

## Results and Conferral of Awards

#### **DEFINITIONS**

Australian Qualifications Framework (AQF)

This is the policy framework that defines all qualifications recognised in Australian post-compulsory education and training, and the issuing of qualifications and statements of attainment.

Le Cordon Bleu Australia (LCBA) International Diplomas

For LCBA's culinary programs, in addition to the Australian (AQF) qualifications, LCBA may award the following qualifications known as International Diplomas:

- Diplôme de Cuisine or Certificat de Commis Cuisinier
- Diplôme de Patisserie or Certificat de Commis Pâtissier
- Diplôme Avancé de Gestion Culinaire.

To be awarded these diplomas students must demonstrate competency in a range of French methodologies and recipes.

#### Parchment

A parchment is the official certification of students' achievement of all the requirements for a qualification.

**Academic Transcript** This is a record of the achievement of competence in individual units of competency.

## **POLICY**

- 1. LCBA will apply consistent grading systems to student results.
- 2. LCBA will verify student results through consultation with delivery partners and notify students of their results.
- 3. Students who complete part of the requirements for an AQF qualification will be issued with and academic transcript.
- 4. Students who meet the requirements of a qualification will be issued with a parchment and an academic transcript.
- 5. LCBA will record student results and the issuance of qualifications as required by national regulations.

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### **DETAILS AND PROCEDURES**

## 1. LCBA will apply consistent grading systems to student results.

### AUSTRALIAN (AQF) QUALIFICATIONS

<b>Notation</b>	<u>Definition</u>	Marks as %
CD	Competent with Distinction	90-100%

Exceptional performance indicating complete and comprehensive understanding of the subject matter; a high level of proficiency in relevant skills; demonstration of an extremely high level of interpretive and analytical ability and intellectual initiative; and achievement of all learning objectives.

CM Competent with Merit 70-89%

Good performance indicating a high level of understanding of subject matter; proficiency in relevant skills; demonstration of a high level of interpretive and analytical ability; and achievement of all learning objectives.

C Competent 50-69%

Satisfactory performance indicating basic understanding of the subject matter; development of skills to an acceptable workplace standard; adequate interpretive and analytical ability; and achievement of all learning objectives.

NYC Not Yet Competent 0-49%

Performance that does not meet the standard required in the workplace and does not demonstrate achievement of all learning outcomes.

CC Course Credit

Course Credit has been granted.

CT Credit Transfer

Course Credit has been granted based on previous formal study.

RPL Recognition of Prior Learning

Course credit has been granted based on currently held but not formally recognised skills and knowledge.

WD Withdrawn

#### LE CORDON BLEU INTERNATIONAL DIPLOMAS

D	Distinction	90-100%
CR	Credit	70-89%
P	Pass	50-69%
F	Fail	00-49%

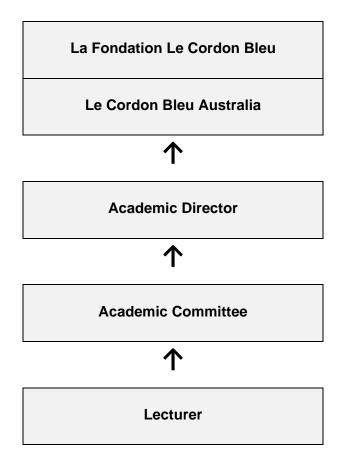
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# 2. LCBA will verify student results through consultation with delivery partners and notify students of their results.

- 2.1 Lecturers will present student results to the Academic Committee.
- 2.2 The Academic Committee will review student results and make recommendations to the Academic Director of LCBA, or delegate, for the confirmation of results.
- 2.3 Where students do not meet the requirements of an assessment, unit of competency or qualification, the Academic Committee will make recommendations for the resubmission of assessments or reenrolment in units of competency. (See the Assessment Policy.)
- 2.4 The Academic Director or delegate will make recommendations for the conferral of awards to LCB La Fondation based on the recommendations of the Academic Committee.
- 2.5 La Fondation will confer academic awards based on its review of the Academic Director's recommendations.

#### FLOW CHART FOR PROGRESSION OF STUDENT RESULTS



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## 3. Students who complete part of the requirements for an AQF qualification will be issued with an academic transcript.

- 3.1 An academic transcript for each registered qualification will be issued to students and may be collected from LCBA Student Services. Student Services will advise students via email or on LCBA's website when documents are available for collection.
- 4. Students who meet the requirements of a qualification will be issued with a parchment and an academic transcript.
  - 4.1 Parchments and academic transcripts are presented to students at the next scheduled graduation ceremony following their successful completion of the requirements for the qualification.
  - 4.2 LCBA will notify each eligible student of the details of the graduation ceremony and graduands must notify LCBA of their intended attendance at the ceremony by the date specified on the invitation.
  - 4.3 Where a student does not attend the graduation ceremony, LCBA will make alternative arrangements for the issuance of parchments and academic transcripts. Students should contact the Student Services Department of LCBA.
  - 4.4 Students who meet all assessment requirements for the AQF qualifications Certificate I in Hospitality (Kitchen Operations), Certificate II in Hospitality (Kitchen Operations), Certificate III in Hospitality (Commercial Cookery) and Certificate III in Hospitality (Pâtisserie) but not those for the Le Cordon Bleu International Diplomas will be awarded the relevant AQF qualification but not the Diplôme de Cuisine, Diplôme de Pâtisserie or Grand Diplôme.
- 5. LCBA will record and report student results and the issuance of qualifications as required by national regulations.
  - 5.1 Student results and qualifications issued to students will be recorded on the student file.

(See online Results and Conferral of Awards Policy http://www.lecordonbleu.com.au/policies)

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