



LE CORDON BLEU<sup>®</sup>  
AUSTRALIA

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School of **Culinary Arts and Sciences**

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School of **Business**

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2022 | 2023 Programs



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# Why study with us?

Le Cordon Bleu established a presence in Australia in 1992 and has been serving the world in culinary excellence since 1895 when first founded in Paris, France. Today, we are a global leader in culinary arts and sciences and business management. All programs have been designed to make you stand out in the crowd. With more than 30 schools worldwide, Le Cordon Bleu is widely respected across many industries globally and partners with highly credible and quality education leaders.

Le Cordon Bleu offers a passport to exciting global careers and lifelong learning adventures. By studying with Le Cordon Bleu Australia, you will gain internationally recognised and valued qualifications that come with the blue ribbon seal of approval. In addition, you will gain nationally recognised Australian qualifications which are highly valued across the globe.

At Le Cordon Bleu, we pride ourselves on employing educators who are at the top of their field to ensure that the education you receive is engaging, contemporary and of the highest quality. Our academic materials are developed by expert professional educators and select partner institutions in consultation with industry. They are based on the latest research and incorporate an exciting blend of knowledge, innovation and practical skill development.

With Le Cordon Bleu's prestigious work-based learning programs and exclusive industry partnerships, we provide you the tools to start building your industry reputation and professional networks before you even graduate. From the campus to the workplace, these hands-on industry experiences provide you the opportunity to reach your full potential and apply your knowledge and skills to a real work environment.

With an education from Le Cordon Bleu, you will access unlimited career opportunities or even become an entrepreneur and lead the way in innovation. We invite you to taste the difference by joining one of our courses today!



## 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 30 schools 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





# Our Alumni

As a Le Cordon Bleu graduate, you will receive a membership to our international Alumni Association with a lifelong connection to our global network of accomplished alumni and industry partners.

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

With our Alumni Program, you will be a part of the Le Cordon Bleu family and support network no matter where your career takes you.



**Imogen Christie**  
Associate Director of Sales at The Mayfair Hotel - 5-Star Boutique Hotel

“I’m so glad I ended up choosing to study with Le Cordon Bleu. The worldwide recognition and the experience in both in the classroom and in the workplace opened doors for many different avenues internationally. All of the staff and their experience made us feel like we were in really good hands.”



**Johnson Wong**  
Chef & Founder of Gēn - Ranked in the Top 100 Restaurants of Asia

“The culinary professionals from Le Cordon Bleu helped me develop a well-rounded view on culinary arts, positively influencing my career.”



**Graham Cochran**  
Chef de Partie at Penfolds Magill Estate Restaurant – Award-winning fine dining restaurant

“Le Cordon Bleu helped prepare me for the skills needed in high-end cuisine. After my WIL placement at fine dining restaurant, Penfolds Magill Estate Restaurant, they offered me a job at graduation.”



**Rojina McDonald**  
Culinary Author, Director & Founder of 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.”



# Industry Engagement

Bridging the gap between your studies and your dream career, our Industry Engagement Team nurtures relationships with industry partners and actively seeks work opportunities for current students.

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

In addition, our WIL program enables you to apply the skills and knowledge learned on campus to the workplace. You will gain industry experience and build your network before you graduate, empowering you to stand out from the crowd.

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 prestigious resorts.

## What our Industry Partners say about us:



### Brent Savage

Owner & Award-Winning Chef at Bentley Group

"We've always found Le Cordon Bleu to be professional and the students are committed, enthusiastic and hard working."



### Alex Vilches

Executive Chef at Compass Group Australia

"Over many years partnering with and employing Le Cordon Bleu students, we have found them to have a certain edge. Their passion in achieving their best in everything they undertake is a testament to the great foundation set by the college".



### Christina Ng Lam

HR Coordinator at W Brisbane

"We choose to work with Le Cordon Bleu and their aspiring culinary students because the quality of training prepares them for industry work experience. They possess technical skills but above all, a passion for food."



### Daniel Giraldo

Group Head Chef at Delia Group

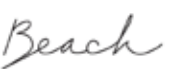
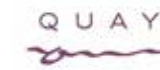
"Personally working with many Le Cordon Bleu students during their studies and after, they have always shown me that they have a great attitude and willingness to learn. Le Cordon Bleu offers great foundations to start young chefs on their culinary career path."



### Sonal Tomar

Human Resources Manager, Hotel Indigo

"We are always searching for talented employees to join our company and realise fulfilling careers with us at IHG. Students from Le Cordon Bleu continue to have an edge, as they prove their commitment and passion towards the industry."



# CERTIFICATE III IN COMMERCIAL COOKERY

SIT30816 CRICOS CODE 02380M

## DIPLÔME DE CUISINE

Brisbane | Melbourne | Sydney

## DIPLÔME DE COMMIS CUISINIER

Adelaide

Follow in the footsteps of renowned Chef Julia Child and master essential French culinary techniques at the heart of contemporary cuisine. In this world-class program, 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 / ASSISTANT 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
- Foundation sauces production
- Commodities - Receiving and storing
- Classical French stocks, glazes and soups

### INTERMEDIATE CUISINE / CADET CUISINE

**Prerequisite:** Basic/Assistant 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
- Canapés, salads and appetisers
- Vegetables, eggs plus farinaceous cooking techniques and menu items
- French pastries and cakes

### SUPERIOR CUISINE / COMMIS CUISINE

**Prerequisite:** Intermediate/Cadet Cuisine

In Superior Cuisine, you will 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
- Plated desserts
- 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, providing you the opportunity to gain industry work experience through our exclusive partnerships. Read more on page 5.

### Potential Career Paths

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



### DURATION

15 months (inc. 6 months WIL)  
Brisbane, Melbourne, Sydney  
12 months (inc. 6 months WIL)  
Adelaide



### ENTRY REQUIREMENTS

Age: Minimum 18.  
Satisfactory completion of Year 11 or equivalent.  
English: Academic IELTS 5.5 with no band score below 5.0



### ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises  
Course credit for previous studies on application

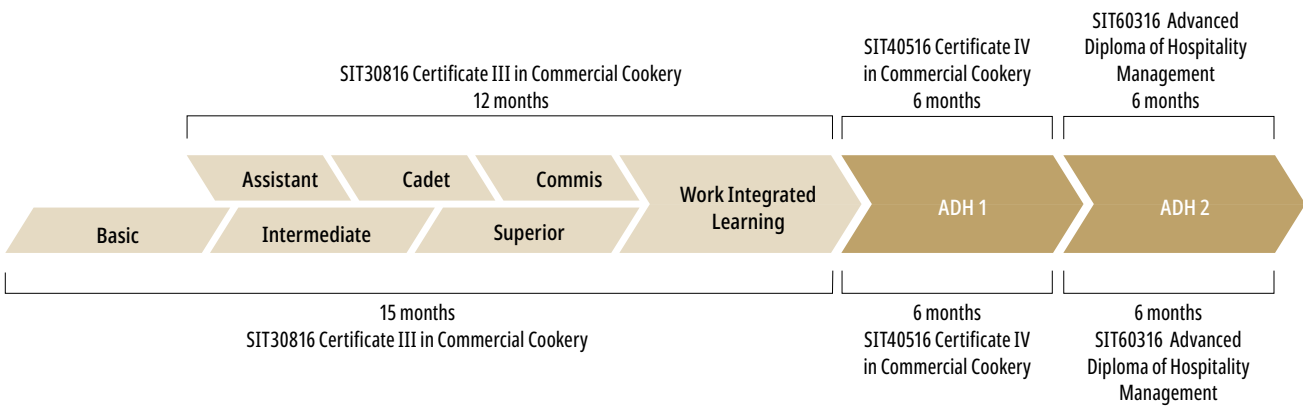


### STUDY MODE & OTHER

Full time only  
VET student loan not available

### 2022 INTAKE DATES

Jan, Jul, Sep - Adelaide | Jan, Apr, Jul, Sep - Brisbane | Jan, Apr, Jul, Sep - Melbourne | Jan, Apr, Jul, Sep - Sydney





# CERTIFICATE III IN PÂTISSERIE

SIT31016 CRICOS CODE 02380M

## DIPLÔME DE PÂTISSERIE

Brisbane | Melbourne | Sydney

## DIPLÔME DE COMMIS PÂTISSIER

Adelaide

Diplôme de Pâtisserie offers world-class training in one of the most intensive programs of classical French pastry techniques in the world. Learn the art of French pâtisserie and develop the expertise to create culinary masterpieces, whilst advancing your artistic flair.

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 / ASSISTANT PÂTISSERIE

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

#### 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 / CADET PÂTISSERIE

**Prerequisite:** Basic/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

### SUPERIOR PÂTISSERIE / COMMIS PÂTISSERIE

**Prerequisite:** Intermediate/Cadet Pâtisserie

Combining the artistry and techniques learned to date, you will learn how to produce highly decorated pastries and gâteaux, 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, providing you the opportunity to gain industry work experience through our exclusive partnerships. Read more on page 5.

### Potential Career Paths

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



#### DURATION

15 months (inc. 6 months WIL)  
Brisbane, Melbourne, Sydney  
12 months (inc. 6 months WIL)  
Adelaide



#### ENTRY REQUIREMENTS

Age: Minimum 18.  
Satisfactory completion of Year 11 or equivalent.  
English: Academic IELTS 5.5 with no band score below 5.0



#### ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises  
Course credit for previous studies on application

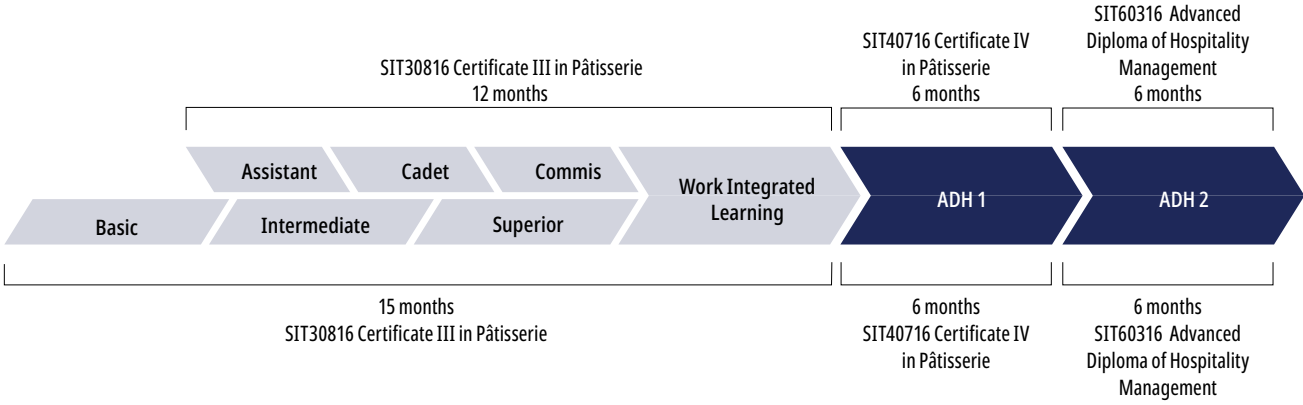


#### STUDY MODE & OTHER

Full time only  
VET student loan not available

### 2022 INTAKE DATES

Jan, Jul, Sep - Adelaide | Jan, Apr, Jul, Sep - Brisbane | Jan, Apr, Jul, Sep - Melbourne | Jan, Apr, Jul, Sep - Sydney





# GRAND DIPLÔME

Brisbane | Melbourne | Sydney

Be challenged. Fulfil your ambitions. Be unsatisfied with anything but the best.

For those aspiring to reach mastery in the culinary world, a Grand Diplôme is internationally recognised as the most prestigious Le Cordon Bleu achievement. Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu Grand Diplôme is an influential qualification which allows you to pursue the most sought-after culinary careers.

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**.

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**Certificate III in Commercial Cookery**  
**SIT30816**      **CRICOS CODE 02380M**  
**Diplôme de Cuisine**

## Basic

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

## Intermediate

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

## Superior

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

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**Certificate III in Pâtisserie**  
**SIT31016**      **CRICOS CODE 02380M**  
**Diplôme de 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.

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In addition to the Le Cordon Bleu certificates, to obtain the Australian qualifications Certificate III in Commercial Cookery and 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. Read more on page 5.

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## POTENTIAL CAREER PATHS

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

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## 2022 INTAKE DATES

Jan, Jul, Sept – Brisbane | Jan, Apr, Jul, Oct – Melbourne | Feb, Apr, Jul, Oct – Sydney





# ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60316 CRICOS CODE 02380M

## DIPLÔME AVANCÉ DE GESTION CULINAIRE – CUISINE

Adelaide | Brisbane | Melbourne | Sydney

Stand out from the crowd with a step towards hospitality leadership.

With a foundation in French culinary techniques, the Advanced Diploma of Hospitality Management is a professional pathway to develop your industry skillset through the most comprehensive training available today.

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

### CERTIFICATE IV IN COMMERCIAL COOKERY

SIT40516 CRICOS CODE 02380M

#### CERTIFICAT DE CHEF DE PARTIE CUISINE

**Prerequisite:** Certificate III in Commercial Cookery SIT30816

After completing 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

### ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60316 CRICOS CODE 02380M

#### DIPLÔME AVANCÉ DE GESTION CULINAIRE

**Prerequisite:** Certificate IV in Commercial Cookery SIT40516

Lead and manage with confidence. 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.

### Potential Career Paths

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



#### DURATION

12 months (6 months Certificate IV & 6 months Advanced Diploma)  
Brisbane, Melbourne, Sydney, Adelaide



#### ENTRY REQUIREMENTS

Age: Minimum 18.  
Satisfactory completion of Year 11 or equivalent.  
English: Academic IELTS 5.5 with no band score below 5.0



#### ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises  
Course credit for previous studies on application

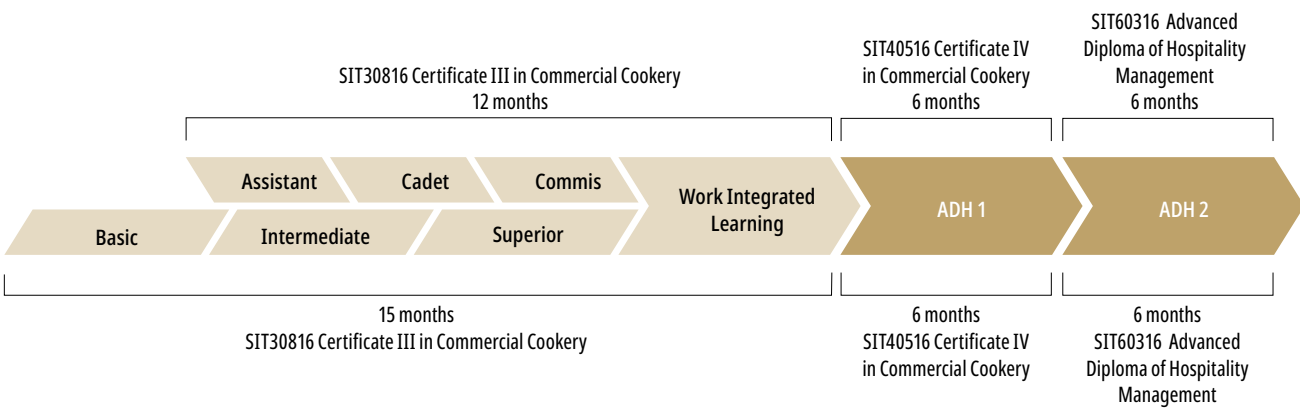


#### STUDY MODE & OTHER

Full time only  
VET student loan not available

#### 2022 INTAKE DATES

Jan, Jul, Sep - Adelaide | Jan, Apr, Jul, Sep - Brisbane | Jan, Apr, Jul, Sep - Melbourne | Jan, Apr, Jul, Sep - Sydney



# ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60316 CRICOS CODE 02380M

## DIPLÔME AVANCÉ DE GESTION CULINAIRE – PÂTISSERIE

Adelaide | Brisbane | Melbourne | Sydney

The icing on the cake to your pâtisserie mastery. Following a professional pathway to develop the skills required for hospitality leadership, Advanced Diploma of Hospitality Management builds on a foundation of French pâtisserie techniques and advances you to lead and inspire in your field.

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

### CERTIFICATE IV IN PÂTISSERIE

SIT40716 CRICOS CODE 02380M

#### CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

**Prerequisite:** Certificate III in Pâtisserie SIT31016

After completing 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
- Classical French and contemporary pâtés, terrines and buffet

### ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60316 CRICOS CODE 02380M

#### DIPLÔME AVANCÉ DE GESTION CULINAIRE

**Prerequisite:** Certificate IV in Pâtisserie SIT40716

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



#### DURATION

12 months (6 months Certificate IV & 6 months Advanced Diploma)  
Brisbane, Melbourne, Sydney, Adelaide



#### ENTRY REQUIREMENTS

Age: Minimum 18.  
Satisfactory completion of Year 11 or equivalent.  
English: Academic IELTS 5.5 with no band score below 5.0



#### ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises  
Course credit for previous studies on application

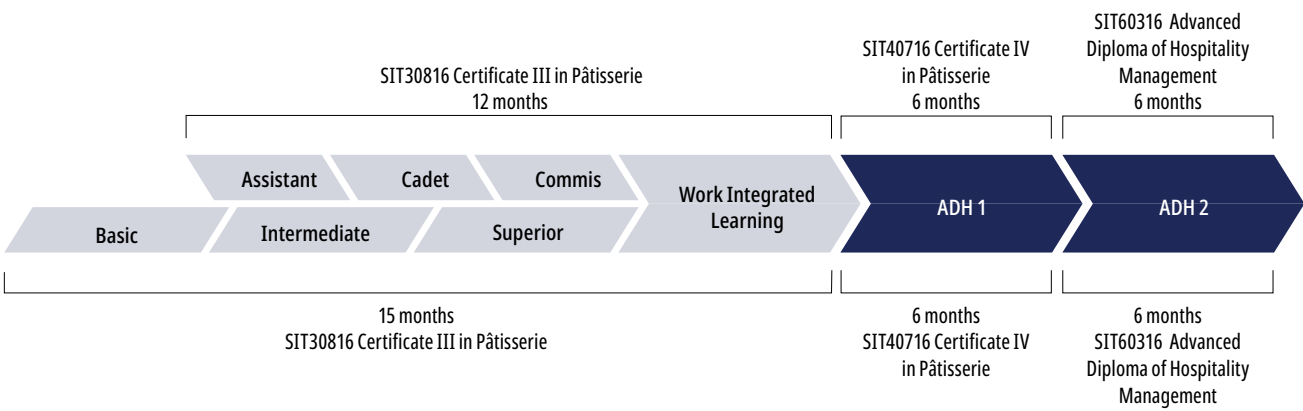


#### STUDY MODE & OTHER

Full time only  
VET student loan not available

#### 2022 INTAKE DATES

Jan, Jul, Sep - Adelaide | Jan, Apr, Jul, Sep - Brisbane | Jan, Apr, Jul, Sep – Melbourne | Jan, Apr, Jul, Sep – Sydney







# Higher Education

## The Degree Programs

Le Cordon Bleu Australia is dedicated to delivering the highest level of culinary, hospitality and business education.

Providing world-class hospitality management degrees at undergraduate and postgraduate levels, we offer our students a lifelong journey of excellence, creativity and innovation to empower pathways of success.

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

Our Higher Education programs 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. Read more on page 5.

### 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

**Advanced Diploma of Business**  
International Hotel Management  
16 UNITS

**Bachelor of Business**  
International Hotel Management  
24 UNITS

### 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



#### DURATION

3 Years Adelaide or Sydney



#### ENTRY REQUIREMENTS

Age: Minimum 18  
Satisfactory completion of Year 12 or equivalent  
ATAR 60 or higher  
English: Academic IELTS 6.0 with no band score below 5.5



#### ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities  
Course credit for previous studies on application



#### STUDY MODE & OTHER

Full time only  
Part time available for domestic  
FEE-HELP available to eligible  
Australian Citizens

2022 INTAKE DATES – Jan, May, Aug



# Bachelor of Business

## (International Restaurant Management) CRICOS Code 072295F

Adelaide | Sydney

Step into hospitality management in the thriving restaurant industry.

Learn to lead, inspire and innovate with entrepreneurial skills for small businesses. Explore the aesthetics of food and wine within the hospitality experience. 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. Read more on page 5.

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

Advanced Diploma of Business

International Restaurant Management

16 UNITS

Bachelor of Business

International Restaurant Management

24 UNITS

**Potential Career Paths**

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



**DURATION**

3 Years Adelaide or Sydney



**ENTRY REQUIREMENTS**

Age: Minimum 18

Satisfactory completion of Year 12 or equivalent

ATAR 60 or higher

English: Academic IELTS 6.0 with no band score below 5.5



**ASSESSMENT & CREDIT**

Exams, tests, essays, journals, reports, presentations, discussions and practical activities

Course credit for previous studies on application



**STUDY MODE & OTHER**

Full time only

Part time available for domestic FEE-HELP available to eligible Australian Citizens

**2022 INTAKE DATES** – Jan, May, Aug

# Master of International Hospitality Management

CRICOS Code 088614J  
Adelaide

Fast-track your senior management career with a postgraduate degree which takes 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 and 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 and gives you real-world skills to succeed.

## 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



## 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



**DURATION**  
2 Years Adelaide



**ENTRY REQUIREMENTS**  
  
Age: Minimum 18  
  
Bachelor degree or 4 years relevant work experience at management level  
  
English: Academic IELTS 6.5 with no band score below 6.0



**ASSESSMENT & CREDIT**  
  
Exams, tests, essays, journals, reports, presentations, discussions and projects  
  
Course credit for previous studies on application



**STUDY MODE & OTHER**  
  
Full time only  
Part time available for domestic  
FEE-HELP available to eligible Australian Citizens

2022 INTAKE DATES – Feb & Jul



# Adelaide campus

Adelaide is Australia's best kept secret. If you're looking for a relaxed city, affordable lifestyle, sunny Mediterranean climate, uncrowded pristine beaches and excellent baristas then Adelaide is for you! The city's thriving hospitality scene boasts some of Australia's finest restaurants, hidden laneways featuring vibrant cafes, quirky shops and rooftop bars.

Surrounded by wine regions Barossa Valley, McLaren Vale and Clare Valley, Adelaide is known for its prestigious wine brands and artisan produce. The 'Festival City' lights up every March with 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.



**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:** ●●●○○○



**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 programs. Our courses are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies. CRICOS Provider No: 00092B RTO: 41026

**University of South Australia**  
CRICOS Provider No: 00121B  
The Master of International Hospitality Management program is delivered in association with University of South Australia

To learn more about affordability and living in Adelaide visit: <https://www.studyinaustralia.gov.au/english/live-in-australia/living-costs> and <https://studyadelaide.com/>

# Sydney campus



Sydney welcomes 10 million visitors every year to enjoy the vibrant hospitality and food scene in this beautiful harbour city. If you love the beach 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.

To learn more about affordability and living in Sydney visit: [studyinaustralia.gov.au](https://www.studyinaustralia.gov.au) and [study.sydney](https://www.study.sydney)

**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:** ●●●●●●



**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 programs. Our courses as well are delivered in association with TAFE NSW, Ryde Campus.

**TAFE NSW, Ryde Campus**  
250 Blaxland Road, Ryde NSW 2112  
[www.nsi.tafensw.edu.au](http://www.nsi.tafensw.edu.au)  
CRICOS Provider No: 00591E RTO: 90003



**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 programs. The courses are delivered in association with Holmesglen, Moorabbin Campus.

Holmesglen Moorabbin Campus  
488 South Road, Moorabbin,  
Victoria 3189  
[www.holmesglen.edu.au](http://www.holmesglen.edu.au)  
CRICOS Provider No: 00012G RTO: 0416

holmesglen  
Vocational and  
Higher Education  
Moorabbin  
Campus



## Brisbane campus

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 of Queensland attract nearly 8 million visitors a year. The city boasts an extensive music, sporting and cultural events calendar that makes the most of the year-round temperate climate. Plus, Australia's largest orientation event for international students, City Welcome Festival, is held every year.

**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:** ●●●●●○

## Melbourne campus

With 4 million people from 200 countries, Melbourne enjoys a diverse mix of live music, cultural events, innovative culinary styles, and thriving inner-city lanes lined with restaurants, hidden bars and hip cafes. 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. Locals regularly gather at the iconic Melbourne Cricket Ground for major sporting events, including AFL matches, cricket, soccer and the rugby codes and the Australian Open. The city celebrates a thriving food and wine culture every year with the Melbourne Food and Wine Festival.

To learn more about affordability and living in Melbourne visit:  
[studyinaustralia.gov.au](http://studyinaustralia.gov.au) and [studymelbourne.vic.gov.au](http://studymelbourne.vic.gov.au)



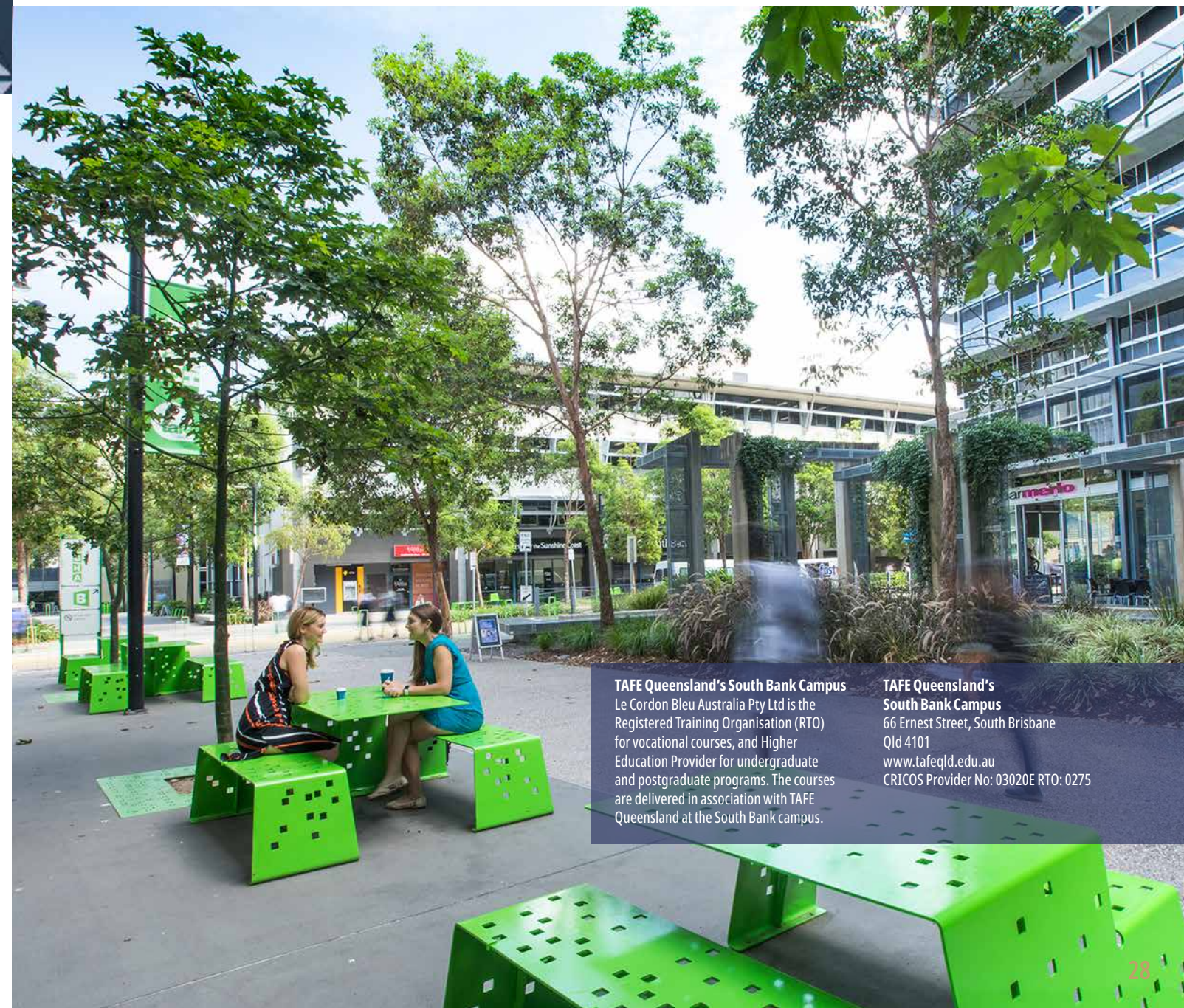
**Population:** 4.2 million

### 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:** ●●●●●●



**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 programs. The courses are delivered in association with TAFE Queensland at the South Bank campus.

**TAFE Queensland's South Bank Campus**  
66 Ernest Street, South Brisbane  
Qld 4101  
[www.tafeqld.edu.au](http://www.tafeqld.edu.au)  
CRICOS Provider No: 03020E RTO: 0275





**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](http://www.cordonbleu.edu/australia/downloads-pdfs)

To apply online visit:

[www.cordonbleu.edu/australia/how-to-apply/en](http://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](mailto: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](mailto: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/](http://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](mailto:australia-admissions@cordonbleu.edu)





## FEES & REFUNDS POLICY

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](http://www.cordonbleu.edu/australia/general-policies/en)

**INTERNATIONAL STUDENTS**  
(Fees, Conditions and Refunds Policy):  
[www.cordonbleu.edu/australia/general-policies/en](http://www.cordonbleu.edu/australia/general-policies/en)

Policies referring to enrolment, cancellation and refunds:  
[www.cordonbleu.edu/australia/general-policies/en](http://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](http://www.cordonbleu.edu/australia/downloads-pdfs/en)

## ENROLMENT ENQUIRIES

### OCEANIA

#### Australia HEAD OFFICE

Days Road, Regency Park, South Australia, 5010 Australia  
T: +61 8 8348 3000  
F: +61 8 8346 3755  
E: [australia@cordonbleu.edu](mailto:australia@cordonbleu.edu)

### CAMPUSES

#### ADELAIDE

Level 2, D and E Block,  
137 Days Rd Regency Park  
South Australia 5010  
+61 8 8348 3000

#### BRISBANE

121 Colchester Street, South Bank,  
Queensland 4101  
+61 7 3244 5965

#### MELBOURNE

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

#### SYDNEY

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

#### New Zealand

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

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

### SOUTH EAST ASIA

#### Thailand

Le Cordon Bleu International Regional Office, Thailand  
Trendy Office Building Level 6, Room 12.  
Sukhumvit Soi 13 Klongtoey-Nua Wattana Bangkok  
10110, Thailand  
[thailand@cordonbleu.edu](mailto:thailand@cordonbleu.edu)

#### Indonesia

Wisma 46 Kota BNI 48th Floor  
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Jakarta. 10220 Indonesia  
M: +62811 900 421  
M: +62811 110 5268  
[indonesiahub@cordonbleu.edu](mailto:indonesiahub@cordonbleu.edu)

### SOUTH ASIA

#### India

##### Mumbai

Level 3, Neo Vikram  
Above Audi Showroom  
New link Road  
Andheri (West)  
Mumbai-400 053  
M: +91 99300 85209 +91 98198 78173

#### Delhi NCR

M: +91 8447861198

#### Bangalore

M: +91 8884400775  
[india@cordonbleu.edu](mailto:india@cordonbleu.edu)

### NORTH ASIA

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2F, Building 1, No. 1458 Pu Dong Nan Rd Shanghai,  
China 200122  
T: +86 400 118 1895  
[chinahub@cordonbleu.edu](mailto:chinahub@cordonbleu.edu)

#### Le Cordon Bleu Great China RSU:

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WeChat: [lecordonbleucust5](https://www.cordonbleu.edu/australia/general-policies/en)

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#### Korea

Le Cordon Bleu Korea RSU  
Suite 1714,  
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24 West Bldg., 322 Teheranro  
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[koreahub@cordonbleu.edu](mailto:koreahub@cordonbleu.edu)

### NORTH AMERICA

#### U.S.A.

Le Cordon Bleu, Inc.  
1460 Broadway  
Lobby 1  
New York, NY 10036  
Tel +1 212 641-0331  
[Howtoapplyusa@cordonbleu.edu](mailto:Howtoapplyusa@cordonbleu.edu)



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[#lecordonbleuaustralia](https://www.cordonbleu.edu/australia)

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2023



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[#lecordobleuaustralia](https://twitter.com/lecordobleuaustralia)

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