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  CRICOS CODE: 097325K
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  CRICOS CODE: 097326J
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  CRICOS CODE: 091098J
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  SIT31016 Certificate III in Patisserie
  CRICOS CODE: 097327G
  SIT40716 Certificate IV in Patisserie
  CRICOS CODE: 097328G
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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.

Le Cordon Bleu has made a worldwide contribution to the conservation of the art of French living and French culture. 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.

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.

CONTINUE THE TRADITION OF EXCELLENCE
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.

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.
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

Paris 1895

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

- 1897
  Le Cordon Bleu Paris welcomes its first Russian student.

- 1905
  Le Cordon Bleu Paris trains its first Japanese student.

- 1927
  On November 16, the London Daily Mail newspaper, describes Le Cordon Bleu Paris as the Babel of nationalities: “It’s not unusual for as many as eight different nationalities to be represented in the classes”.

- 1933

- 1942
  Dione Lucas launches Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller “The Cordon Bleu Cook Book” and becomes the first woman to have a televised cooking show in United States.

- 1948
  Le Cordon Bleu is accredited by the Pentagon for the professional training of young G.I.s after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrols at Le Cordon Bleu Paris.

- 1953
  Le Cordon Bleu London creates the Coronation Chicken dish, served to foreign dignitaries at the coronation lunch of Her Majesty Queen Elizabeth II.

- 1954
  The success of the Hollywood movie Sabrina, directed by Billy Wilder and starring Audrey Hepburn, contributes to the growing fame of Le Cordon Bleu.

- 1984
  The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, following Mrs. Elisabeth Brassart, Director of the school since 1945.

- 1988
  Le Cordon Bleu Paris moves from rue des Champs de Mars by the Eiffel Tower to rue Léon Delhomme, in the 15th district of Paris.

Le Cordon Bleu Ottawa welcomes its first students.

- 1991
  Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are identified as “Little France in Japan”.

- 1995
  Le Cordon Bleu Paris celebrates its 100th anniversary.

For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.
1996
Le Cordon Bleu Australia begins operations at the request of the New South Wales government, and provides training in preparation for the 2000 Olympic Games in Sydney.
Management courses are developed in Adelaide, drawing on Bachelor’s degrees, Master’s, MBA and University research on Hospitality, the Restaurant Industry, Culinary Arts and Wine.

1998
Le Cordon Bleu signs an exclusive agreement with the Career Education Corporation (CEC) to bring teaching expertise to the United States and to offer Associate Degrees with a unique curriculum in Culinary Arts and Hospitality Management.

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

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

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

2009

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

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

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

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

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

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

2018
Le Cordon Bleu Brisbane opens offering studies in the culinary arts and hospitality management at South Bank Brisbane.
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 CHEFS & LECTURERS
Tom Milligan
Le Cordon Bleu Technical Director

Award-winning Chef Tom Milligan is the Australian Technical Director at Le Cordon Bleu. With an impressive 30-year career, Tom Milligan has worked with internationally acclaimed chefs Raymond Blanc, Terry Laybourne, Michael Quinn, and Stephanie Alexander.

His awards and achievements include winning Seppelt Menu of the Year with team members Maggie Beer, Cheong Liew, and Urs Inauen; and as the 2019 Australian representative for Bocuse d’Or Lyon France (international culinary competition).

Our master chefs and lecturers are integral to the success of over 2,000 students yearly. Le Cordon Bleu Australia employs award-winning chefs and industry specialists recruited from the most prestigious hotels and restaurants around the world.

A global chef exchange programme has been a major contributing factor in maintaining consistency of approach and quality teaching worldwide. Step-by-step cuisine and pastry demonstrations followed by hands-on practical classes in state-of-the-art kitchens enable chefs to give individual attention to students.

Karen Doyle
Le Cordon Bleu
Sydney Head Chef

Brad French
Le Cordon Bleu
Melbourne Head Chef

Simon Taylor
Le Cordon Bleu
Adelaide Head Chef

Jason McKavanagh
Le Cordon Bleu
Brisbane Head Chef

Guest Chef Demonstrations and Culinary Conferences

To enrich students’ learning experience, our schools in Sydney, Melbourne, Brisbane and Adelaide host regular masterclasses. We invite globally acclaimed cuisine, pastry and gastronomy chefs to demonstrate their exclusive dishes that have played a key role in shaping the culinary world.

Our students attend a range of industry-related food events, from Tasting Australia, Good Food & Wine shows to international gastronomy festivals. At these events, students assist celebrity chefs in the preparation of the festival’s menu.

Students also participate in national competitions like Workskills Australia, Foie Gras competition, Thierry Marx Career Development Award and the international La Chaîne des Rôtisseurs Jeunes Chefs Rôtisseurs competition.
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.

Le Cordon Bleu culinary arts programmes offer a 6 month Work Integrated Learning (WIL) component (depending on study programme). Students are supported by hospitality career specialists in our Industry Engagement Team.

Your passion for the culinary arts 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.

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

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

Our Industry Engagement Team empowers students with the skills to navigate a real work environment and plan for their future careers.

Le Cordon Bleu students typically work in the following roles:

Chef Demi-Chef | Chef de Partie | Banquet Chef
Commis / Cook | Pastry Assistant | Pastry Cook
Baker | Chocolatier | Food Service Operations
Catering Operations | Food Production
OUR INDUSTRY PARTNERS

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.
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.”

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.”

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.”

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.”

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.”
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.

Adelaide
Adelaide is a treasure trove of shopping, fine arts, gastronomy and outdoor activities. Local natural attractions include Mt Lofty Ranges, Barossa Valley and Fleurieu Peninsula. Walk, hike or cycle around Mt. Lofty. Swim or relax at any of Adelaide’s great beaches. Explore nearby wine regions in the Barossa Valley and learn about local wines.

Brisbane
Brisbane, capital of Queensland, is a large riverside city. South Bank is the city’s premier lifestyle and cultural destination with multicultural food and activities at its doorstep.
Enjoy a huge range of cultural events - Regional Flavours Food Festival, Oktoberfest, BrisAsia, and the acclaimed French celebration ‘Le Festival’ which annually hosts Le Cordon Bleu masterclasses.

Melbourne
Melbourne is recognised as one of the great culinary cities of the world. You can enjoy different cuisines from all over the world and Melbourne is home to many of Australia’s most talented chefs. A leader in the creative and performing arts, Melbourne is also known for its high end fashion and as the sporting capital of Australia.

Sydney
Sydney is one of the world’s most popular cities, with a lively arts and culture scene, stunning harbour, coastal beaches and national parks.
Many acclaimed international chefs call Sydney home, so there’s no end of local and international cuisine to enjoy. Colourful and vibrant markets in Sydney offer a tempting range of goods, from fresh produce to gourmet delights.
ADELAIDE CAMPUS

TAFE SA, Regency International Centre

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 & Culinary Arts programmes are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies.

Partner Facilities
Regency International Centre is a world-class facility that delivers training in cookery, hospitality, bakery, butchery, and food processing. In addition, it proudly boasts a state-of-the-art brewery, cheese-making facility, coffee academy and winery, and runs industry-based courses. The centre also includes Graduates training restaurant.

- Fully equipped commercial and specialty kitchens
- Culinary demonstration theatre
- Training restaurant open to the public
- Student accommodation referral service
- Ample on-campus parking
- Close to buses and a major suburban train line
- Academic and personal counselling
- Learning Commons
- Career advisor
- Modern cafeteria
- Electronic banking facilities (ATM)

TAFE SA Regency International Centre
137 Days Road, Regency Park SA 5010
www.tafesa.edu.au
CRICOS Provider No: 00092B  RTO: 41026

Lucia Garcia
Le Cordon Bleu Madrid student on exchange programme at Le Cordon Bleu Adelaide
BRISBANE CAMPUS

TAFE Queensland’s South Bank Campus

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 Culinary Arts programmes are delivered in association with TAFE Queensland 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.

- Fully equipped commercial and specialty kitchens
- Demonstration kitchens
- Auditorium
- Lecture theatres
- Function event areas
- Academic and personal counselling
- Student accommodation options
- Library, cafés, gym and beauty spa
- Close to buses and major train line
- On-campus training restaurants
- Electronic Banking Facilities (ATM)

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

CRICOS Provider No: 03020E  RTO: 0275
MELBOURNE CAMPUS

Holmesglen, Moorabin Campus

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 Culinary Arts programmes are delivered in association with Holmesglen, Moorabin Campus.

Partner Facilities

Holmesglen Moorabin campus, located in the residential Bayside area of Melbourne features modern student amenities, including two brand new state-of-the-art kitchens for Le Cordon Bleu students.

- Fully equipped commercial and specialty kitchens
- Demonstration kitchens with audio visual capabilities
- Training restaurant
- An auditorium
- Lecture theatres
- Function event areas
- Academic and personal counselling
- Learning Commons
- Close to buses and a major suburban train line
- Career advisor
- Modern cafeteria

Holmesglen Moorabin Campus
488 South Road, Moorabbin, Victoria 3189
www.holmesglen.edu.au

CRICOS Provider No: 00012G  RTO: 0416
SYDNEY CAMPUS

TAFE NSW, Ryde Campus

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 and Culinary Arts programmes are delivered in association with TAFE NSW, Ryde Campus.

Partner Facilities
Set on 25 acres of beautifully landscaped gardens with views to the Blue Mountains, Ryde Campus is an internationally recognised specialist training centre for hospitality, tourism, horticulture and environmental management. It is the largest hospitality training centre in the Asia-Pacific region.

Students studying the culinary arts programmes train in commercially equipped kitchens and state-of-the-art training restaurants.

- Fully equipped commercial and specialty kitchens
- Demonstration kitchens with audio visual capabilities
- Training restaurants
- Café Bleu
- An auditorium
- Lecture theatres
- Function event areas
- Academic and personal counselling
- Learning Commons
- Close to buses and a major suburban train line
- Career advisor
- Modern cafeteria
- Electronic banking facilities (ATM)

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

CRICOS Provider No: 00591E
RTO: 90003
The Grand Diplôme is internationally recognised as one of Le Cordon Bleu’s most prestigious culinary awards. After completing Basic, Intermediate and Superior certificates (for both Cuisine and Pâtisserie) you will receive the coveted Le Cordon Bleu Grand Diplôme.

In addition to the Le Cordon Bleu classical French modules, to obtain the Australian qualifications (SIT30816 Certificate III in Commercial Cookery and SIT31016 Certificate III in Patisserie) you will be required to undertake a six-month Work Integrated Learning placement supported by our Industry Engagement team.

This workplace opportunity provides real world learning to give our graduates a distinct marketplace advantage. You will also learn important job seeking expertise such as resumé writing, interview techniques and professional presentation.

POTENTIAL CAREER PATHS

Sous Chef | Executive Chef | Restaurant Manager | Banquet Manager | Food & Beverage Manager | Catering Manager

Ming-Ting Chien
Yummy Puff Patisserie & Café, Business Owner

Grand Diplôme de Cuisine et de Pâtisserie - 2004 [Dux]
Bachelor of Business International Restaurant & Catering Management - 2007
Diplôme de Cuisine

SIT30816 Certificate III in Commercial Cookery | SYD • MEL • BNE
Refer to page 37-38 for the Australian Units of Competency

Our Diplôme de Cuisine (SIT30816 Certificate III in Commercial Cookery) is the most rigorous and comprehensive programme in classical French culinary techniques available today. French culinary topics are combined with Australian Units of Competency to create a unique study programme. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French cuisine.

A 6-month Work Integrated Learning (WIL) placement provides real industry workplace experience, an opportunity to use theoretical knowledge and gain practical skills.

Basic Cuisine
This three-month programme offers essential grounding in professional cookery, vital for beginners and experienced students. It introduces the classical French culinary techniques that underpin modern international cuisine. It focuses on mastering basic skills: from how to hold a knife properly, to preparing vegetables and trussing a chicken.

FRENCH CULINARY TOPICS
- French culinary terms and definitions
- Working in a safe and hygienic manner
- 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, basic and advanced sauces and soups

Intermediate Cuisine
Prerequisite: Basic Cuisine
In this three-month programme you are introduced to classical French regional dishes, and apply techniques learned in Basic Cuisine. This course focuses on the correct planning and preparation of food and equipment as well as an introduction to a range of presentation styles, from platter to plate.

FRENCH CULINARY TOPICS
- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, basic and advanced 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 this three-month programme you will learn contemporary developments in French and international cuisine. Addressing menu trends from leading modern restaurant kitchens, you will tackle 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
Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.

POTENTIAL CAREER PATHS
Sous Chef | Restaurant Manager | Banquet Manager | Food & Beverage Manager | Catering Manager | Executive Chef

Byron Finnerty
Regional Officer, Le Cordon Bleu
Diplôme de Cuisine - 2014 [Dux]
DIPLÔME DE PÂTISERIE

| SIT31016 Certificate III in Patisserie | SYD • MEL • BNE |

Refer to page 39-40 for the Australian Units of Competency

Our Diplôme de Pâtisserie (SIT31016 Certificate III in Patisserie) is the most rigorous and comprehensive programme in classical French pastry techniques available today. French culinary topics are combined with Australian Units of Competency to create a unique study programme. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French pâtisserie.

A 6-month Work Integrated Learning (WIL) gives you the chance to use your theoretical knowledge and hone practical skills in a real hospitality workplace.

Basic Pâtisserie

This three-month programme is designed to give you a strong foundation on which to build the skills and knowledge needed to be a successful pastry chef. You will learn the techniques of the trade from expert teachers and chefs, and create a range of simple, delicious pastries and desserts.

FRENCH CULINARY TOPICS
- Introduction to classic cooking techniques as applied to pâtisserie
- French culinary terms and definitions
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques in cookery and pâtisserie
- Commodities - receiving and storing
- French basic pastry terms
- Introduction to chocolate
- Introduction to bread and yeast dough
- Introduction to desserts
- French Pâtisserie - introduction to a variety of cakes and pastries
- Basic doughs and fillings—short pastry, choux pastry, puff pastry, various creams

Superior Cuisine

Prerequisite: Intermediate Pâtisserie

This three-month programme combines all the knowledge, techniques and artistry learned to date. You will produce complex and highly decorated pastries and gâteaux, and explore 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

Intermediate Pâtisserie

Prerequisite: Basic Pâtisserie

In this three-month programme you will combine simple ingredients to make 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

Work Integrated Learning

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.

POTENTIAL CAREER PATHS
Pastry Chef I Restaurant Manager I Pâtisserie Owner I Food and Beverage Manager I Catering Manager I Cake Designer I Chocolatier

Jillian Butler
Jillian’s Cakery, Business Owner
Diplôme de Pâtisserie - 2014
DIPLÔME DE COMMIS CUISINIER

| SIT30816 Certificate III in Commercial Cookery | Adelaide

Refer to page 37-38 for the Australian Units of Competency

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

Diplôme de Commis 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.

Assistant Cuisine

FRENCH CULINARY TOPICS
- French culinary terms and definitions
- Working in a safe and hygienic manner
- 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, basic and advanced sauces and soups

Cadet Cuisine

Prerequisite: Assistant Cuisine

FRENCH CULINARY TOPICS
- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, basic and advanced 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

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

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.

POTENTIAL CAREER PATHS

Sous Chef | Restaurant Manager | Banquet Manager | Food & Beverage Manager | Catering Manager | Executive Chef

Kwan Yi Ying
Diplôme Avancé de Gestion Culinaire - Cuisine - 2017
DIPLÔME DE COMMIS PÂTISSIER

| SIT31016 Certificate III in Patisserie | Adelaide
| Refer to page 39-40 for the Australian Units of Competency |

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. French culinary topics are combined with Australian Units of Competency to create a unique study programme.

Our Diplôme de Commis Pâtissier (SIT31016 Certificate III in Patisserie) gives you comprehensive knowledge and solid skills in the expert preparation of pâtisserie served in restaurants, cafes and tea rooms.

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

**Assistant Pâtisserie**

**FRENCH CULINARY TOPICS**

- Introduction to classic cooking techniques as applied to pâtisserie
- French culinary terms and definitions
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques in cookery and pâtisserie
- Commodities - receiving and storing
- French basic pastry terms
- Introduction to chocolate
- Introduction to bread and yeast dough
- Introduction to 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

**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

**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
- Contemporary chocolate box
- Production and presentation of petits fours

**Work Integrated Learning**

Six-month industry placement: gain real industry workplace experience, apply theoretical knowledge and build practical skills.

**POTENTIAL CAREER PATHS**

Pastry Chef | Restaurant Manager | Pâtisserie Owner | Food and Beverage Manager | Catering Manager | Cake Designer | Chocolatier

Amanda Lee
Diplôme de Commis Pâtissier - 2008
© Rachel Acacia Photography at www.acaciarachel.com, used by permission https://sugarcakeschool.com
DIPLÔME AVANCÉ DE GESTION CULINAIRE – CUISINE

| SIT60316 Advanced Diploma of Hospitality Management |

Refer to page 37-38 for the Australian Units of Competency

Prerequisite to the Advanced Diploma of Hospitality Management, this qualification requires the successful completion of SIT30816 Certificate III in Commercial Cookery and SIT40516 Certificate IV in Commercial Cookery. The award provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry occupations.

From SIT30816 Certificate III in Commercial Cookery you will advance through to SIT40516 Certificate IV in Commercial Cookery into SIT60316 Advanced Diploma of Hospitality Management, where you will develop management and leadership skills in areas such as 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

When you complete SIT40516 Certificate IV in Commercial Cookery, you’ll 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 management in hospitality.

You’ll be introduced to business-related units in financial management, health and safety procedures, and people and operations management.

FRENCH CULINARY TOPICS
- Introduction to molecular gastronomy; demonstrations & 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

An additional 6 months’ study provides a career enhancing pathway through the Diplôme Avancé de Gestion Culinaire / SIT60316 Advanced Diploma of Hospitality Management, expanding your business knowledge of management principles and practices.

POTENTIAL CAREER PATHS
Executive Chef | Restaurateur Owner | Restaurant Manager | Banquet Manager | Food & Beverage Manager | Kitchen Operations Manager | Catering Manager | Food Entrepreneur
Prerequisite to the Advanced Diploma of Hospitality Management, this qualification requires the successful completion of SIT31016 Certificate III in Patisserie and SIT40716 Certificate IV in Patisserie. The award provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry roles.

From SIT31016 Certificate III in Patisserie you will advance through to SIT40716 Certificate IV in Patisserie into SIT60316 Advanced Diploma of Hospitality Management, where you will develop management and leadership skills in areas such as marketing, human resources, business planning and financial control.

Certificat de Chef de Partie Patisserie
SIT40716 - Certificate IV in Patisserie
Prerequisite: SIT31016 Certificate III in Patisserie

When you complete SIT40716 Certificate IV in Patisserie, you’ll 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 patisserie skills to advanced level cake and dessert finishing, including sugar pulling and chocolate designs. You’ll be introduced to business-related units in 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 Patisserie

An additional 6 months’ study provides a career enhancing pathway through Diplôme Avancé de Gestion Culinaire / Advanced Diploma of Hospitality Management, expanding your business knowledge of management principles and practices.

Potential Career Paths
Patissier | Pastry Chef | Patisserie Café Owner | Patisserie Manager | Specialist Chocolate Manufacturer | Pastry Chef & Chocolatier
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)
- SITXWH5001 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)
- BSBSU501 Participate in environmentally sustainable work practices *(c)

SUPERIOR/COMMISS
- 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 *(c)
- SITXHMR001 Coach others in job skills *(c)

INDUSTRY PLACEMENT
- SITHCCC020 Work effectively as a cook *(c)

Certificate III in Commercial Cookery with additional units successfully completed at this stage leads to Cert IV qualification

KEY
(c) Core
(e) Elective
(*) Successful completion of SITXFSA001 required prior to commencement

Certificate IV in Commercial Cookery with additional units completed successfully at this stage leads to an Advanced Diploma in Hospitality Management

Advanced Diploma of Hospitality Management (24 months – Adelaide)

<table>
<thead>
<tr>
<th>Basic</th>
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<th>Advanced</th>
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Advanced Diploma of Hospitality Management (27 months – Brisbane, Melbourne & Sydney)

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

INTERMEDIATE/CADET
- SITHCCC012 Prepare poultry dishes* (e)
- SITHCCC006 Prepare appetisers and salads* (e)
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes* (e)
- SITHCCC019 Produce cakes, pastries and breads* (e)
- SITXCOM002 Participate in safe food handling practices* (e)
- SITXCOM005 Manage conflict (e)
- BSBUS201 Participate in environmentally sustainable work practices (e)

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

INDUSTRY PLACEMENT
- SITHCCC020 Work effectively as a cook* (e)

ADH 1
- SITXFIN003 Manage finances within a budget (c)
- SITXHRM003 Lead and manage people (c)
- SITXMGT001 Monitor work operations (c)
- BSBDIV501 Manage diversity in the workplace (c)
- SITHKOP004 Develop menus for special dietary requirements (e)
- SITHKOP005 Coordinate cooking operations* (e)
- SITXWHS003 Implement and monitor work health and safety practices (e)
- SBSUS201 Participate in environmentally sustainable work practices (e)
- SITXHRM001 Coach others in job skills (e)

ADH 2
- SITHFAB007 Serve food and beverage* (e)
- BSBJMG017 Develop and implement a business plan (c)
- SITXMPR007 Develop and implement marketing strategies (c)
- SITXCC008 Develop and manage quality customer service practices (c)
- BSBJMG017 Manage operational plan (c)
- SITXFIN005 Manage physical (c)
- SITXHRM004 Recruit, select and induct staff (c)
- SITXGLC001 Research and comply with regulatory requirements (c)
- BSBJMG017 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 INFORMATION

GRAND DIPLÔME (INCLUDING WIL)
Campus: Brisbane, Melbourne & Sydney
Duration: 2 years (24 months)

DIPLÔME DE CUISINE
SIT30816 Certificate III in Commercial Cookery
CRICOS COURSE CODE: 097325K
Campus: Brisbane, Melbourne & Sydney
Admission dates: January, April, July, October
Duration: 9 months + 6 months WIL = 15 months

DIPLÔME DE COMMIS CUISINIER
SIT30816 Certificate III in Commercial Cookery
CRICOS COURSE CODE: 097325K
Campus: Adelaide
Admission dates: January & July
Duration: 6 months + 6 months WIL = 12 months

CERTIFICAT DE CHEF DE PARTIE CUISINE
SIT40516 Certificate IV in Commercial Cookery
CRICOS COURSE CODE: 097326J
Campus: Brisbane, Melbourne & Sydney - 21 months
Campus: Adelaide - 18 months

DIPLÔME AVANCÉ DE GESTION CULINAIRE
SIT60316 Advanced Diploma of Hospitality Management
CRICOS COURSE CODE: 091098J
Campus: Brisbane, Melbourne & Sydney - 27 months
Campus: Adelaide - 24 months

ENTRY REQUIREMENTS
Age: Minimum age 18
IELTS Academic or General: 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.

FEE-HELP
Not available for culinary programmes.

STUDY PERIOD
Full-Time

HOLIDAY PERIODS
Holiday breaks are scheduled for a period of time starting at the conclusion of each Term.
**SIT31016 CERTIFICATE III IN PATISSERIE**

**BASIC/ASSISTANT**
- SITHCCC001 Use food preparation equipment *(c)*
- SITHCCC005 Prepare dishes using basic methods of cookery *(c)*
- SITPATO03 Produce pastries *(c)*
- SITKOP001 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)*
- SITIND002 Source and use information on the hospitality industry *(e)*
- BS BWOR203 Work effectively with others *(c)*

**INTERMEDIATE/CADET**
- SITPATO01 Produce cakes *(c)*
- SITPATO04 Produce yeast-based bakery products *(c)*
- SITPATO06 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**
- SITPATO02 Produce gateaux, torten and cakes *(c)*
- SITPATO05 Produce petits fours *(c)*
- SITPATO07 Prepare and model marzipan *(e)*
- SITATCHCC018 Prepare food to meet special dietary requirements *(e)*
- SITXCOM005 Manage conflict *(e)*
- SITXHRM001 Coach others in job skills *(c)*
- SITKOP002 Plan and cost basic menus *(e)*

**INDUSTRY PLACEMENT**
- SITHCCC011 Use cookery skills effectively *(c)*

**Certificate III in Patisserie with additional units successfully completed at this stage leads to Cert IV qualification**

**SIT40716 CERTIFICATE IV IN PATISSERIE**

**BASIC/ASSISTANT**
- SITHCCC001 Use food preparation equipment *(c)*
- SITHCCC005 Prepare dishes using basic methods of cookery *(c)*
- SITPATO03 Produce pastries *(c)*
- SITKOP001 Clean kitchen premises and equipment *(e)*
- SITXINV002 Maintain the quality of perishable items *(c)*
- SITXFSA001 Use hygienic practices for food safety *(c)*
- SITXWHS001 Participate in safe work practices *(e)*
- SITIND002 Source and use information on the hospitality industry *(e)*
- BS BWOR203 Work effectively with others *(e)*

**INTERMEDIATE/CADET**
- SITPATO01 Produce cakes *(c)*
- SITPATO04 Produce yeast-based bakery products *(c)*
- SITPATO06 Produce desserts *(c)*
- SITXFSA002 Participate in safe food handling practices *(c)*
- SITXCOM002 Show social and cultural sensitivity *(c)*
- BSBSUS201 Participate in environmentally sustainable work practices *(e)*

**SUPERIOR/COMMIS**
- SITPATO02 Produce gateaux, torten and cakes *(c)*
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- SITATCHCC018 Prepare food to meet special dietary requirements *(c)*
- SITXCOM005 Manage conflict *(c)*
- SITXHRM001 Coach others in job skills *(c)*
- SITKOP002 Plan and cost basic menus *(e)*

**INDUSTRY PLACEMENT**
- SITHCCC011 Use cookery skills effectively *(c)*

**Certificate IV in Patisserie with additional units completed successfully at this stage leads to an Advanced Diploma in Hospitality Management**

**KEY**
- (e) Elective
- (c) Core
- (*) Successful completion of SITXFSA001 required prior to commencement

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**Advanced Diploma of Hospitality Management (24 months – Adelaide)**

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**Advanced Diploma of Hospitality Management (27 months – Brisbane, Melbourne & Sydney)**

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<td>ADH 2</td>
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</tbody>
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**Certificate III in Patisserie with additional units successfully completed at this stage leads to Cert IV qualification**

**Certificate IV in Patisserie with additional units completed successfully at this stage leads to an Advanced Diploma in Hospitality Management**

---

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

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

SUPERIOR/COMMISS
- SITHPAT002 Produce gateaux, torten and cakes* (e)
- SITHPAT005 Produce petits fours* (e)
- SITHPAT007 Prepare and model marzipan* (e)
- SITHCCC018 Prepare food to meet special dietary requirements* (e)
- SITXCOM005 Manage conflict (e)
- SITHKOP002 Plan and cost basic menus (e)

INDUSTRY PLACEMENT
- SITHCCC011 Use cookery skills effectively *(e)

ADH 1
- SITHFAB007 Serve food and beverage* * (e)
- BSBSUS001 Manage finances (c)
- BSBSUS017 Manage operational plan (c)
- BSBMGT017 Develop and implement a business plan (c)
- SITXCCS008 Develop and manage quality customer service practices (c)
- SITXFSA005 Manage physical assets (c)
- SITXGLC001 Research and comply with regulatory requirements (c)
- SITXHGR004 Recruit, select and induct staff (c)
- SITXHGR006 Monitor staff performance (c)
- SITXMRP007 Develop and implement marketing strategies (c)
- SITXWHS004 Establish and maintain a work health and safety system (c)

ADH 2
- SITHFAB007 Serve food and beverage* * (e)
- BSBSUS001 Manage finances (c)
- BSBSUS017 Manage operational plan (c)
- BSBMGT017 Develop and implement a business plan (c)
- SITXCCS008 Develop and manage quality customer service practices (c)
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KEY INFORMATION

GRAND DIPLÔME (INCLUDING WIL)
- Campus: Brisbane, Melbourne & Sydney
- Duration: 2 years (24 months)

DIPLÔME DE PÂTISSERIE
- SIT31016 Certificate III in Patisserie
- CRICOS COURSE CODE: 097327G
- Campus: Brisbane, Melbourne & Sydney
- Admission dates: January, April, July, October
- Duration: 9 months + 6 months WIL = 15 months

DIPLÔME DE COMMISS PATISSIER
- SIT31016 Certificate III in Patisserie
- CRICOS COURSE CODE: 097327G
- Campus: Adelaide
- Admission dates: January & July
- Duration: 6 months + 6 months WIL = 12 months

CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE
- SIT40716 Certificate IV in Patisserie
- CRICOS COURSE CODE: 097328G
- Campus: Brisbane, Melbourne & Sydney - 21 months
- Campus: Adelaide - 18 months

DIPLÔME AVANCÉ DE GESTION CULINAIRE
- SIT60316 Advanced Diploma of Hospitality Management
- CRICOS COURSE CODE: 091098J
- Campus: Brisbane, Melbourne & Sydney - 27 months
- Campus: Adelaide - 24 months

ENTRY REQUIREMENTS
- Age: Minimum age 18
- IELTS Academic or General: 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.

FEE-HELP
Not available for culinary programmes.

STUDY PERIOD
Full-Time

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

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
HIGHER EDUCATION

Le Cordon Bleu has a tradition of excellence, and a future committed to innovation and best practice in gastronomy, hospitality and management education. We invest in that vision through an expanding international network of teaching, learning and research, and the development of our products and services.

Additional to its culinary programmes, Le Cordon Bleu Australia offers world-class studies at bachelor’s and master’s levels in hotel management, restaurant management and gastronomy.

Bachelor of Business (International Hotel Management)
Campus: Adelaide & Sydney | Duration: 3 years
CRICOS Course Code:075350B

There is a world of opportunity for those seeking a dynamic, diverse and challenging hotel management career. Le Cordon Bleu’s hotel management degree will develop your potential to communicate effectively, grow customer relationships, raise hotel productivity and achieve long-term success.

Bachelor of Business (International Restaurant Management)
Campus: Adelaide & Sydney | Duration: 3 years
CRICOS Course Code:072295F

Running a restaurant is challenging and rewarding. With restaurants integrating the latest technology and equipment, practical training is vital to your success. If your ambition is to be a restaurant manager in the world’s best establishments, Le Cordon Bleu will give you superior training.

Master of International Hospitality Management
Campus: Adelaide | Duration: 2 years | CRICOS Course Code:088614J

The Master of International Hospitality Management will position you for a rewarding and successful global career. You will study human resources, service quality, marketing and financial management. You will learn practical skills using innovative technology to streamline processes and meet fast-paced industry demands.

Le Cordon Bleu Online Learning
Campus: Online | Duration: 4 week/ 10 week/ intensives

Le Cordon Bleu offers a suite of online learning courses.

These short, industry-relevant courses will support your career in food, hospitality, restaurant management, resorts, hotels, foodservice, education (hospitality/gastronomy) and allow you to pursue contemporary studies in food writing, gastronomy, food entrepreneurship, sustainability and modernist cuisine.
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 & Terrine
- 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
- Gateaux, 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: W: cordonbleu.edu/australia/gourmet-short-courses/en
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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