



LE CORDON BLEU®  
AUSTRALIA

LE CORDON BLEU  
BRISBANE INSTITUTE





# CULINARY DREAMING

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

## Le Cordon Bleu Brisbane

The Brisbane Institute is the latest addition to Le Cordon Bleu Australia with schools in Melbourne, Sydney, Perth and Adelaide, and 35 institutes worldwide.

In partnership with TAFE Queensland, Brisbane, we will deliver our acclaimed Le Cordon Bleu Grand Diplôme through to the Advanced Diploma in Hospitality Management at South Bank Campus.



BRISBANE

## Student Accommodation & Lifestyle

South Bank campus is ideally located for local and international students, offering the best of Brisbane at your doorstep. The campus has easy access to the city, the beautiful South Bank Parklands, as well as plenty of cafés and restaurants for you to refuel between classes. The train station and bus services are only a 2 minute walk away.

Two on-campus training restaurants offer students a world-class education in state-of-the-art facilities from industry focused, award-winning chef lecturers and teachers. Additional campus services include library, cafés, gym, beauty spa and wi-fi.

Student accommodation is plentiful, with options such as Atira, UniLodge, Urbanest, and South Bank Campus Student Apartments.







## ≡ **DIPLÔME DE CUISINE**

SIT30816 - CERTIFICATE III IN COMMERCIAL COOKERY

### 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. As you progress, you become skilled in organising, preparing and integrating ingredients to achieve exceptional flavours

### 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 importance of mise en place - the correct planning and preparation of food and equipment prior to cooking. You will also be introduced to a range of presentation styles, from platter to plate.

### 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. By successfully completing this course you receive a Diplôme de Cuisine and a Certificate III in Commercial Cookery.

### WORK INTEGRATED LEARNING

Six-month real industry workplace experience.

# ≡ GRAND DIPLÔME



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



## III DIPLÔME DE PÂTISSERIE

SIT31016 - CERTIFICATE III IN PÂTISSERIE

### 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. You'll learn the fundamentals of savoury cooking with a broad range of skills that will give your career an edge.

### 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. Our chefs will inspire you to take your skills to a more advanced level. You will put your skills into practice, cooking for real customers in the campus restaurant.

### SUPERIOR PÂTISSERIE

Prerequisite: Intermediate Pâtisserie

This three-month programme combines all the knowledge, techniques and artistry learned to date – you will discover your personal style. You will produce complex and highly decorated pastries and gâteaux, and explore your artistic side by making marzipan, sugar and chocolate figurines, and decorations. On successful completion you will receive a Diplôme de Pâtisserie and a Certificate III in Pâtisserie.

### WORK INTEGRATED LEARNING

Six-month real industry workplace experience.



## /// **DIPLÔME AVANCÉ DE GESTION CULINAIRE - CUISINE / PÂTISSERIE**

SIT60316 - ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

The Advanced Diploma of Hospitality Management (includes SIT40516 Certificate IV in Cuisine or SIT40716 Certificate IV in Pâtisserie) provides a comprehensive pathway for students to develop knowledge and skills required at supervisory/management levels in a range of hospitality industry occupations.

## **CONNECT WITH THE BEST**

YOUR PASSION FOR THE CULINARY ARTS AND  
OUR WORK INTEGRATED LEARNING IS THE  
PERFECT PROFESSIONAL PATHWAY.

Le Cordon Bleu's world-class programmes focus on the demands of a growing international hospitality industry. Our students receive a superior education built on a distinctive teaching methodology that provides a practical learning component called Work Integrated Learning (WIL).

Over a six-month period (dependent on the study programme), Work Integrated Learning provides a real industry workplace experience, an opportunity to use theoretical knowledge and gain practical skills.

Le Cordon Bleu supports the successful placement of students in Work Integrated Learning programmes worldwide, allowing students to make connections and build industry networks.

Our Industry Engagement team, who are hospitality and career specialists, maintain a direct line of communication with industry partners. They actively seek connections to source work opportunities for our current students and graduates alike. They build supportive networks with industry partners to help our students realise their career goals.

Industry Engagement teach students work-ready skills such as resumé writing, interview techniques, career building and goal setting, professional presentation and networking. They collect industry feedback to better prepare our students for the marketplace.



## KEY INFORMATION

### Duration:

Certificate III: 15 months  
Advanced Diploma: 27 months  
2.3 years

### Entry Requirements

**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 and demonstrated ability to undertake tertiary level studies.

### Course Codes

#### Diplôme de Cuisine

SIT30816 - Certificate III in Commercial Cookery 097325K  
SIT40516 - Certificate IV in Commercial Cookery 097326J  
SIT60316 - Advanced Diploma of Hospitality Management 091098J

#### Fee-Help

Not available for culinary programmes.

#### Diplôme de Pâtisserie

SIT31016 - Certificate III in Pâtisserie 097327G  
SIT40716 - Certificate IV in Pâtisserie 097328G  
SIT60316 - Advanced Diploma of Hospitality Management 091098J

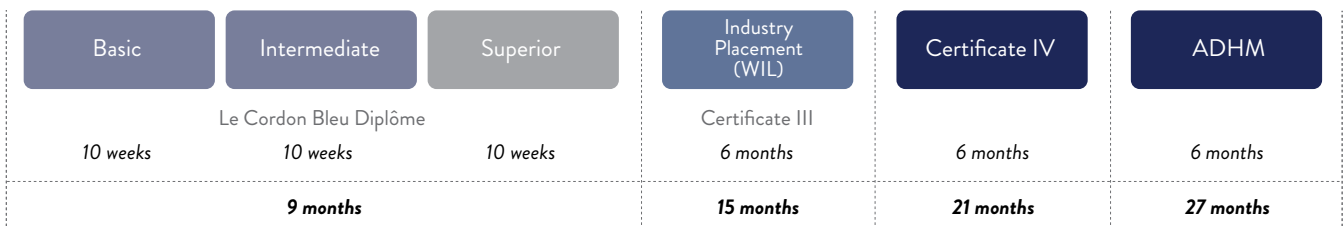
#### Course Credit

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

## Potential Career Pathways:

Sous Chef, Pâtissier, Executive Chef, Restaurant Manager, Restaurateur, Banquet Manager, Food & Beverage Manager, Catering Manager, Kitchen Operations Manager

## Course of Study Flowchart



**Delivery Partner**  
TAFE Queensland,  
Brisbane  
South Bank Campus  
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South Brisbane QLD 4101



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AUSTRALIA

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