

ENTER THE
WORLD OF
LE CORDON BLEU



LE CORDON BLEU®
AUSTRALIA

THREE DAY CAREER RESIDENTIAL

What future career inspires you? Would you love to be an award-winning chef, a luxury hotel manager, or own a popular café or restaurant?



Discover which Le Cordon Bleu study programme will best prepare you for your dream career, hear about subjects like Marketing, Restaurant Concepts and Globalisation in hospitality. Learn how our Work Integrated Learning (WIL) industry placements create work-ready graduates with real workplace experiences in leading establishments.

Le Cordon Bleu offers internationally recognised qualifications, from certificate to master's level.

Our global connections and lifelong alumni membership open doors in Australia and abroad. Whenever you travel or work around the world, you can bump into someone from the Le Cordon Bleu family.

THERE ARE ONLY 16 PLACES AVAILABLE FOR THIS AMAZING 3-DAY RESIDENTIAL IN BOTH JULY AND OCTOBER 2019. REGISTRATIONS ARE NOW OPEN.

WHAT WILL YOU EXPERIENCE ON YOUR THREE DAY ADVENTURE?

- You'll discover experiences and expertise only Le Cordon Bleu can give you
- Create cuisine and pâtisserie delights in our commercial kitchens
- Learn about the art of setting the scene – a great meal starts with a great table setting
- Visit Sydney's prestige hotels in guided tours and meet industry experts
- Participate in an Industry Workshop, and experience dining in a Sydney restaurant
- Chat with our Industry Engagement team about how they will guide you to your perfect career
- Learn more about the subjects you'll study like Marketing, Restaurant Concepts and Globalisation in hospitality
- Meet our world-class lecturers and chefs, successful alumni and current students





WHO IS THIS WORKSHOP FOR?

High school students in Years 11 and 12 interested in culinary arts, hospitality or business management.

WHEN, WHERE AND COST

JULY SCHOOL HOLIDAYS

15th to 17th of July school holidays

OCTOBER SCHOOL HOLIDAYS

8th to 10th of October school holidays

LE CORDON BLEU SYDNEY CAMPUS

250 Blaxland Road, Ryde, NSW 2112 .

THE COST

For this 3 day residential experience is only \$300 which will be deducted from your tuition fees when you enrol in any Le Cordon Bleu programme.

LE CORDON BLEU PROGRAMME

Price for 3 day workshop includes all meals, accommodation and activities (does not include airfares or transport to and from the residential programme).

Students will be staying in close proximity from campus, accommodation is at Quest in North Ryde. All accommodation expenses paid, including meals.



DAY ONE

- Welcome and introduction to your 3-days discovery journey
- Meet our head chefs and industry Engagement team, learn about Work Integrated Learning (WIL)
- Campus tour and lunch at the campus-treat your taste buds!
- See what working in a five-star hotel is like with the Sofitel Hotel in Darling Harbour
- Dine out with your new friends and Le Cordon Bleu family.

DAY TWO

- Patisserie demo and practice your skills in the kitchen with Le Cordon Bleu Chef Brooke Stephens
- Attending our Industry Workshop to learn about events and catering
- Chat to our alumni entrepreneur in their own successful stories - Anna Eden, Founder of the Classic Cupcake Co.
- Participate in brief lecture on restaurant concepts-more than just great food
- Setting the scene- a great meal starts with a great table setting
- Learn about Marketing – an introduction to Marketing.
- Dinner at our alumni's restaurant

DAY THREE

- Cuisine demo and get hands-on with a canape making practical session with Le Cordon Bleu Chef Patrick Southon
- Learn about Globalisation in hospitality-the world at your fingertips
- Receive a Le Cordon Bleu certificate of attendance
- Parents are welcome to join



FROM THE COVER
**RAYMOND
LIM**

DIPLÔME DE
CUISINE,

GRADUATED 2010



Alumni Raymond Lim always aspired to running his own business and in 2014 had the opportunity to fulfil his dream and open his first establishment John Montague Café; with a vision to open five restaurants in the coming years.

When asked what was Raymond's inspiration and drive he simply said: "I have 'cooks' blood', my father's family are all part of the cooking world – it's in my blood too I guess and simply cooking for people is the greatest privilege I have, and I get to do it everyday!"

For three days in July or October 2019, Le Cordon Bleu is offering sixteen lucky students the chance to enrol in our next careers residential!

We're opening our doors to high school students in Years 11 & 12, to experience a 'day in the life' at one of the world's leading culinary and hospitality institutions and aim to provide more than just a taste of what a future career in global hospitality will be like.

Meet lecturers and Le Cordon Bleu professionals, hear from industry experts, discover what Le Cordon Bleu hospitality management degree programmes involve and experience hands-on culinary arts with our chefs.

Enquire now about this residential designed to take your passion for hospitality, gastronomy and management to the next level ... and join us at Le Cordon Bleu in July or October 2019!



CONTACT

Gina Chen

Regional Officer

Tel: (02) 8878 3125

Email: gchen@cordonbleu.edu

HOW TO APPLY

▪ Complete the application form below and return to **Gina Chen:**
gchen@cordonbleu.edu | Tel: (02) 8878 3125 or mail to

Le Cordon Bleu Sydney
250 Blaxland Road, Ryde, NSW 2112

▪ Places limited to sixteen participants only – register early to avoid disappointment

I would love to participate in the **Le Cordon Bleu Three Day Career Residential** in:

- JULY SCHOOL HOLIDAYS**
Monday 15th to
Wednesday 17th July 2019
- OCTOBER SCHOOL HOLIDAYS**
Tuesday 8th to
Thursday 10th October 2019

ENTER YOUR PERSONAL DETAILS

First Name:

Family Name:

Date of Birth:

Country of Citizenship / Permanent Residence:

Address:

Mobile:

Email:

IF YOU ARE CURRENTLY COMPLETING SENIOR SCHOOL

School Name:

Current School Year:

School Address:

School Contact Person and Title (Teacher/Career Counsellor):

Signed (Applicant)

Print Name (Applicant)

Signed (Parent/Legal Guardian)

Print Name (Parent / Legal Guardian)

Parent / Legal Guardian email

Parent / Legal Guardian mobile number

PAYMENT

Please complete the payment details below for:

- AU\$300.00**
Le Cordon Bleu Three Day Career Residential
Le Cordon Bleu Sydney
250 Blaxland Road, Ryde, NSW 2112

CREDIT CARD PAYMENT

- Visa Mastercard

Card Number: _ _ _ _ _ _ _ _ _ _

Expiry Date: _ _ / _ _

Cardholder Name:

Cardholder Signature:

OR

ONLINE PAYMENT

- Payment online AU\$300.00**
www.cordonbleu.edu/sydney/gourmet-short-courses/en

LE CORDON BLEU COURSES

Please select the course(s) that best describe your hospitality career aspirations:

CULINARY ARTS

- Diplôme de Cuisine
SIT30816 - Certificate III in Commercial Cookery
- Diplôme de Pâtisserie
SIT31016 - Certificate III in Pâtisserie
- Certificat de Chef de Partie Cuisine
SIT40516 - Certificate IV in Commercial Cookery
- Certificat de Chef de Partie Pâtisserie
SIT40716 - Certificate IV in Pâtisserie
- Diplôme Avancé de Gestion Culinaire - Cuisine
SIT60316 - Advanced Diploma of Hospitality Management
- Diplôme Avancé de Gestion Culinaire - Pâtisserie
SIT60316 - Advanced Diploma of Hospitality Management

HOSPITALITY MANAGEMENT

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





Le Cordon Bleu Sydney

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CRICOS INSTITUTION CODE 02380M

RTO 4959

Disclaimer: Correct at time of printing, April 2019.

Le Cordon Bleu reserves the right to alter or cancel the programme due to insufficient enrolments. A refund will be provided upon class cancellation.