



LE CORDON BLEU®
PARIS

CULINARY ARTS AND HOSPITALITY MANAGEMENT INSTITUTES

CULINARY ARTS, WINE & HOSPITALITY MANAGEMENT



FONDA

GRAND DIPLOME DE CUISINE ET DE PÂTISSERIE LE CORDON BLEU

La Fondation Le Cordon Bleu garan
dispensée dans ses Ecoles Internationales

Maria Pauline
est heureuse de reconnaître
en lui attribuant son Grand

J. Cointreau,
Président

Cointreau

FONDA



Excellence Innovation Success

"Since 1895, Le Cordon Bleu provides the very best culinary and hospitality training. Throughout the years, the reputation of Le Cordon Bleu has never wavered. Whilst staying true to its philosophy, which is founded on excellence, its training programmes, using the most innovative methods, are regularly updated, to meet the realities and needs of today's professional world.

Today, Le Cordon Bleu institutes make up a vast worldwide network which can be found in more than 20 countries. Around 35 institutes, welcoming 20,000 students annually,

help them achieve their professional goals in the hospitality, restaurant, oenology and tourism sectors.

In the heart of Paris lies a modern campus, fitted out with the latest technology, resulting in a high quality learning environment. Achieve excellence, with an outstanding teaching team, including leading Chefs and experts from the world of gastronomy and hospitality."

Amitiés gourmandes,

André J. Cointreau

PRÉSIDENT LE CORDON BLEU

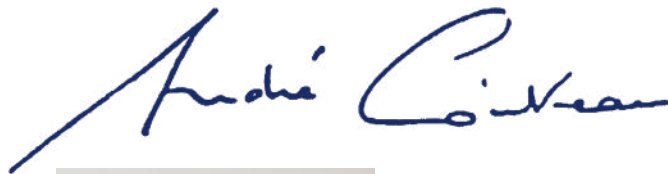


Table of content

01

THE INSTITUTE

History, tradition and network	5
Professional and University network	6
Why choose Le Cordon Bleu Paris ?	7
The Paris campus	8
They trust us	9

02

CULINARY ARTS PROGRAMMES

Specific teaching method	11
Culinary Arts DIPLOMAS	12-13
FOR THOSE WITH TECHNICAL EXPERTISE: Diplomas with Internship Pathway	14-15
FOR ENTREPRENEURS: Diplomas with Culinary Management	16-17
FURTHER EDUCATION PROGRAMMES in the culinary arts	18-19
WINE ET MANAGEMENT Diploma and Cours Intensive Wine Course	20-21
BACHELOR OF BUSINESS ARTS MANAGEMENT	22-23
Advanced Studies in Gastronomy (HEG)	24

03

FIND OUT MORE

Success stories of our Alumni	25
Career	26
Les Ateliers culinaires et nouveauté 2023	27
Continuing education	28
Le Café & La Boutique Le Cordon Bleu - Practical information – How to find us	29

HISTORY, TRADITION AND NETWORK

Since 1895, Le Cordon Bleu has grown from a small Parisian cooking school to the world's leading network of culinary arts institutes offering education that combines tradition and excellence.

Building on its foundations, Le Cordon Bleu has dedicated itself to perpetuating the techniques and expertise inherited from the big names in French cuisine, both in France and abroad. Pedagogical innovation is firmly anchored in the DNA of

the institute to train the next generations of chefs and hotel managers at the highest level.

Each year, 20,000 students of more than 100 different nationalities are trained in more than 35 institutes spread over twenty countries.

Le Cordon Bleu institutes, found around the world, teach the techniques of French cuisine, while giving students the means to showcase the culinary heritage of their country.



1895: The journalist Marthe Distel founded the first weekly culinary publication of that period, entitled **La cuisinière Cordon Bleu**. The magazine rapidly reached 20,000 subscribers per year.

October 18, 1895: The first cooking classes offered by Marthe Distel are taught at the Le Cordon Bleu Paris institute.

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

1927: Rosemary Hume and Dione Lucas, trained at Le Cordon Bleu Paris under the direction of Chef Henri-Paul Pellaprat, open the Petit Cordon Bleu school and the restaurant Au Petit Cordon Bleu in London.

1942: Dione Lucas launches Le Cordon Bleu school and its restaurant in New York. She is also the author of the best-selling *"The Cordon Bleu Cook Book"* and becomes the first woman to have a television cooking show in the United States.

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

1953: Le Cordon Bleu London creates the Coronation Chicken dish, served at the coronation meal of Her Majesty Queen Elizabeth II.

1954: The success of the Hollywood film "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, take over the presidency of Le Cordon Bleu Paris, following Mrs. Elisabeth Brassart, director of the school since 1945.

1996: Le Cordon Bleu Australia begins its activities at the request of the government of New South Wales and offers training for the Sydney Olympic Games in 2000.

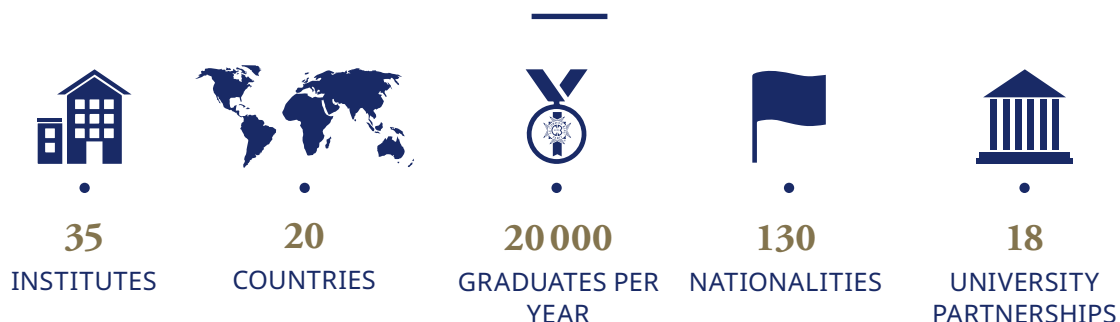
2009: Le Cordon Bleu participates in the launch of the film *Julie & Julia*, with Meryl Streep in the role of former student Julia Child.

June 2016: Le Cordon Bleu Paris moves to the 15th arrondissement.

2020: Le Cordon Bleu celebrates 125 years of teaching and opens the Signatures restaurant in Rio de Janeiro, Brazil. Le Cordon Bleu launches certified higher education programs online.

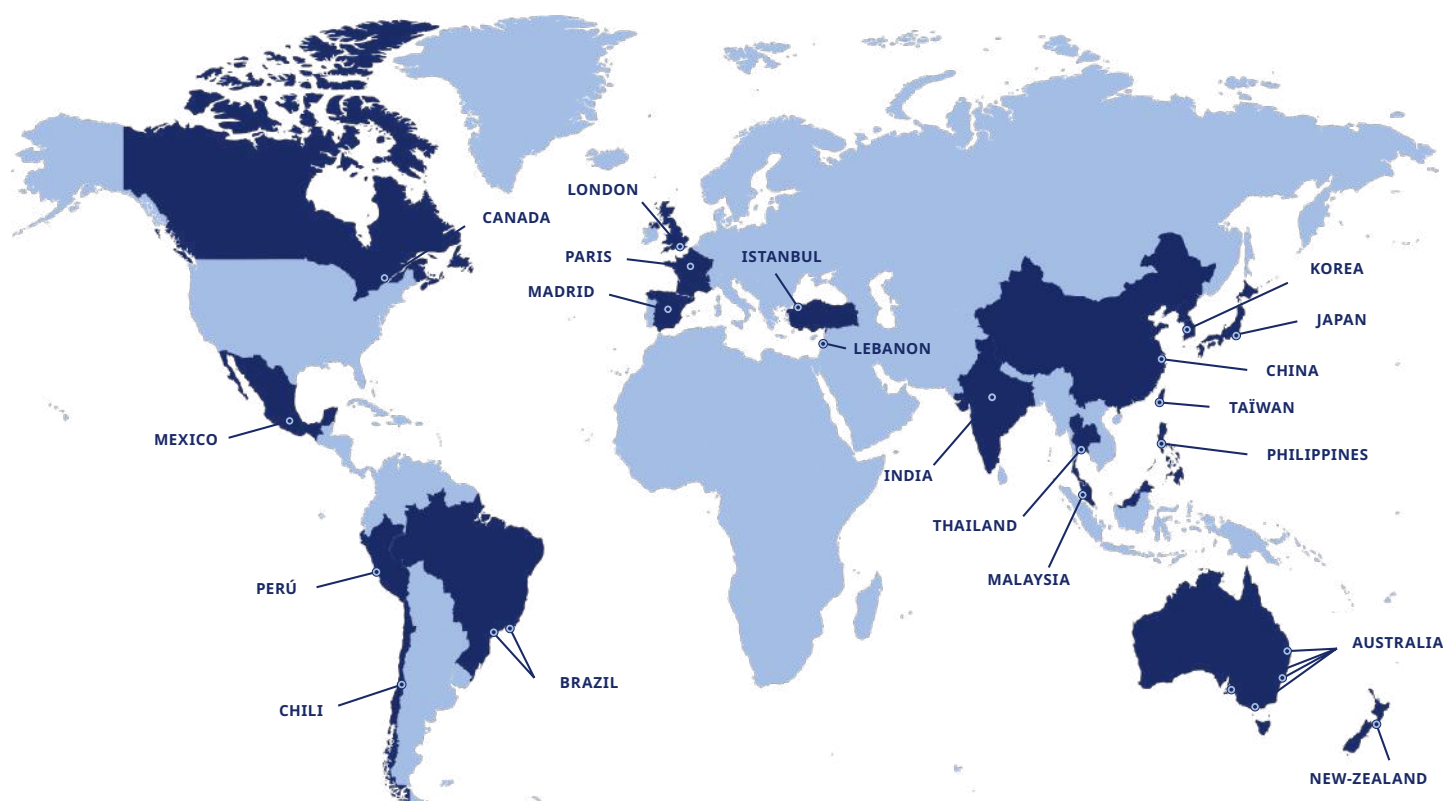
2022: Le Cordon Bleu is chosen by the French Ministry of Culture to offer culinary workshops and conferences at the emblematic Hôtel de la Marine, Place de la Concorde in Paris. Le Cordon Bleu opens the CORD restaurant in London.

PROFESSIONAL AND UNIVERSITY NETWORK



Over many years, Le Cordon Bleu has established itself on the international scene by developing training programmes founded on excellence in the Culinary Arts, but also university degrees, masters, and MBAs in hospitality and tourism management.

Accredited in more than 10 countries, Le Cordon Bleu Diplomas are a passport to a successful international career.



Discover LE CORDON BLEU GLOBAL NETWORK

WHY CHOOSE LE CORDON BLEU PARIS ?

PARIS : THE BENCHMARK DESTINATION

The birthplace of gastronomy, the city of Paris is also widely recognised as a key player in the field of culture, luxury, and tourism. Our students build the foundations on which to embark on stellar careers in exceptional surroundings.



AN INTERNATIONALLY RECOGNIZED EDUCATION



INTERNATIONAL ACADEMY OF GASTRONOMY (AIG)

During the ceremony chaired by Dr. Jean Vitau from the International Academy of Gastronomy, the 2018 AIG Grand Prize for Gastronomic Culture, was awarded to the Le Cordon Bleu Paris institute, highlighting the quality of its teaching at the global scale.

LE CORDON BLEU HONOURED BY L'EXCELLENCE FRANÇAISE

In December 2017, Le Cordon Bleu was awarded the prestigious L'Excellence Française Trophy by its president, Maurice Tasler.



In **2022**, Le Cordon Bleu Paris was awarded the **"World's Best Culinary Training Institution"** prize by the World Culinary Awards. This third edition aims to celebrate and reward excellence in the culinary industry around the globe.



THE PARISIAN CAMPUS

With a surface area of 4,000 square meters, Le Cordon Bleu Paris welcomes more than 1,000 students every year. High-tech facilities provide an outstanding working environment.



- 3 demonstration classrooms
- 8 practical classrooms
- 1 tasting room for wine
- 6 theory classrooms
- 1 student area with multimedia equipment
- 800 m² vegetable rooftop garden
- Le Café Le Cordon Bleu

The building's function is eco-friendly adhering to the latest environmental standards.

The institute's roof is home to one of the largest vegetable gardens in Paris. It gives students the opportunity to discover how fruit, vegetables, herbs and edible flowers are grown in an urban setting. The garden's beehives also provide honey, which is harvested every year.

DIVERSE CULINARY ACTIVITIES

Students can take advantage of a wide range of activities every trimester:

- Welcome cocktail party
- Featured Chef
- Professional events and culinary competitions organised with our partners

Encounters with hospitality and restaurant industry professionals are also organised throughout the year.



THEY *trust* US



PIERRE HERMÉ
PARIS



Maison Rostang



LES
FOOD
IES

PARK HYATT®

LVTETIA
RIVE GAUCHE, PARIS

FAUCHON
PARIS



HÔTEL de CRILLON
A ROSEWOOD HOTEL
PARIS

THE PENINSULA
PARIS



CULINARY ARTS PROGRAMMES



Training programmes with this pictogram include digital course materials: videos of practical demonstrations, course materials theory and videos of technical expertise.

SPECIFIC TEACHING METHOD

French culinary techniques, codified over 150 years ago, are just as relevant in today's world.

Le Cordon Bleu Paris institute's teaching philosophy, founded on understanding and putting this expertise into practice, is based on culinary demonstrations followed by practical classes. Once assimilated, students can apply the techniques learnt to any style of world cuisine.



DEMONSTRATIONS

Culinary demonstrations take place in specially designed rooms, so that students **can closely observe the techniques shown by the Chef**. During these classes, students take notes of every step of each recipe. Demonstrations are consecutively translated into English.

PRACTICAL CLASSES

Under the supervision of a Le Cordon Bleu Chef, practical classes take place **in kitchens fitted out with professional equipment**. **Each student has their own workspace and basket of ingredients**. They reproduce the recipes to ensure that they have assimilated the techniques seen during the demonstration. The student's work is graded by the Chef and, at the end of each practical class, they can then take their creations home. **Each practical class is limited to 16 students, ensuring optimal personalized learning.**

THE PEDAGOGICAL TEAMS

The teaching teams are made up of **Chef Instructors, university professors, international management experts and renowned specialists from the hospitality and restaurant fields**. Le Cordon Bleu Chefs have worked in some of the best restaurants in the world. Several have been awarded prestigious titles, including One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF), others have been jury members for some of the most prestigious competitions in France and abroad.

CHEF ERIC BRIFFARD - EXECUTIVE CHEF, DIRECTOR OF CULINARY ARTS AND HEAD OF LE CORDON BLEU PARIS



"My ambition is to promote and recognize the excellence of our Culinary Arts and hotel management teaching at our institute, as well as our 35 institutes around the world. I want to give our students the best of culinary and educational professional learning, through real know-how and values transmitted thanks to our Chef Instructors. I aspire to receive within our institute, the major players in the catering trades from all over the world, defenders of a gourmet and healthy diet. »

Former chef of the kitchens of the Plaza Athénée and the George-V, Eric Briffard has been the Director of Culinary Arts and Head of the Le Cordon Bleu institute in Paris since 2016. Sacred Meilleur Ouvrier de France in 1994, he transmits to the students an exceptional culinary know-how, but also and above all the respect of the products, the producers and the seasons.



CULINARY ARTS DIPLOMAS

GRAND DIPLOME®

The Grand Diplôme® is a comprehensive and career oriented training programme for working in both cuisine and pastry. This Diploma combines the three levels of the **Diplôme de Cuisine** and the **Diplôme de Pâtisserie: Basic, Intermediate and Superior**.

KEY INFORMATION

The **Diplôme de Cuisine** or **Diplôme de Pâtisserie** can be taken in intensive format, lasting 6 months instead of 9 months.

This diploma is available with Internship Pathway.



Diplôme DE CUISINE

The Diplôme de Cuisine develops professional working gestures; studying classic dishes with an original and contemporary style. Students learn French culinary techniques in a progressive and systematic manner, discover new ingredients and apply increasingly complex techniques. The Diplôme de Cuisine includes:

- Learning classic culinary techniques and regional French and European cuisines
- French cuisine terminology
- Mastering knife skills: cutting techniques and professional manual dexterity
- Studying different cooking methods
- Making stocks, sauces, jus, emulsions, and soups
- Making basic doughs and restaurant desserts
- Sensorial analysis of a dish
- Organisation, HACCP hygiene and safety
- Time management in cuisine
- Plating dishes
- Developing a creative and aesthetic style

Diplôme DE PÂTISSERIE

The Diplôme de Pâtisserie is based on progressive learning of fundamental techniques used in traditional French pastry. Students train and master the most complex and contemporary desserts. They also develop their artistic talents with sugar and chocolate creations. The Diplôme de Pâtisserie includes:

- Becoming familiar with French pastry terminology
- Adapting to a new professional environment: working with products and pastry equipment
- Learning professional techniques: piping, glazing, making different doughs and creams and mastering cooking techniques
- Discovering decorating techniques: showcasing your creations
- Contemporary tarts
- Artistic sugar work
- Working with chocolate
- Making confectionery
- Restaurant-style petits fours (sweet and savoury)
- Restaurant desserts, entremets, and small contemporary cakes

Diplôme DE BOULANGERIE

The Diplôme de Boulangerie is split into 2 levels: **Basic** and **Advanced**. The objectives of this programme are to master the main techniques used in artisanal bread baking, to learn how to organize production, to work as part of a team in a bakery and to discover a range of traditional and modern recipes. The **Diplôme de Boulangerie** can be studied alone in 3 months or after a **Diplôme de Pâtisserie** to be awarded a double qualification.

KEY INFORMATION

Length: 3 to 18 months of simultaneous or consecutive studies.

Teaching method: Demonstrations followed by practical classes, theory classes and visits. Ongoing evaluation throughout the programme. Practical and written examinations.

Languages: The programme is taught in French and consecutively translated into English during demonstrations and theory classes.

A certificate is awarded at the end of each validated level. The students obtain the Diploma corresponding to the discipline followed at the end of the programme.

At the end of the programme, the student masters the techniques necessary to take the CAP (Certificat d'Aptitude Professionnelle) exam as an independent candidate.

WHO ARE THESE PROGRAMMES FOR?

- Those who have just completed secondary school (baccalaureate or equivalent) and graduates, with or without work experience, looking for a short training programme in culinary techniques
- Those undergoing a career change who want to master culinary techniques

PROGRAMME OBJECTIVES

- Learning traditional French culinary techniques and highly innovative ones
- Learning the key aspects of the culinary world to enable students to develop their own cuisine and pastry style
- Learning professional working and organisational methods

WHO ARE THE INSTRUCTORS?

The training programmes are taught by a team of Chef Instructors and experts in the fields of cuisine, pastry, and bread baking.



BASIC CUISINE CERTIFICATE

6 weeks (intensive)
or 3 months (standard)

BASIC PASTRY CERTIFICATE

6 weeks (intensive)
or 3 months (standard)

BASIC PASTRY CERTIFICATE

6 weeks (intensive)
or 3 months (standard)

INTERMEDIATE CUISINE CERTIFICATE

6 weeks (intensive)
or 3 months (standard)

INTERMEDIATE PASTRY CERTIFICATE

6 weeks (intensive)
or 3 months (standard)

INTERMEDIATE PASTRY CERTIFICATE

6 weeks (intensive)
or 3 months (standard)

BASIC BOULANGERIE CERTIFICATE

6 weeks

SUPERIOR CUISINE CERTIFICATE

3 months (standard)

SUPERIOR PASTRY CERTIFICATE

3 months (standard)

SUPERIOR PASTRY CERTIFICATE

3 months (standard)

AVANCED BOULANGERIE CERTIFICATE

6 weeks

DIPLÔME DE CUISINE

Total length: 6 months
(intensive) or 9 (standard)

DIPLÔME DE PÂTISSERIE

Total length: 6 months
(intensive) or 9 (standard)

DIPLÔME DE PÂTISSERIE

Total length: 6 months
(intensive) or 9 (standard)

DIPLÔME DE BOULANGERIE

Total length: 3 months

GRAND DIPLOME®

Total length: 9 concurrent months
or 12 to 18 consecutive months

DIPLÔME DE PÂTISSERIE & DIPLOME DE BOULANGERIE

Total length: 9 months (intensive) or 12 months (standard)

TECHNICAL EXPERTS

DIPLOMA WITH INTERNSHIP PATHWAY

The Internship Pathway is a comprehensive and rigorous training programme which focuses on progressively learning fundamental cuisine, pastry, and boulangerie culinary techniques. The aim of this programme is to provide students with an in-depth culinary training programme, followed by a variety of professional experience: practical application at the Institute and 1 to 2 internships in a company.



During practical application, students experience all areas of production at Le Cordon Bleu Paris institute. From goods receipt and storage, through to service, the range of activities is extremely

varied, providing students with their first taste of the professional world. Students then go on to carry out an internship at one of the institute's partner establishments, ensuring a smooth transition into

working life, as they become professionals with expertise in the culinary arts.



PROGRAMME OBJECTIVES

- Master culinary techniques during 3 levels of training: Basic, Intermediate and Superior
- Increase professional commitment during professional application sessions
- Be capable of daily organization and management of a production workshop: Procurement, managing kitchen supplies and the kitchen itself and customer relations
- Use the culinary techniques learnt to produce and distribute food
- Apply hygiene and safety practices
- Participation in the event life of the institute (cocktails, reception, trade fairs)
- Gain an understanding of French culture during the training programme

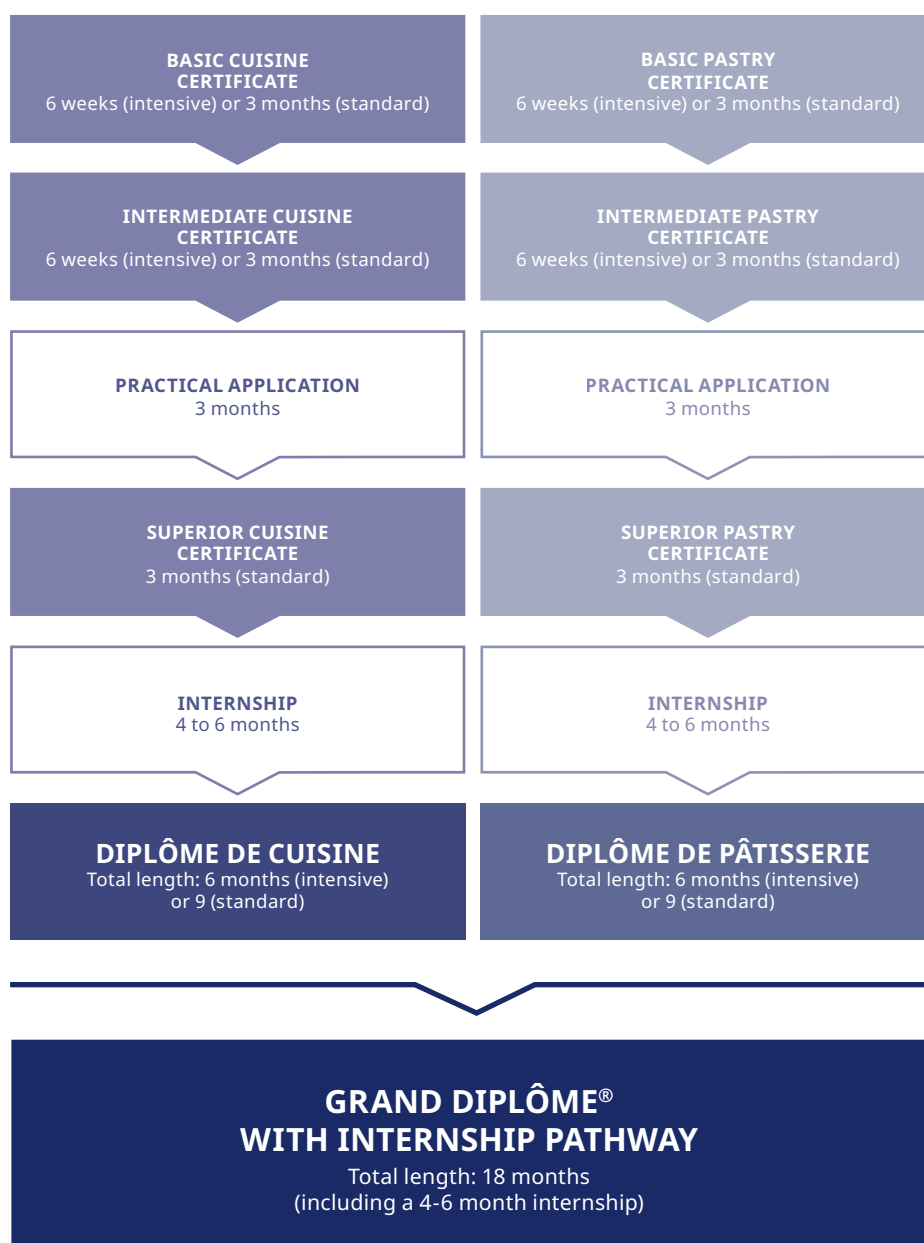
WHO IS THIS PATHWAY FOR?

- Those envisaging a career in the culinary arts (restaurant, hotel and shop)
- Professional chefs or entrepreneurs who want to master French culinary techniques
- For people in retraining wishing to quickly integrate into the professional world.



HÉLÈNE BONNAFFOUX CLARO,
Culinary Diploma with internship pathway, Internship at L'arôme

“My experience was an opportunity for me to discover and learn culinary techniques and philosophy in a modern and professional environment. Between “training and work”, the Professional Course has encouraged the development of my autonomy and my expertise by participating in workshops, demonstrations with the Chefs and the preparation of everything intended for sale. It was also an opportunity to benefit even more from the know-how of the Chefs with whom I worked in a spirit of collaboration and to prepare for my future internship in a starred restaurant.”



KEY INFORMATION

Length: 13 to 19 months, including 3 months of practical application and a compulsory 4-to-6 month professional internship. The length varies, depending on the diploma.

Teaching method: Demonstrations followed by practical classes and theory classes. On-going assessment throughout the pathway. Practical and written examinations.

Languages: The programme is taught in French and consecutively translated into English during demonstrations and theory classes.

Non-French speaking students who opt to take the Diplôme de Cuisine or the Diplôme de Pâtisserie with the Internship Pathway must take level A1 and A2 French classes taught at Le Cordon Bleu Paris institute. Level A1, taught in Basic and Intermediate, must be passed to carry out practical application. Level A2 is taught during practical application and must be passed to carry out a professional internship. Students who opt for the Grand Diplôme® with Internship Pathway must have achieved level A1 in French before beginning the pathway.

ENTREPRENEURS

DIPLOMA WITH CULINARY MANAGEMENT

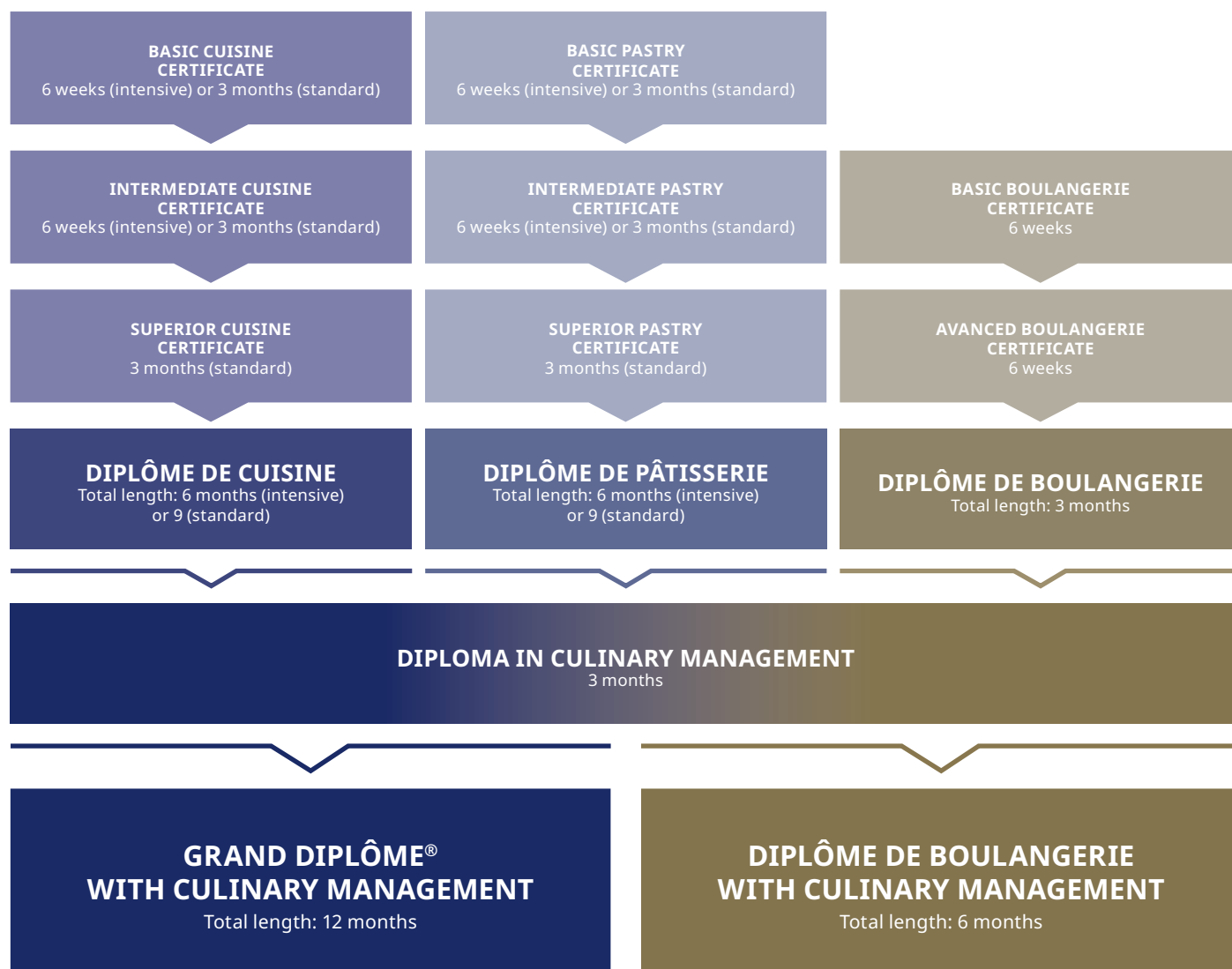
The Diploma in Culinary Management is a 3-month training programme, which can be taken after a Cuisine, Pâtisserie, or Boulangerie Diploma, and is aimed at those wanting to create and manage their own company.

It provides students with managerial know-how and the necessary skills for creating a business concept. Students create and develop their concept, their menu for a restaurant or other type of business of their choice, and learn how to manage the administration of a kitchen.



NINA DE BOUYALSKY,
Pastry Diploma and Culinary management Diploma

"I have never felt so good and that is largely thanks to the Chefs and the atmosphere they create there! They have enormous know-how and a vision much bigger than just teaching. The students are lucky to have several Chefs around them. It is a real wealth to be able to exchange and have different points of view."



CULINARY MANAGEMENT OBJECTIVES

- Develop the necessary knowledge and skills for creating and managing your own catering concept
- Provide students with comprehensive and targeted marketing and managerial skills for developing a business model
- Develop the student's ability to plan, analyse and create products, recipes for menus, in line with a budget
- Provide support to students for creating a business plan which is adapted to their professional goals

WHO IS CULINARY MANAGEMENT FOR?

- Those who have just completed secondary school (baccalaureate or equivalent) and graduates, with or without work experience, looking to gain comprehensive skills for running their own business in the restaurant industry
- Those undergoing a career change who want to master culinary techniques and open their own culinary business

KEY INFORMATION

Length: 12 to 21 months including the 3-month Diploma in Culinary Management. The length varies depending on the diploma chosen. The Diploma in Culinary Management can be added to programmes with an internship pathway.

Teaching method: Demonstrations followed by practical classes and theory classes. On-going assessment throughout the pathway. Practical and written examinations.

Languages: The programme is taught in French and consecutively translated into English during demonstrations and theory classes.



FURTHER EDUCATION PROGRAMMES IN THE CULINARY ARTS



Diploma IN PÂTISSERIE INNOVATION AND WELLNESS

This unique programme meets the current and future requirements of the pastry sector, with an emphasis on innovation, creativity and well-being.

It allows you to discover a modern approach to pastry making, through new flavours and textures guided by nutritional well-being. It has been created by Le Cordon Bleu Chefs and experts to respond to the ever-increasing expectations of those in search of healthy, balanced, delicious, creative, and light pastry.

This programme prepares people wishing to join pastry research and development laboratories in the pastry industry, or work in high-end restaurants with an innovative pastry menu adapted to all needs.

PROGRAMME OBJECTIVES

- Use fundamental culinary preparation techniques in advanced pastry recipes
- Analyse innovative healthy pastry trends, awareness of food waste, and choice of ingredients
- Create innovative pastry recipes, taking health recommendations into account
- Understand the fundamentals of substitute ingredients and the use of innovative products for making recipes
- Present recipes using innovative practices and technologies
- Create flavour profiles and use sensorial analysis techniques for creating recipes
- Apply health, safety, hygiene and allergen standards in professional kitchens

KEY INFORMATION

Length: 3 months or of varying length if combined with a Diplôme de Pâtisserie.

Teaching method: demonstrations, theory classes, conferences or demonstrations by nutrition professionals, workshops, and tutorials. Practical and written examinations.

Languages: The programme is taught in French and consecutively translated into English.

This diploma can complement a pastry programme.



Diploma IN GASTRONOMY NUTRITION & FOOD TRENDS

This programme has been specially designed by Le Cordon Bleu in response to an increasing demand to gain insight into food related health issues.

Over a period of 3 months, a wide variety of areas such as microbiology, practical nutrition and sustainability are covered.

A variety of different career paths exist for students who successfully complete the training programme: product development in the health food sector, institutional or private catering, development of culinary concepts, food writing, entrepreneurship in the restaurant sector, private chef, health food consultant to restaurants, restaurant and food-related media, companies in the health food field.

PROGRAMME OBJECTIVES

- Learn multidisciplinary skills in the areas of nutrition, culinary skills and techniques in order to work in a variety of food-based businesses
- Obtain an introductory level of nutrition knowledge related to the current food industry
- Explore a variety of gastronomy topics, traditional culinary practices and new food innovations
- Expand gastronomy knowledge and learn practical culinary skills in a professional kitchen alongside recipe writing and adaption
- Gain practical experience in developing recipes and concept development in food and beverages

KEY INFORMATION

Length: 3 months.

Teaching method: Theory classes, demonstrations followed by practical classes and visits. Practical and written examinations.

Languages: The courses are taught in French and consecutively translated into English.



Diploma IN PLANT BASED CULINARY ARTS

This Diploma focuses on crafting dishes solely from plants, providing a creative repertoire of product knowledge, skills and recipes.

Within the programme students will explore a wide range of vegetables, fruit, nuts, seeds, grains and pulses, gaining expert knowledge on ingredient varieties and innovative culinary uses.

The programme has been designed to provide specialised culinary education for the growing demand for vegan, vegetarian and plant-based restaurants and products.

PROGRAMME OBJECTIVES

- Provide in accordance with the National Occupational skills and industry standard, the skills, attitude and knowledge associated with culinary techniques for Plant-Based culinary arts and to acquire the related values to work as a professional in all kinds of jobs in the catering industry
- Apply modern culinary techniques to design and implement contemporary menus that focus on Plant-Based cuisine, vegan and vegetarian
- Develop student's capability to follow hygiene, health & safety in workplace procedures
- Experience professional development related to the different players of the plant-based food industry through lectures, conferences and excursions

KEY INFORMATION

Length: 3 months.

Teaching method: Demonstrations, practical and theory classes. On-going assessment throughout the pathway. Practical and written examinations.

Languages: The courses are taught in French and consecutively translated into English.



WINE & MANAGEMENT DIPLOMA

Thanks to the international reputation of its vineyards, France remains the ideal place for in-depth wine studies. This full-time training programme enables students to gain extensive knowledge of the world of wine thanks to theory and practical training.



The programme includes 6 months of classes and 4 months of internships in companies. The Wine & Management programme provides all the necessary expertise to become an expert in the field of wine. Upon successful completion of the programme, a double diploma is awarded in partnership with the University of Reims Champagne-Ardenne.

to partnership with



10
MONTHS



PROGRAMME OBJECTIVES

- Evaluate the quality of a wine by organoleptic analysis, and study global wine production
- Unravel the mysteries of food and wine pairing and create your own pairings
- Gain detailed knowledge of French vineyards and open your mind to wines of the world in order to gain a thorough understanding of the wine sector
- Learn about the latest wine sector trends
- Acquire management, business and financial skills related to the sector

WHO IS THIS PROGRAMME FOR?

- Those looking for a unique training programme in the field of wine and who are keen to embark upon a career in the restaurant or food sector
- Entrepreneurs who want to open a wine bar, wine shop or specialize in the international wine trade
- Le Cordon Bleu institute students who are keen to increase their knowledge
- Professionals who are seeking to embark upon a career change to the world of wine

WHO ARE THE INSTRUCTORS?

The training programme is coordinated by Le Cordon Bleu Paris institute's Wine Department Manager, and features experts and professionals from the wine, tourism, and hospitality sectors.

KEY INFORMATION

Length : 10 months

PROGRAMME CONTENT

Vine-growing and wine knowledge:

- Controls, administration and mentoring
- Oenology
- Professional technology
- Tasting techniques
- Knowledge of French vineyards
- Food and wine pairing demonstrations

4 pedagogical visits to french vineyards

Management modules:

- Entrepreneurship
- Human Resources
- Finance
- Wine marketing, marketing mix and digital marketing
- Cost control - Food & Beverage
- Case studies: Brands
- Culinary Arts
- Wine Cultural Heritage and Tourism

Internships and events: Conferences, Masterclasses, tastings and discoveries of the professional sector, external events. Internship during grape harvesting in France, 1 professional integration internship.

Reims Champagne-Ardenne University is multidisciplinary, with a range of training and research opportunities within 4 strategic clusters, boasting outstanding scientific expertise. These include a multidisciplinary cluster, with an international dimension, in agriscience, the environment, biotechnology, and bioeconomy, which takes into account the agriculture of the future in a region with a thriving agricultural and viticultural economy.

DIPLOMAS AWARDED

After successfully completing the training programme, students are awarded a double Diploma, "Wine Cultural Heritage and Tourism" (Wine Tourism and Terroirs) from Reims Champagne-Ardenne University and a Le Cordon Bleu Paris Diploma.



STÉPHANE LECENES

Wine and Management Diploma

«The training I received at Le Cordon Bleu institute enabled me to consolidate my network thanks to various encounters with those involved in the programme (sommeliers, agents, appellation representatives, etc.) On top of all that were French vineyard trips, professional exhibitions during the training programme, and numerous tastings in class».

KEY INFORMATION

Length: 10 months.

Teaching methods: Lectures, internships, conferences, field trips, workshops, practical classes and demonstrations.

Languages: The training programme is taught in English. An interview will be scheduled in person or via video-conference before registration is finalized.

INTENSIVE WINE COURSE

These intensive programmes are ideal for those who want to perfect their wine knowledge. Suitable for amateurs, whether a connoisseur or not, culinary arts students and hospitality/restaurant industry professionals, no prior knowledge is necessary for taking these programmes.



2
WEEKS

ou

3
WEEKS

EDUCATIONAL OBJECTIVES

- Develop skills to assess the quality of a wine
- Deepen one's knowledge of vineyards
- Discover and understand the food and wine pairings

COURSE CONTENT

- Introduction to tasting
- Red, rosé and white vinifications as well as special vinifications
- Study of the main French wine regions, tasting based on a selection of wines representative of the vineyard explored: Burgundy, Languedoc-Roussillon, Alsace and Jura, Champagne, Bordeaux, Loire and Rhône Valley
- Cooking demonstration by a Le Cordon Bleu Chef with food and wine pairings
- Discovery of wines from organic and biodynamic

agriculture as well as natural wines

- Third week: Study of the main European wine-producing countries, tasting based on a selection of wines representative of the countries explored: Portugal, Spain, Italy, Germany and Hungary

KEY INFORMATION

Length:

2 weeks - Discover the different facets of French oenology and wines
55 hours, from Mondays to Fridays, 9:30am to 5pm

3 weeks - Learn about tasting French and European wines and spirits
83 hours, from Mondays to Fridays, 9:30am to 5pm

BACHELOR OF BUSINESS MANAGEMENT

(CULINARY ARTS OR HOSPITALITY)

This 3-year programme has been specially developed for students wishing to become entrepreneurs in the restaurant sector.

Students will develop all managerial and operational expertise in order to supervise or direct a food & beverage establishment. This specialization is chosen in the second year of studies. During the third year, a number of management courses are taken at the prestigious Paris Dauphine – PSL University.

The Le Cordon Bleu Paris Institute and its partner Paris Dauphine University are currently engaged in revising the programs to follow the evolution of market needs as closely as possible.

to partnership with

Dauphine | PSL
UNIVERSITÉ PARIS



3
YEARS



PROGRAMME OBJECTIVES

- Manage a gastronomic service
- Manage a restaurant menu
- Market boutique products, a tea room and banqueting
- Learn nutrition and new food trends
- Create a business
- Manage kitchens and food concepts
- Manage budgets, teams as part of a company's marketing strategy
- Manage gastronomic services of excellence adapted to the clientele
- Understand and evolve in an innovative and international environment
- Introduction to catering
- Understand the professions of cook / pastry chef / baker / caterer

TARGETED ACTIVITIES AND FUNCTIONS

- Food cost
- Culinary operations and production management
- Kitchen administration
- Culinary consultant
- Catering
- Banquet and events sales and/or management
- Economat
- Restaurant and food & beverage management

WHO ARE THE INSTRUCTORS?

- The training programme brings together experts from international hospitality management, the Culinary Arts and catering professionals, and professors from Paris Dauphine – PSL University

Paris Dauphine-PSL University is a French public higher education and research establishment, specialised in organisational and decision sciences with an international scope. It is one of the top 50 universities in the world in the Times Higher Education rankings.



* The internship may be remunerated depending on local legislation

WHO ARE THESE PROGRAMMES FOR?

- Those with a baccalaureate (or equivalent) who want to become experts in the restaurant and international hospitality sector
- Students training in the hospitality or restaurant fields, from different schools or universities, who are keen to increase their knowledge and managerial skills in the culinary arts, restaurant and luxury hospitality industry
- Students who want to embark upon an international career

DIPLOMAS AWARDED

Students successfully completing the chosen programme will be awarded the following Diplomas:

- Le Cordon Bleu Paris Bachelor of Business in International Hospitality Management or Bachelor of Business in Culinary Arts
- Paris Dauphine – PSL University: "Bachelor International - Talent in Culinary Arts and Hospitality Management"

KEY INFORMATION

Length: 3 years (6 semesters).

Location: Le Cordon Bleu Paris institute, Paris Dauphine – PSL University, Internships in France and/or abroad.

Teaching method: Theory classes, active learning, professional practical application, case studies, conferences and lectures, visits, workshops, culinary demonstrations and practical classes + 11 months of internships.

Communication: the programme is taught in English. The Institute's communication is bilingual.

French teaching: level A1 is recommended when beginning the programme for faster integration, level A2 is taught for the internship.

Other languages taught:

- Spanish or Mandarin for non-French speaking students
- Spanish **and** Mandarin for French speaking students

1st year admission:

- Proficiency in English (5.5 minimum at IELTS, or 63 at TOEFL or equivalent)
- Between 18 and 28 years of age
- Baccalaureate (or equivalent)
- CV and cover letter

Direct entry in the 2nd and 3rd year:

- Baccalaureate (or equivalent) + 1 / + 2 years' experience in hospitality or culinary arts
- 1 or 2 years of undergraduate studies in culinary arts or hospitality management (detailed transcripts to provide)
- CV and cover letter

An interview will be scheduled in person or via video-conference before registration is finalized.

* Photographies réalisées pendant la crise sanitaire de la Covid-19 dans le respect des gestes barrières

HAUTES ÉTUDES DE LA GASTRONOMIE

The aim of this two-week multidisciplinary training programme is to highlight all the scientific, cultural, sociological, and economic aspects which make up the world of taste and gastronomy.

In addition to the expertise and dexterity required in the gastronomy profession (Chef, journalist, influencer, producer, creator, oenologist etc), the Advanced Studies in Gastronomy (HEG) programme addresses the challenges posed by the changes facing the modern world with the evolution of food production and consumption.



PROGRAMME OBJECTIVES

- Understand and master the main challenges and trends of French gastronomy in a context of major global transformations
- Understand the meaning and role of gastronomic heritage
- Understand the key concepts of university research in the field of food
- Develop a professional network in France and globally by meeting students, institutions, and partners from the gastronomy sector
- Carry out a study project supervised and validated by Reims Champagne-Ardenne University

WHO IS THIS PROGRAMME FOR?

- Those who are passionate about gastronomy and keen to discover it from a new angle whilst gaining a deeper understanding of the cultural, historical, scientific, and economic aspects of gastronomy
- Professionals from the gastronomy, catering, or agri-food sectors who are keen to develop their business in the field and increase their knowledge of the culinary industry

PROGRAMME CONTENT

- The aim of this multidisciplinary training programme is to highlight all the scientific, cultural, sociological, and economic aspects which make up the world of taste and gastronomy.
- In addition to the expertise and dexterity required in the gastronomy profession (Chef, journalist, influencer, producer, creator, oenologist etc), the Advanced Studies in Gastronomy (HEG) programme addresses the challenges posed by the changes facing the modern world with the evolution of food production and consumption.

WHO ARE THE INSTRUCTORS?

The training programme is taught by university professors and renowned researchers (INRA, CNRS), Le Cordon Bleu Paris Chef Instructors, and gastronomy and food professionals. In particular, Hervé This, physical chemist at the INRAE (France's National Research Institute for Agriculture, Food and Environment) and professor at AgroParisTech, one of the two creators of molecular gastronomy and the inventor of Note by Note cuisine.

KEY INFORMATION

Length: two consecutive weeks (Monday to Friday) or 10 days spread over 10-months, depending on the option chosen.

Teaching method: lectures, visits, conferences, tastings, educational workshops, culinary demonstrations.

Languages: classes are taught in French and translated into English (consecutive translation).

AWARDED DIPLOMA

to partnership with



**2
WEEKS**

SUCCESS *stories*

OF OUR ALUMNI

The success of Le Cordon Bleu alumni proves the level of excellence taught at our institutes. Our alumni are now leading professionals in the hospitality and restaurant sectors, and include entrepreneurs, wine shop owners, sommeliers, food journalists, food critics and restaurant owners.

Amongst them, we are proud to count numerous well-known personalities including: Julia Child, Eric and Bruce Bromberg, Mary Berry, Vicky Lau, Pierre Dutaret, Pooja Dhingra, and Gastón Acurio.

JUAN ARBELAEZ

Chef – Entrepreneur – Colombian – Diplôme de cuisine 2009



Juan Arbelaez was born in Colombia and has always been passionate about cuisine. He arrived in Paris in 2007 and graduated with Le Cordon Bleu Diplôme de Cuisine in 2009. The institute's network enabled him to carry out his first internship at Pierre Gagnaire, before moving on to work at the George V and Le Bristol. In 2012, he was one of the contestants selected to take part in the famous television programme Top Chef, on M6. It was there, that he met his future colleague, Chef Jean Imbert, who hired him as cuisine Chef at his restaurant, L'Acajou, in Paris. In June 2013, Juan Arbelaez took over La Plantxa in Boulogne-Billancourt. Since June 2016, Juan Arbelaez has opened several establishments including Yaya, Frou Frou, Levain and Vida.

AMANDA BANKERT

Entrepreneur - Founder of Boneshaker Paris - American - Pastry Diploma 2004



Originally from Washington D.C., Amanda Bankert studied pastry at Le Cordon Bleu Paris institute. In 2012, the idea of opening her own establishment in the capital germinated in his mind. As her goal was to stand out, she opened Boneshaker Donuts in the heart of Paris in 2015, at a time when "no one was making donuts in Paris yet."

TOBIAS OVERGOOR

Founder of Famous Flavors, Dutch - Cuisine Diploma 2008



Passionate about cooking since his childhood and graduated from the Le Cordon Bleu Paris institute in 2008, Tobias Overgoor decided to create Famous Flavors in the Netherlands in 2008. The company organizes catering concepts there as well as abroad for professionals. With more than 500 events per year, Famous Flavors became in 2016 the number 1 caterer in the Netherlands.

AMANDA THOMSON

CEO – Entrepreneur – English – Wine & Management 2012

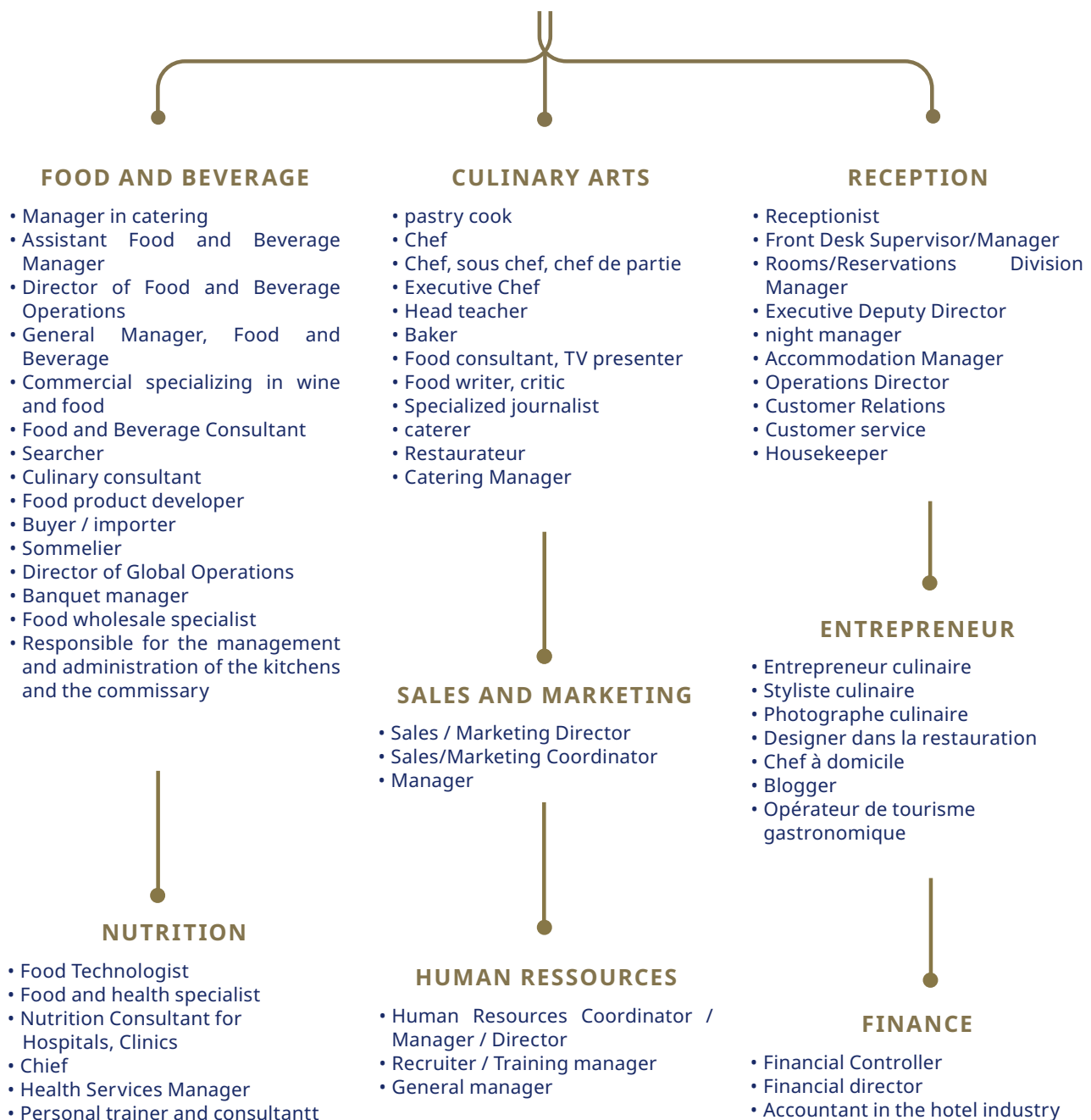


Following a successful career as a TV journalist at the BBC, Amanda decided it was time for a dramatic career change. She followed her passion for wine, moving to Paris to study at Le Cordon Bleu institute. The Diploma equipped Amanda with all the necessary know-how to succeed in the industry. Today, Amanda is CEO and founder of Thomson & Scott, whose brand, Skinny Champagne & Prosecco, has hit the wine sector running with its range of organic, vegan, and products with no added sugar.



CARREERS

The Le Cordon Bleu institute lays the foundations for a global career and gives access to a whole range of professional opportunitieess.



CULINARY WORKSHOPS

The Le Cordon Bleu Paris institute has created a range of cooking, pastry and bakery workshops to encourage everyone to develop their creativity and taste.

Various themes are offered throughout the year to the delight of all lovers of gastronomy. The culinary workshops take place in the practice rooms and allow participants to familiarize themselves with the professional kitchen environment, under the supervision of one of the Institute's Chefs.



CUISINE :

FROM 2H30 TO 2 JOURS

- The Art of Cooking like a Chef
- The Art of Sauces and Juices
- The Art of French Cuisine
- Visit and Market Cuisine
- The "Cordon Vert ®" Workshop, Vegetarian Cuisine
- The "Foie Gras" Workshop
- The "Black Truffle" Workshop
- The Workshop of Traditional Pancakes and Pancakes
- The "Creole Cuisine" Workshop
- The Art of Creole Cuisine

PASTRY :

FROM 2H30 TO 5H30

- The Secrets of Choux
- The Secrets of Éclairs
- The Secrets of Macaron
- The Secrets of Pies
- The Secrets du Chocolate
- The Macaron workshop
- The "Pastry School" Workshop
- The Financiers and Cakes Workshop
- The Yule Log Workshop

BOULANGERIE :

FROM 5H30 TO 4 JOURS

- The Viennoiseries workshop
- The Bread Workshop
- The Traditional Bakery
- Traditional Bakery and Viennoiserie

CHILDS :

- Les Petits Cordons Bleus
- Parents-Childs Duo

New 2023



In the spring of 2023, Le Cordon Bleu will offer cooking workshops and demonstrations at the Hôtel de la Marine, Place de la Concorde, as well as a conference program on world cuisines, with particular attention to Creole cuisines.



CONTINUING EDUCATION

For professionals and amateurs who are eager to learn and who seek to create new professional opportunities or discover new horizons, the institute provides short training courses of 2 days to 3 weeks in cooking, pastry, bakery and oenology.

Provided by Chefs of the institute, these training courses allow you to strengthen your knowledge of techniques, master new recipes and discover innovative technologies. It can be financed by several mechanisms: job search and professional retraining.

CALENDAR 2023 :

CUISINE :

- **Food hygiene in commercial catering - Prevention of Covid-19 - HACCP**
2 days: March 23-24, June 29-30, September 25-26
- **Advanced Culinary Techniques**
4 days: March 28-31, June 27-30, September 19-22
- **Nutrition and Health, Gourmet Cuisine**
4 days: March 21-24, June 20-23, September 26-29
- **Master the techniques of classic and modern sauces**
3 days: March 27-29, June 26-28, September 27-29

PASTERY :

- **The Art of Sugar**
3 days: March 22-24, June 26-28, September 20-22
- **The Great Modernized Classics of Pastry**
2 days: March 28-29, June 20-21, September 25-26
- **Chocolate Artistic Piece**
2 days: March 30-31, June 22-23, September 27-28

BOULANGERIE :

- **The Art of Bakery**
3 days: March 27-29, June 26-28, September 20-22
- **The Art of Viennoiseries**
3 days: March 20-22, June 21-23, September 25-27

OENOLOGY :

- **Intensive Oenology Course**
3 weeks: March 6-24 / 2 weeks: June 5-16





Le Café LE CORDON BLEU®

Open to the public and students of the institute, Le Café Le Cordon Bleu offers a variety of breads, freshly baked pastries, seasonal gourmet salads and hot dishes prepared by the Chefs. Aromatic herbs and vegetables grown on the roof top garden are used daily. Le Café Le Cordon Bleu is open Monday to Saturday.

LA BOUTIQUE LE CORDON BLEU

The institute Chefs have selected the best range of gourmet products (preserves, teas, biscuits, mustards, etc) and kitchen utensils. Amongst these, you will especially find a selection of professional knives by the brand Zwilling® and many gift ideas or souvenirs of your visit to Paris.

In conjunction to training, Le Cordon Bleu institute regularly publishes cuisine and pastry books for professionals and food enthusiasts. These books have received awards throughout the world and have become references in the field of culinary education.

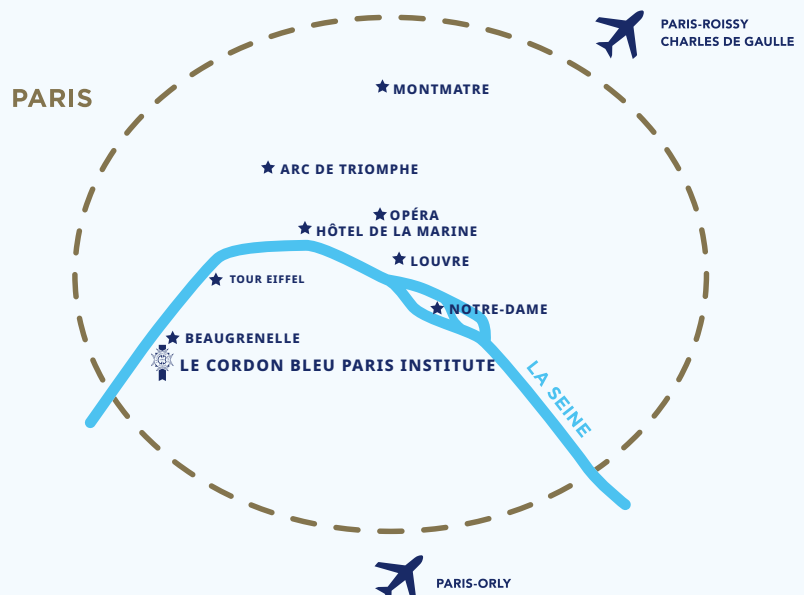


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