



**LE CORDON BLEU®**  
PARIS

The Leading Global Network of Culinary Arts and Hospitality Management Institutes

**BACHELOR  
OF BUSINESS  
IN CULINARY ARTS  
MANAGEMENT**



**BACHELOR  
OF BUSINESS  
IN INTERNATIONAL  
HOSPITALITY  
MANAGEMENT**

[cordonbleu.edu/paris](https://cordonbleu.edu/paris)



# BACHELORS PROGRAMME OBJECTIVES

**DEVELOP INTERPERSONAL AND MANAGERIAL SKILLS** through a blend of theoretical courses and paid internships made totally unique by **STUDYING, LIVING & WORKING** in Paris, the gastronomic capital of the world.

**OBTAIN A HOLISTIC AND INTERNATIONAL UNDERSTANDING OF THE VARIOUS DISCIPLINES** needed to succeed in the ultra-competitive culinary arts and hospitality industry.

**HARNESS THE EXPERIENCE GAINED** after three years to become a **SUCCESSFUL LEADER IN THE INDUSTRY!**

## WHO IS THIS PROGRAMME FOR?

**HIGH SCHOOL GRADUATES LOOKING TO BECOME EXPERTS** in the international hospitality industry through an education which combines academic teaching, multiple international experiences, hands-on projects and field visits.

**STUDENTS LOOKING TO STRENGTHEN** their knowledge and managerial skills related to culinary arts or luxury hospitality industries.

**PROFESSIONALS LOOKING TO DEVELOP THEIR CAREER** in the culinary arts field or in international hospitality management where clients expect a high level of professionalism and quality.

## CAREER OPPORTUNITIES

Travel and tourism, including hotels & restaurants, continue to be among the world's largest industries, contributing around 10% of global GDP, or a value of \$7.6 trillion in 2016. Le Cordon Bleu education in culinary arts and international hospitality management can lead to a myriad of career opportunities in the industry:

Executive Hotel Management  
Events Management  
Restaurant and Catering Operations  
Food and Beverage Management  
Wholesale Food Distribution  
Rooms Division Management  
Sales and Marketing

Human Resources  
Hospitality Industry Finance  
Business Development  
Operations Management  
Guest Relations Management  
Public Relations  
Hospitality Entrepreneurship

## BECOME A LE CORDON BLEU PARIS STUDENT

**JOIN ONE OF THE WORLD'S MOST PRESTIGIOUS INSTITUTIONS**, study at the brand-new, state-of-the-art flagship campus in Paris, alongside the River Seine and close to the Eiffel Tower, and benefit from some of the most advanced facilities and equipment to prepare you for tomorrow's hospitality world.

**LIVE AND LEARN IN THE WORLD'S TOP TOURIST DESTINATION, PARIS, CAPITAL OF GASTRONOMY, CULTURE, TREND-SETTING AND LUXURY.** Studying in the heart of Europe is a great way to foster your future career and have the experience of a lifetime.

**LEARN FROM INDUSTRY PROFESSIONALS** including university professors, international experts and specialists in the fields of tourism, wine and hospitality and Le Cordon Bleu Chefs who are widely recognized in the field of gastronomy.

**LEARN IN A HIGHLY MULTICULTURAL ENVIRONMENT** with more than 130 nationalities represented every year.

**BE PART OF A GLOBAL INTERNATIONAL NETWORK AND STUDY AT ONE OF LE CORDON BLEU CAMPUSES ABROAD**, to make the most of your experience internationally.



# PROGRAMME DESCRIPTION

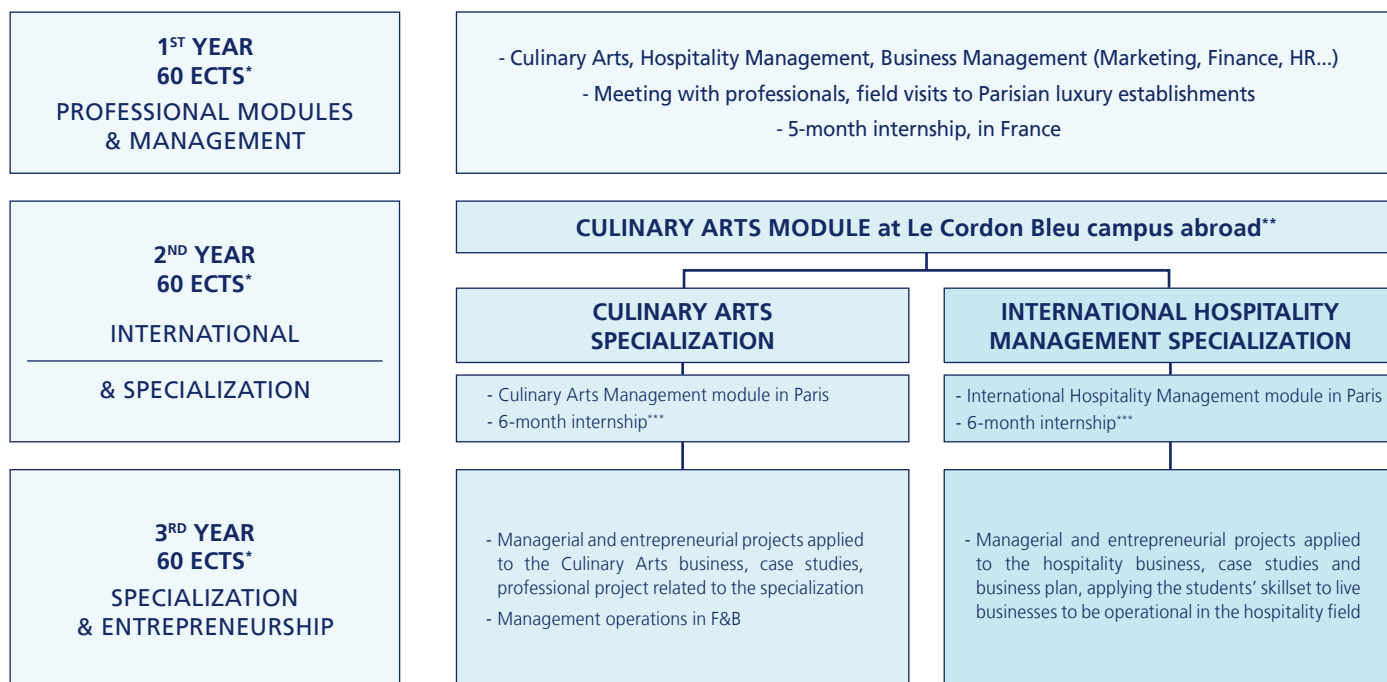
The three-year Bachelors of Business programmes combine operational management and professional techniques. They are mainly taught in English and are divided into 4 academic semesters and 2 internship semesters\*\*\*.

During the **first year**, the students learn the basics of hotel management and culinary arts. An internship in operational services (F&B and Rooms Division) follows. After the internship, students can choose their specialization: Culinary Arts or International Hospitality Management.

During the **second year**, students follow a professional technical culinary module in one of Le Cordon Bleu institutes around the world (lodging and transport fees are not included in the tuition fees).

**Third year students** focus on the entrepreneurial aspects of Culinary Arts or International Hospitality Management and receive comprehensive training to work in an ever-evolving and demanding field. Part of the third year modules are taught by lecturers from the Paris-Dauphine University.

# PROGRAMME STRUCTURE



\*Total of 180 European Credit Transfer System. \*\*Cuisine, pastry, bread baking, etc. modules offered at Le Cordon Bleu campuses abroad. \*\*\*Professional practice could be remunerated based on the country's internship policy.

# COURSE CONTENT

## CULINARY ARTS MODULES:

- Introduction to cuisine, pastry and bread baking, French gastronomy, oenology and nutrition during the first year.
- Introduction to several world cuisines and concept innovation in the culinary arts during the third year.
- Culinary Arts module in another Le Cordon Bleu institute abroad.

## HOSPITALITY INDUSTRY MODULES:

- Hospitality and service techniques for the restaurant and hotel industries.
- Knowledge of Food and Beverage and tourist accommodation.
- Operational facility management.

## MANAGEMENT MODULES:

- Courses in finance, human resources, marketing/sales, economics and communication.
- Management of a luxury entity.

## PROFESSIONALIZATION:

- First internship in a luxury establishment; introduction to all the hospitality services (catering and accommodation) and the culinary production (5 months).
- Second internship in the culinary arts sector (6 months).
- Regularly scheduled practical work groups during the training.
- Project management and virtual business management role-play.

## PROGRAMME DETAILS

### Language of instruction:

English and French

**Duration:** 3 years

### Intakes:

September 24, 2018

September 23, 2019

## ENTRY REQUIREMENTS

- Age: 18-30 years old
- High School Diploma or equivalent (Ex. Baccalauréat, IB, Abitur) and transcripts
- English proficiency:
  - IELTS (Academic) 5.5
  - TOEFL IBT 63
  - Cambridge Advanced Examination (CAE) C or above
- French proficiency:
  - Level A1
  - Minimum 500 words cover letter and a CV

All applications are reviewed by Le Cordon Bleu Paris Admissions board. An interview (in person or via video-conference) is then organized. Candidates should expect an answer on their admission within 7 business days upon completion of the interview.

## TUITION FEES

	EUROPEAN STUDENTS	NON-EUROPEAN STUDENTS
1 <sup>st</sup> year	12,500 €*	13,500 €*
2 <sup>nd</sup> year	12,000 €	13,000 €
3 <sup>rd</sup> year	12,000 €	13,000 €

\*includes registration fee, tuition fees, uniforms, equipment and activities

## HEALTH INSURANCE

All students under 28 years of age must subscribe to the French Student Social Security system (approx. 230 € - 2018/2019).



Since it opened its doors in 1968, Paris-Dauphine University has been a unique player in French higher education - both highly selective and unreservedly committed to promoting social and cultural diversity.

Students who have successfully completed the bachelors programmes will be awarded an "International Bachelor Talent in Culinary Arts and Hospitality Management" diploma from Paris-Dauphine University and a "Bachelor of Business in Culinary Arts Management" or a "Bachelor of Business in International Hospitality Management" diploma from Le Cordon Bleu institute.



## LE CORDON BLEU INTERNATIONAL



35

INSTITUTES



20

COUNTRIES



20,000

GRADUATES  
ANNUALLY



130

NATIONALITIES

LE CORDON BLEU PARIS

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