well-rounded skillset to lead in a global context. Learn with innovative technologies to position yourself to confidently meet evolving industry demands.

Hospitality Industry Experience allows you to refine and develop your management style in a 6-month 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.

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

COURSE STRUCTURE

Graduate Certificate in International Hospitality Management (6 months)

- Service Quality Management
- People, Leadership and Performance
- Global Business Environment
- Accounting for Management

Graduate Diploma in International Hospitality Management (6 months)

- Marketing Management
- Managing Hospitality in the International Context
- Research for Business Decision-Making
- Risk and Contingency Management

Master of International Hospitality Management (12 months)

- Strategic Principles
- Successful Hospitality Project Design
- Applied Hospitality Management
- Hospitality Industry Experience

KEY INFORMATION

Campus:

Adelaide - University of South Australia City West Campus

Intakes:

February and August

Duration:

Two years full-time

Work Integrated Learning (WIL):

One 6-month WIL placement

ENTRY REQUIREMENTS

Undergraduate degree or four years relevant business or hospitality experience and expertise at a management level. Applicants must be 18 years of age when the course commences. IELTS Academic: 6.5 with no band score below 6.

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.

The Master of International Hospitality Management (MIHM) has two nested exit awards, or exit points: The Graduate Certificate of International Hospitality Management (GCIHM) and the Graduate Diploma of International Hospitality Management (GDIHM). Students may not enrol in the GCIHM or GDIHM as independent awards.

Students may exit early from the MIHM degree on satisfactory completion of the learning outcomes of the relevant nested exit award. An early exit from the MIHM may be for any personal or circumstantial reason.

Students may elect to exit from the MIHM after six months of full-time study with the GCIHM or with the GDIHM after one year of full-time study, providing that they have satisfied the learning outcomes of the relevant award.

LIVING & LEARNING IN 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 attract nearly 8 million visitors a year.

Recently ranked the 4th most affordable student city in Australia, you can still enjoy the Brisbane lifestyle on a budget. The city is brimming with shopping arcades, bustling bars, beautiful historical landmarks, sun-soaked beaches, music festivals and a lively arts scene.

Wherever you live in Brisbane, you will find friendly, multicultural communities, and Australia's largest orientation event for international students, the City Welcome Festival, is held here every year.

With five new luxury hotels opening by 2022, Brisbane is the place to enter the thriving hospitality industry.



Population: 2.4 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 (Perth, Melbourne, Sydney). 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's 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 programmes. The culinary arts courses are delivered in association with TAFE Queensland at the South Bank campus.

Partner Facilities

Offering state-of-the-art facilities and purpose-built learning environments, South Bank Campus provides a world-class education to 40,000 local and international students.

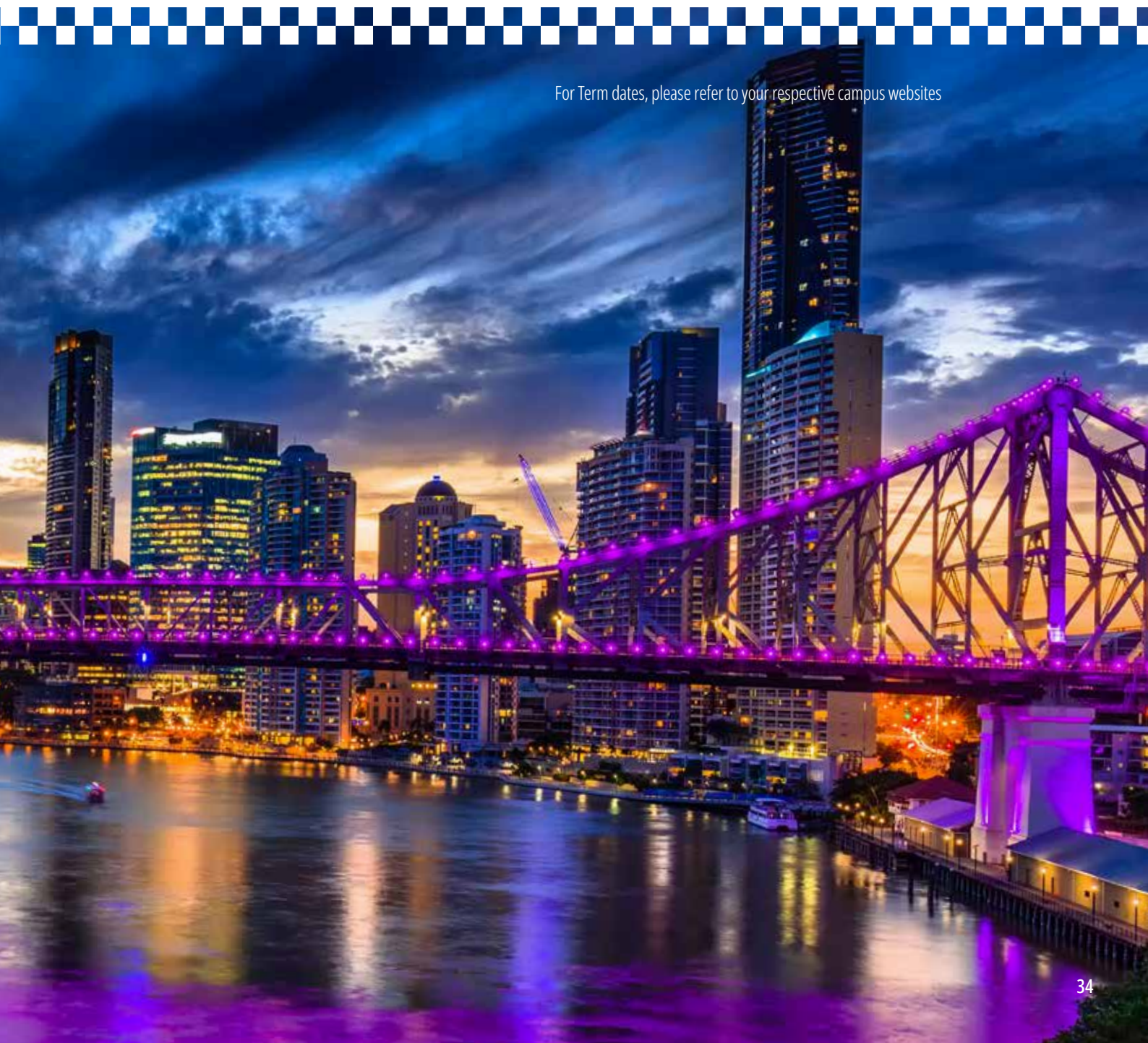
- State-of-the-art commercial and specialty kitchens
- Demonstration kitchens
- Auditorium
- Lecture theatres
- Academic and personal counselling
- Student accommodation options
- Library, cafés, gym on-campus
- Training restaurants

**TAFE Queensland's
South Bank Campus**
66 Ernest Street, South Brisbane
Qld 4101
www.tafeqld.edu.au



CRICOS Provider No: 03020E RTO: 0275

For Term dates, please refer to your respective campus websites



LIVING & LEARNING IN ADELAIDE

Adelaide is Australia's best kept secret. If you're looking for a relaxed cosmopolitan city, an affordable lifestyle, a sunny Mediterranean climate, uncrowded pristine beaches, and excellent baristas, then Adelaide is perfect for you!

The city's thriving hospitality scene boasts one of Australia's best restaurants (Orana), while its hidden laneways featuring vibrant cafés, quirky shops and rooftop bars offer abundant dining and hospitality employment opportunities.

Surrounded by wine regions Barossa Valley, McLaren Vale and Clare Valley, Adelaide is known for its original wine brands and artisan produce. The

'Festival City' lights up every March with tourists and locals lining the streets to attend WOMADelaide, Adelaide Fringe, OzAsia, and Adelaide Cup.

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

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 and postgraduate programmes. Our hospitality and culinary arts courses are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies.



ADL

FLIGHT	DATE	GATE	BOARDING TIME	SEAT
MH201	11/9/2021	3	07:30	33C

Population: 1.7 million

Climate:

Adelaide has a Mediterranean climate with cool to mild winters with moderate rainfall and warm to hot, generally dry summers. Despite the occasional extremely 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: ●●●●●●●○

Partner Facilities

Regency International Centre is a purpose-built facility offering culinary, hospitality, bakery, and butchery training. It operates a state-of-the-art brewery, cheese-making facility, coffee academy and Graduates training restaurant.

- Commercial and specialty kitchens
- Culinary demonstration theatre
- Training restaurant open to public
- Student accommodation referral service
- Learning commons
- Career advisor
- Academic and personal counselling
- Modern cafeteria



TAFE SA

Regency International Centre
137 Days Road,
Regency Park SA 5010
www.tafesa.edu.au

CRICOS Provider No: 00092B RTO: 41026



University of South Australia

CRICOS Provider No: 00121B



**University of
South Australia**

The **Master of International Hospitality Management** programme is delivered in association with **University of South Australia**

For Term dates, please refer to your respective campus websites

LIVING & LEARNING IN MELBOURNE

Melbourne has been voted the most livable city in the world every year since 2013. With 4 million people from 200 countries, the city enjoys a diverse mix of live music, cultural events, innovative culinary styles, and thriving inner-city lanes lined with restaurants, hidden bars and hip cafés.

As the 'cultural capital' of Australia, Melbourne has a calendar of arts, film and comedy events. Music lovers flock to the city's 62,000 live concerts every year, and fashionistas join in the excitement of the Melbourne Cup.

Locals regularly gather in at the iconic Australian Cricket Ground for major sporting events, including AFL matches, cricket, soccer and the rugby codes, Australian Open tennis and Formula One racing.

The city celebrates a thriving food and wine culture every year with the Melbourne Food and Wine Festival. Its reputation as a leading culinary destination makes Melbourne the perfect home for food enthusiasts, aspiring chefs and hospitality professionals.



FLIGHT	DATE	GATE	BOARDING TIME	SEAT
RTX155	21/6/2020	15	21:30	14A

Population: 4.2 million

Climate:
Melbourne's climate is subtropical 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. Strong cold fronts from the sea, and westerly winds contribute to temperature swings, leading to Melbourne's reputation for having 'four seasons in one day.'

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

Cost of living: ●●●●●●○○○



Photo: Visit Victoria

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 programmes. The culinary arts courses are delivered in association with Holmesglen, Moorabbin Campus.

Partner Facilities

Holmesglen Moorabbin campus in Melbourne is a hub of activity featuring modern student amenities, and two new state-of-the-art kitchens.

- Commercial and specialty kitchens
- Demonstration kitchens
- Training restaurant
- Auditorium
- Lecture theatres

- Function event areas
- Academic and personal counselling
- Learning Commons
- Career advisor
- Modern cafeteria

Holmesglen Moorabbin Campus

488 South Road, Moorabbin,
Victoria 3189

www.holmesglen.edu.au

CRICOS Provider No: 00012G RTO: 0416

holmesglen

For Term dates, please refer to your respective campus websites



LIVING & LEARNING IN SYDNEY

Voted the 3rd most liveable city in the world in 2020, Sydney welcomes 10 million visitors every year to enjoy the vibrant hospitality and food scene in this beautiful harbour city.

If you love the water lifestyle, Sydney's famous Bondi beach and scenic harbour islands offer endless delight, with annual events including boat races and Sydney's New Year's Eve fireworks party.

The city's arts and cultural calendar is world class, from the Sydney Festival to the fabulous light displays of Vivid, a non-stop choice of local and international music and theatre awaits.

With over 500 unique neighbourhoods in 12,000 square kilometres, Sydney has the largest multicultural population in Australia, which is why everyone feels at home in this iconic city.



Population: 5.23 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: ●●●●●●●●○○



Photo: Destination NSW

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 programmes. Our hospitality and culinary arts courses as well as our Higher Education programmes listed below are delivered in association with TAFE NSW, Ryde Campus.

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

Partner Facilities

Set on beautiful landscaped gardens with views to the Blue Mountains, Ryde Campus is an acclaimed hospitality, tourism, horticulture and environmental management training centre, and the largest hospitality training facility in Asia-Pacific region.

- Commercial and speciality kitchens
- Demonstration kitchens
- Training restaurants
- Auditorium
- Lecture theatres
- Academic and personal counselling
- Learning Commons
- Career advisor
- Modern cafeteria

TAFE NSW, Ryde Campus
250 Blaxland Road, Ryde NSW 2112
www.nsi.tafensw.edu.au



CRICOS Provider No: 00591E RTO: 90003

For Term dates, please refer to your respective campus websites





LE CORDON BLEU®
AUSTRALIA

HOW TO APPLY

Download your application form or apply online

Application Forms can be downloaded from 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-admissions@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-admissions@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 enrolment, 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-admissions@cordonbleu.edu





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 and refunds policy):
www.cordonbleu.edu/australia/general-policies/en

International Students (fees, conditions and refunds policy):
www.cordonbleu.edu/australia/general-policies/en

Policies referring to enrolment, cancellation and refunds:
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

Further information for international students:
<https://internationaleducation.gov.au/regulatory-information/pages/regulatoryinformation.aspx>

ENROLMENT ENQUIRIES

OCEANIA

Australia HEAD OFFICE

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CAMPUSES

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cordonbleu.edu/australia

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