



LE CORDON BLEU®

LONDON



EXCELLENCE | LEADING CULINARY ARTS, WINE
AND MANAGEMENT SCHOOL

lcblondon.com



Bienvenue!

With over 120 years of teaching experience, Le Cordon Bleu is well established as the global leader in culinary and hospitality education. As we continuously adapt to meet the changing demands of the industry, our philosophy of achieving excellence remains the same.

Today, our international network comprises of more than 50 schools in 20 countries with over 20,000 students graduating each year.

Le Cordon Bleu offers a wide range of Diploma, Bachelor and Masters programmes including the finest education in food, beverages, hospitality and tourism management. The reputation of Le Cordon Bleu has endured by actively keeping our courses up-to-date and industry relevant using innovative new technologies. Our academic programmes are constantly adapted to the future needs of hospitality services, particularly through our privileged partnerships with governments, universities, and specialist organizations.

Le Cordon Bleu has made a worldwide contribution to the conservation of the art of French living and French culture by setting standards in both the culinary arts and the hospitality industry. In recent years, our activities have diversified into culinary publications, gourmet products and professional cooking equipment distribution, restaurants and even participating in television series and films.

We invite you to share our knowledge, vision, and passion for these dynamic, ever-changing industries.

Amitiés Gourmandes,

André J. Cointreau
President and CEO, Le Cordon Bleu

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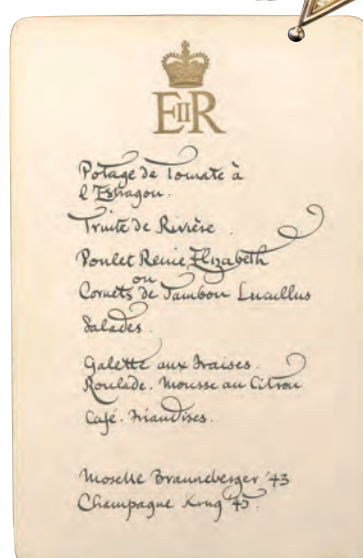
Why Le Cordon Bleu?

Benefit from
over 120 years
of education
experience



The Medal and the Ribbon

In 1578 King Henry III of France established the Order of the Holy Spirit, and the knights of this order were identified by a gold cross hanging from a blue ribbon which they wore around their neck. The Order of the Holy Spirit was the most prestigious French Royal order, and its knights were often referred to as Les Cordons Bleus. During their sumptuous banquets they set a high standard for fine dining, and as a result the term cordon bleu became synonymous with culinary excellence.



History of Le Cordon Bleu

Le Cordon Bleu is a world famous culinary school, one that is steeped in history with a rich heritage spanning over 120 years. Within this time, the school has evolved from a small Parisian cookery school to an ever expanding international network. The timeline below details the milestones of Le Cordon Bleu across the last Century.



- **1895** French journalist Marthe Distel starts a culinary magazine, *La Cuisinière Cordon Bleu*. The first class is taught at Le Cordon Bleu Paris in October this year.
- **1897** Le Cordon Bleu Paris welcomes its first Russian student.
- **1905** Le Cordon Bleu Paris welcomes its first Japanese student.
- **1927** The London Daily Mail newspaper, dated November 16, describes a visit to Le Cordon Bleu Paris: "It's not unusual for as many as eight different nationalities to be represented in the classes".
- **1933** Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of Chef Henri-Paul Pellaprat, open *L'Ecole du Petit Cordon Bleu* and the restaurant *Au Petit Cordon Bleu* in London.
- **1942** Dione Lucas opens *Le Cordon Bleu School and Restaurant* in New York. She also authors the bestseller *The Cordon Bleu Cook Book* and becomes the first woman to have a televised cooking show.
- **1948** Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI's after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrolls at Le Cordon Bleu Paris.
- **1953** Le Cordon Bleu London creates several dishes, which are served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II, among them is the now renowned *Coronation Chicken*.
- **1954** The success of the Hollywood movie *Sabrina* directed by Billy Wilder, contributed to the growing reputation of Le Cordon Bleu.
- **1984** The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris.
- **1991** Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as "Little France in Japan". Le Cordon Bleu Paris and Le Cordon Bleu London join forces becoming a united brand.
- **1992** Between now and 2013 the Le Cordon Bleu network expands globally with schools being established in Mexico, Peru, Korea, New Zealand, Spain, Malaysia and Istanbul, to name just a few.
- **1995** Le Cordon Bleu Paris celebrates its 100th anniversary as an ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.
- **1999** Le Cordon Bleu Adelaide, Australia launches a Degree in Restaurant & Hospitality Management.
- **2009** Le Cordon Bleu schools worldwide participate in the launch of the movie *Julie and Julia*.
- **2011** Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.
- **2012** Inauguration of the new Le Cordon Bleu London building in Bloomsbury.
- **2013** The school continues to develop internationally with the opening of Le Cordon Bleu Istanbul, in partnership with Özyegin University.
- **2014** Le Cordon Bleu schools worldwide participate in the launch of the movie *The Hundred-Foot Journey*.

Why Le Cordon Bleu?

Le Cordon Bleu International

- 1 Gain one of the industry's most revered qualifications**
A Le Cordon Bleu diploma is one that is recognized and respected by culinary professionals and is considered to be synonymous with outstanding quality.
- 2 Learn in state-of-the-art facilities**
The Le Cordon Bleu schools boast some of the most advanced facilities and equipment to prepare you for tomorrow's culinary world.
- 3 Train under the guidance of Master Chefs**
Learn from a team of classically trained Master Chefs whose dedication to share their 'savoir-faire' will ensure your success.
- 4 Become part of an international network**
With an ever increasing number of schools, being part of the Le Cordon Bleu family will open you up to an international network of contacts, and friends.
- 5 Live and study in some of the most exciting cities in the world**
Le Cordon Bleu is located around the world in some of the most innovative and dynamic cities.
- 6 Enjoy a once in a lifetime experience!**

over
50
schools
around the
world

20,000
graduates
annually



Why London?

50
food
markets

over
60
Michelin
starred
restaurants

Living and Studying in London

The Capital

London is widely considered to be one of the gastronomic capitals of the world, attracting some of the most exciting chefs to work in the growing culinary and hospitality industries. A city that seamlessly blends classic and modern styles, the diversity of London is reflected in the ever evolving food scene. Home to over sixty of the finest Michelin starred restaurants, London has become a global trend setter, embracing cuisines from every corner of the world, and celebrating all styles of cooking. It is the city's insatiable appetite for the most exciting and innovative food, that makes London the perfect setting for those pursuing a career in the culinary arts and hospitality.

Transport and Accommodation

Le Cordon Bleu London is located in the vibrant West End District with excellent transport links to and from the school which is situated at 15 Bloomsbury Square. Holborn Tube Station, serviced by the Central and Piccadilly Lines, is just a three minute walk while Tottenham Court Road Station is eight minutes away. The Bloomsbury area is serviced by eleven bus routes.

Accommodation prices vary considerably depending on location, size of the property and whether it is shared or single occupancy. If you require assistance, we have a list of recommended hotels and student accommodation providers in London. Please contact us at london@cordobleu.edu to receive this list or visit our website for more information.

Student Support

As students of Le Cordon Bleu, we want to ensure that your experience at the school, and in London, is one you will remember forever. Within the school, there are dedicated members of staff with whom you can meet to discuss any questions you may have. Our Customer Services team are also available at all times during opening hours, and are always happy to assist students.

over
17,000
theatrical
performances
per year

Why London?

café
&
boutique

2
demonstration
rooms
1
polyvalent
kitchen

library
& lecture
rooms

2
pastry
kitchens
2
cuisine
kitchens

The London Centre of Excellence

After over 50 years at 114 Marylebone Lane, Le Cordon Bleu London's move to 15 Bloomsbury Square was driven by our continued commitment to deliver the highest calibre of culinary and hospitality education, building on over 120 years of experience training students globally.

Following the opening of our international flagship school, the Catering Equipment Distributors Association (CEDA) awarded our exceptional facilities their Grand Prix Award for the Cost Sector Large Category.

Practical Facilities

- self-contained work stations incorporating induction range and preparation area for each student
- digital sous-vide water baths
- multi-zone convection ovens
- fully equipped bakery kitchens with retarder/proofers and stone based deck ovens
- tandoori and duck ovens
- ventilated ceilings
- temperature and humidity controlled kitchens

Classroom Facilities

- lecture theatres with demonstration areas and audio-visual technology
- ceiling mounted demonstration mirrors
- large open plan events area
- interactive Smart Board technology

Campus Facilities

- on-site café serving fresh bread, pastries, savouries, and beverages
- student library featuring culinary, wine and hospitality management books
- quiet study area and computer access
- lounge and computer corner with internet access
- easy access to leading restaurants in Central London

Why London?



Student Life



Student Experience

Our Chefs

The Master Chefs at Le Cordon Bleu are integral to the success of the hundreds of students who graduate each year. Each Master Chef is classically trained as well as being a qualified teacher, and have been recruited from the best hotels and Michelin starred kitchens around the world. They bring with them a wealth of experience and knowledge gained in education and the hospitality industry.

Guest Chef Demonstrations

To enrich the learning at Le Cordon Bleu, we regularly invite esteemed chefs from the industry to host exclusive demonstrations for our students. Having previously welcomed leading chefs including Alain Roux, Atul Kochhar and Adam Simmonds, students are able to learn from people who have shaped the culinary scene in the UK today.

Student Assistants

As part of your studies, you will be offered the opportunity to assist one of our Master Chefs during a demonstration. This experience will enable you to see behind the scenes and gain a little more insight into the life of a professional chef.

Le Petit Journal

Each month Le Cordon Bleu London produces Le Petit Journal, a student specific newsletter which is designed to help students make the most of their time in London. Le Petit Journal showcases news and highlights, as well as sharing insider tips on the latest food trends across the capital, and the best eateries in town. With a dedicated 'Student Corner', students can also contribute to the newsletter with their own restaurant reviews.

Careers Fair

Once a term Le Cordon Bleu will invite you to attend a Careers Fair, during which you can meet with representatives from International five star hotel groups, Michelin starred restaurants, and recruitment agencies. The aim of the day is to showcase the variety of career options available. Some of the representatives will be actively looking to recruit new staff and / or interns.

Library

The school library is located on the first floor offering beautiful views across Bloomsbury Square. Students have access to a vast range of culinary, hospitality, wine and management books, which are regularly updated to reflect the changing needs of the industry. With computer access and a dedicated quiet study area, the library is the perfect environment in which to relax between classes.



Café LE CORDON BLEU®

Café Le Cordon Bleu offers a little flavour of Parisian life, nestled in the heart of London. Acting as a 'window' into the world of Le Cordon Bleu London, the Café showcases a range of the finest French pâtisseries, gourmet sandwiches and viennoiseries available in the capital. All products are crafted daily in the school's dedicated bakery kitchen, reflecting a selection of the techniques taught to students of the world famous Le Cordon Bleu.

Located just a short walk from The British Museum, Café Le Cordon Bleu overlooks the secluded Pied Bull Yard. With both indoor and outdoor seating, the Café is the perfect retreat at any time of the year.

lcbldondon.com/london/cafe



Adhering to the philosophy of achieving excellence, Le Cordon Bleu chefs have selected a range of the highest quality culinary products such as gourmet food, professional equipment, cooking utensils, culinary gifts, and books. Le Cordon Bleu supports continuous learning with its large collection of international culinary publications inspired by over 120 years of culinary excellence.

We offer an array of refined food products presented in elegant packaging to delight the culinary enthusiast or experienced cook, which can be used to create a number of dishes. Our range of professional equipment includes forged knives, kitchen utensils and accessories alongside a carefully selected line of original gifts developed around the art of living.

cordonbleu-boutique.com

Why London?



Career Paths

With our school located in the heart of London, our alumni graduate at the centre of a major financial and business hub, gaining a wealth of opportunities as they enter the professional environment. A Le Cordon Bleu education in the the culinary arts, wine or culinary management can lead to a large number of entrepreneurial career opportunities including business owner, head chef, food journalist, food stylist or sommelier. You will graduate from the school with many prospects, and share in Le Cordon Bleu's worldwide reputation for excellence which provides an invaluable advantage as you work towards achieving your ambitions. The following testimonials from our alumni share their experience of studying with Le Cordon Bleu London, and highlight the diversity of roles achievable after graduating.



Alexei Zimin
Diplôme de Cuisine
RESTAURANT GROUP OWNER & TV STAR
RUSSIA

"I had high expectations of Le Cordon Bleu but it turned out to be grander and more exciting than I could imagine. Enthusiastic teachers, well-designed courses and high standards in everything – this was exactly what I needed."



Sarah Thompson
Diplôme de Pâtisserie
PASTRY CHEF
UK

"The teachers were amazing and the topics we covered were extremely interesting. My favourite level was superior, as the opportunity to be creative during each lesson helped to increase my confidence. Le Cordon Bleu has been the stepping stone for me to achieve my dream."



Chi Wai Wong
Diplôme de Pâtisserie
HEAD PASTRY CHEF - OWNER
HONG KONG

"As Le Cordon Bleu is the worldwide leader in Culinary Arts I believe that choosing it was the best start for me. After completing the Pâtisserie Diploma programme, I had a thorough understanding of pâtisserie theory and had developed strong artistic and creative skills."



Guan Chua
Diplôme de Cuisine
FOOD BLOGGER & SUPPER CLUB HOST
UK

"Le Cordon Bleu's vast international network and world renowned reputation struck me as the perfect launch pad for that next step. I was also very impressed by the investment that had gone into the new state-of-the-art facilities at Bloomsbury Square."



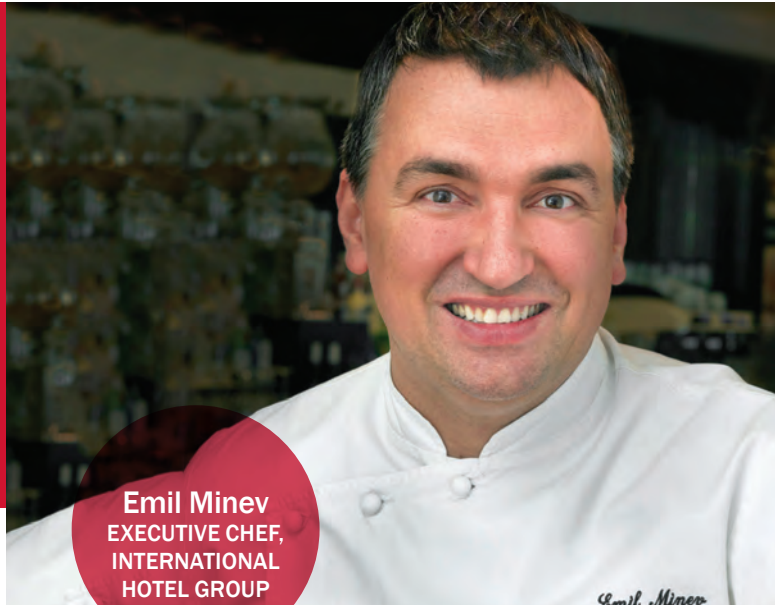
Michael Swamy
Diplôme de Pâtisserie
CHEF, AUTHOR & FOOD STYLIST
INDIA

"What I most enjoyed about the programme was the professionalism of the lecturers and chefs. They instilled in me a sense of perfection for the culinary arts and I liked the systematic manner of the course. I would advise any potential students to go to Le Cordon Bleu."



Adele Hagan
Grand Diplôme®
FOOD STYLIST
CANADA

"I decided to completely change my career to learn cooking techniques – from the best! Le Cordon Bleu's reputation for excellence made my choice easier. After visiting the school, I decided it was the perfect place to develop advanced culinary skills."



Emil Minev
EXECUTIVE CHEF,
INTERNATIONAL
HOTEL GROUP



Peggy Porschen
CAKE DESIGNER &
CREATIVE DIRECTOR



Hideko Kawa
EXECUTIVE PASTRY
CHEF &
CONSULTANT



Brad Farmerie
MICHELIN-
STARRED CHEF



John Whaite
BAKER, COOK,
CHOCOLATIER &
TV PERSONALITY



Tess Ward
CHEF &
FOOD WRITER

Our Courses

As the global leader in hospitality and culinary education, Le Cordon Bleu offers world class programmes, equipping students with the skill sets to fulfil their ambitions. Programmes include:

- Le Grand Diplôme®
- Cuisine and Pâtisserie Certificates and Diplomas
- Diploma in Culinary Management
- Diploma in Wine, Gastronomy and Management
- Short courses for gourmet enthusiasts
- Cake Decorating / Bakery Programmes / Wine Master Classes

lcbldondon.com



**Achieve
your career
ambitions with the
culinary industry's
leading education
provider**

Our Courses



Grand Diplôme®

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu Grand Diplôme® is an influential qualification combining classical training in both Cuisine and Pâtisserie. Students are first taught basic culinary skills before applying this knowledge to high-quality produce and specialist ingredients. This accredited diploma is awarded after the successful completion of both the Cuisine Diploma and the Pâtisserie Diploma studied simultaneously over a period of 9 months.

Train using professional equipment with our state-of-the-art facilities

Grand Diplôme® DIPLOME DE CUISINE & DIPLOME DE PATISserie

Diplôme de Cuisine BASIC, INTERMEDIATE & SUPERIOR CUISINE CERTIFICATES



Diplôme de Pâtisserie BASIC, INTERMEDIATE & SUPERIOR PATISserie CERTIFICATES

Superior Cuisine Certificate
LEVEL 4* | 11 WEEKS • 200 HOURS
Prerequisite: Intermediate Cuisine

Superior Pâtisserie Certificate
LEVEL 4* | 11 WEEKS • 170 HOURS
Prerequisite: Intermediate Pâtisserie

Intermediate Cuisine Certificate
LEVEL 3* | 11 WEEKS • 200 HOURS
Prerequisite: Basic Cuisine

Intermediate Pâtisserie Certificate
LEVEL 3* | 11 WEEKS • 170 HOURS
Prerequisite: Basic Pâtisserie

Basic Cuisine Certificate
LEVEL 3* | 11 WEEKS • 200 HOURS

Basic Pâtisserie Certificate
LEVEL 3* | 11 WEEKS • 170 HOURS

Key facts
3 Terms - 9 Months • 1,100 Hours | **Typical week:** 32-39 Hours per Week** | **Qualification:** Diploma (Level 4)*
Teaching method: Chef Demonstration, Practical Class, Theory Class
Start dates: January, April, July, October

* Please refer to our accreditation section on page 30
**Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 32 to 39 of guided learning hours per week but certain weeks may exceed this number.



Our Courses

Grand Diplôme®
Core content



Gain an
industry-
relevant
education in
the culinary
arts

Basic Cuisine

LEVEL 3*
11 WEEKS • 200 HOURS

Core Units

- Classical Cuisine Culinary Techniques
- Kitchen Management 1
- Implementing Health, Safety and Hygiene Procedures

Core Objectives

- Demonstrate fundamental basic cuisine preparations and cooking techniques including:
 - knife skills
 - basic classical vegetable cuts
 - fish filleting skills
 - elementary butchery skills
 - basic stocks and derivatives
 - elementary sauces and emulsions
 - basic doughs e.g. pasta and puff pastry
 - introduction to plating presentation
 - basic plated desserts for restaurants
 - elementary methods of cooking e.g. braising, pan-frying, boiling, deep-frying, roasting, and steaming
- Identify French culinary terms
- Achieve the Level 2 award in food safety
- Follow health, safety and hygiene regulations
- Identify basic wine knowledge
- Identify basic cheese knowledge
- Develop personal kitchen organisation and management skills

Intermediate Cuisine

LEVEL 3*
11 WEEKS • 200 HOURS

Prerequisite: Basic Cuisine

Core Units

- French Regional Cuisine
- European Culinary Techniques and Cuisine
- Kitchen Management 2
- Implementing Health, Safety and Hygiene Procedures

Core Objectives

- Implement all the basic techniques learned and apply them to fundamental European regional cuisine and culinary techniques including:
 - developing specific knife skills
 - preparing live shellfish
 - methods of preserving
 - developing butchery skills and fish filleting
 - participating in large canapés team production
 - compile classic and modern plating presentations
 - sweet and savoury hot soufflé
 - developing sauce knowledge
 - practicing cooking methods
 - identifying specific European techniques and cuisine
- Follow health, safety and hygiene regulations
- Describe food and wine pairing
- Describe cheese production knowledge
- Extrapolate personal kitchen organisation and management skills

Superior Cuisine

LEVEL 4*
11 WEEKS • 200 HOURS

Prerequisite: Intermediate Cuisine

Core Units

- Event Organisation and Preparation
- Complex Savoury Restaurant Contemporary Style Dishes
- World Culinary Techniques and Cuisine
- Kitchen Management 3
- Health, Safety and Hygiene Procedures

Core Objectives

- Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including:
 - extending cooking techniques
 - advanced butchery skills
 - specific preparation and cooking skills for vegetables and garnishes
 - elaborating world flavours and texture techniques
 - expressing personal cultural ingredients and flavours
 - cooking to order
 - seasonal and market influences on cuisine
- Meet health, safety and hygiene regulations
- Analyse sweet wine and dessert pairing
- Discover cheese beyond taste
- Establish personal kitchen organisation and management skills

Basic Pâtisserie

LEVEL 3*
11 WEEKS • 170 HOURS

Core Units

- Classical French Pastry Techniques
- Kitchen Management 1
- Implementing Health, Safety and Hygiene Procedures

Core Objectives

- Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
 - knife skills
 - elementary sugar cooking techniques
 - tart production techniques
 - basic pastry doughs e.g. short crust, sweet dough and puff pastry
 - simple breads
 - petits fours baking skills
 - basic entremets skills
 - piping techniques
- Identify French culinary terms
- Achieve the Level 2 award in food safety
- Follow health, safety and hygiene regulations
- Identify basic wine knowledge
- Identify basic cheese knowledge
- Develop personal kitchen organisation and management skills

Intermediate Pâtisserie

LEVEL 3*
11 WEEKS • 170 HOURS

Prerequisite: Basic Pâtisserie

Core Units

- Viennoiserie and French Bread Making
- Decoration Techniques in Chocolate
- Complex Entremets and Gateaux Production
- Kitchen Management 2
- Implementing Health, Safety and Hygiene Procedures

Core Objectives

- Implement all the basic techniques learned and apply them to fundamental advanced pâtisserie and bakery preparation techniques including:
 - chocolate piping techniques
 - elementary cake decoration
 - introduction to viennoiserie e.g. brioche, croissant
 - developing chocolate skills
 - classical French entremets
 - introduction to hot and cold plated desserts
 - French boulangerie techniques
 - chocolate centrepiece skills
 - tempering technique
- Follow health, safety and hygiene regulations
- Describe food and wine pairing
- Describe cheese production knowledge
- Extrapolate personal kitchen organisation and management skills

Superior Pâtisserie

LEVEL 4*
11 WEEKS • 170 HOURS

Prerequisite: Intermediate Pâtisserie

Core Units

- Hot and Cold Contemporary Plated Desserts for Restaurants
- Petits Fours and Chocolate Production Techniques
- Afternoon Tea Production and Event Organisation
- Decoration Techniques in Sugar Craft
- Kitchen Management 3
- Implementing Health, Safety and Hygiene Procedures

Core Objectives

- Master advanced international bakery techniques and confectionery methods including:
 - mastery of plated desserts
 - decoration and presentation
 - entremets design and decoration
 - contemporary plated desserts
 - confectionery and moulded chocolate
 - international boulangerie techniques
 - artistic cooked sugar centrepiece techniques e.g. pouring, pulling, casting, colour, marbling and blowing
 - identifying seasonal and market influences on pastry products
- Meet health, safety and hygiene regulations
- Analyse sweet wine and dessert pairing
- Discover cheese beyond taste
- Establish personal kitchen organisation and management skills

* Please refer to our accreditation section on page 30

Our Courses



Diplôme de Cuisine

Le Cordon Bleu's highly acclaimed Cuisine Diploma offers the most rigorous and comprehensive programme in classic French culinary techniques available today. Students who successfully complete our Cuisine qualification will learn all of the professional techniques required to progress with a range of exciting career opportunities. You will be taught by our team of classically trained Master Chefs who have experience working in senior positions in the world's finest kitchens and Michelin starred restaurants. The Diplôme de Cuisine is comprised of three terms / certificates that we call Basic, Intermediate and Superior Cuisine.

Basic Cuisine Certificate LEVEL 3*	Intermediate Cuisine Certificate LEVEL 3*	Superior Cuisine Certificate LEVEL 4*
---------------------------------------	----------------------------------------------	------------------------------------------

9 months

Basic Cuisine Certificate

Basic Cuisine opens the door to the adventures of classic cuisine. From day one, you begin to master the basic skills: from how to hold a knife properly, peel vegetables and truss a chicken. As the term progresses, techniques become more complex. Students learn how to use and integrate condiments, herbs and spices which complement the dishes prepared. As a solid grounding in basic cuisine, this programme is for beginners and experienced students alike.

Intermediate Cuisine Certificate

The Intermediate Cuisine programme introduces you to classic French regional dishes and European cuisine techniques, through which you will apply the techniques introduced during the basic level programme. Through practice you will begin to perform tasks instinctively and with greater ease. Intermediate Cuisine emphasises the importance of mise en place: understanding, organisation and production.

Intensive Diplomas

You have the option to study our Cuisine or Pâtisserie diplomas through six months of intensive tuition, or choose our classic nine-month tuition. Course content does not differ between the two study options, and graduates gain the same qualification

INTENSIVE DIPLÔME DE CUISINE

2 Terms - 6 Months • 600 Hours
TYPICAL WEEK: Approximately 30 Hours per Week**
QUALIFICATION: Diploma (Level 4)
TEACHING METHOD: Chef Demonstration, Practical Class, Theory Class
START DATES: January, March, June, September

Superior Cuisine Certificate

During the Superior Cuisine programme, which culminates in our Diplôme de Cuisine, you will learn about the current evolution of worldwide cuisine techniques. Full menus are inspired by trends from today's top kitchens. The ingredients are richer and more refined, exposing students to working with rare and high-quality items. Now well-versed in classic culinary skills, you are encouraged to be more creative in both taste and presentation.

Programme Facts

Entry Requirements: High school diploma or equivalent. Eligibility to study in the UK. 18 years or older. Level B2 in English (on the common European Framework of Reference for Languages). No prior culinary experience is required.

Key facts

3 Terms - 9 Months • 600 Hours | **Typical week:** Approximately 18 Hours per Week** | **Qualification:** Diploma (Level 4)*
Teaching method: Chef Demonstration, Practical Class, Theory Class
Start dates: January, April, July, October

* Please refer to our accreditation section on page 30
**Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 18-21 of guided learning hours per week but certain weeks may exceed this number. Normally Cuisine Diploma students will study 4 days per week (which will fall between Monday and Saturday). Intensive Cuisine Diploma students should expect to study at least 30 hours per week, Monday to Saturday.

Our Courses

Diplôme de Pâtisserie

Our Diplôme de Pâtisserie is one of the most respected culinary qualifications in the world. Students who successfully complete our Pâtisserie qualification will learn all of the professional techniques required to progress with a range of exciting career opportunities. You will be taught by our team of classically trained master chefs who have experience working in senior positions in the world’s finest kitchens and Michelin starred restaurants. The Diplôme de Pâtisserie is comprised of three terms / certificates that we call Basic, Intermediate and Superior Pâtisserie.

Basic Cuisine Certificate LEVEL 3*	Intermediate Cuisine Certificate LEVEL 3*	Superior Cuisine Certificate LEVEL 4*
9 months		

Basic Pâtisserie Certificate

Basic Pâtisserie is designed to give students a strong foundation on which to build their Pâtisserie skills and knowledge. As students progress, they learn to prepare a wide selection of desserts and pastries through practical sessions and demonstrations. This exciting course introduces the various concepts, properties and applications of Pâtisserie which are essential for working in the industry.

Intermediate Pâtisserie Certificate

During Intermediate Pâtisserie you begin to master fundamental techniques, such as making a génoise sponge, and your proficiency will allow you to focus more on decoration. You will also be introduced to sugar sculpting and more advanced chocolate work, developing skills such as chocolate piping and casting, and preparing restaurant-style desserts. Under the guidance of our chefs, students are able to develop essential artistic skills.

Intensive Diplomas

You have the option to study our Cuisine or Pâtisserie diplomas through six months of intensive tuition, or choose our classic nine-month tuition. Course content does not differ between the two study options, and graduates gain the same qualification

INTENSIVE DIPLÔME DE PÂTISSERIE
2 Terms - 6 Months • 510 Hours
TYPICAL WEEK: Approximately 30 Hours per Week**
QUALIFICATION: Diploma (Level 4)
TEACHING METHOD: Chef Demonstration, Practical Class, Theory Class
START DATES: January, March, June, September

Superior Pâtisserie Certificate

Superior Pâtisserie combines all the knowledge, techniques and artistic skills previously acquired and encourages you to personalise your work. Practical sessions, demonstrations and theory lessons help you gain a thorough understanding of the principles involved, with a strong focus on developing advanced levels of artistic and creative work.

Programme Facts
Entry Requirements: High school diploma or equivalent. Eligibility to study in the UK. 18 years or older. Level B2 in English (on the common European Framework of Reference for Languages). No prior culinary experience is required.

Key facts
3 Terms - 9 Months • 510 Hours | **Typical week:** Approximately 15 Hours per Week** | **Qualification:** Diploma (Level 4)*
Teaching method: Chef Demonstration, Practical Class, Theory Class
Start dates: January, April, July, October

* Please refer to our accreditation section on page 30
**Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 15 to 20 of guided learning hours per week but certain weeks may exceed this number. Normally Pâtisserie Diploma students will study 3 days per week (which will fall between Monday and Saturday). Intensive Pâtisserie Diploma students should expect to study at least 30 hours per week, Monday to Saturday.



Our Courses



Gain
a strong
foundation to
launch your
culinary career



Diploma in Culinary Management

The Diploma in Culinary Management has been designed to provide aspiring managers and business owners with the relevant skill set to lead successful kitchens and food businesses in an increasingly competitive world. The focus of the programme is to provide practical and technical advanced culinary skills, alongside entrepreneurship and management studies. Taught through demonstrations and practical sessions, students will develop their creativity and innovation in line with modern food trends.

Prerequisite: Le Cordon Bleu Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie, or equivalent from accredited UK or overseas institutions.



Culinary Innovation Advanced Culinary Techniques

As the core module within the Diploma, this element provides students with an in-depth knowledge of innovative culinary techniques including sensory evaluation, evolution of world cuisine, recipe and menu development.

Gastronomy & Food Trends

Students will evaluate the cultural and social dimensions of global food trends, restaurant planning and food and wine menu design. Topics will include: influence of social trends on diet; food sourcing; sustainability; evolution of gastronomy and the development of eating habits across cultures.

Menu Concepts & Marketing

Teaches the importance of strategic marketing within the food industry examining how global trends influence customer behaviour. Students will gain understanding of all aspects of the marketing mix; advertising, PR, branding and social media.

Wine & Beverages

Students will gain an insight into wine-selecting, wine service, food and wine pairing and management of wine. Taught by our Master Sommelier, students will gain an introduction to wine in the context of a food business.

Food & Beverage cost control

Students will be taught the core aspects of cost control, planning, optimisation of resources, menu management and menu engineering to enable an operation to run efficiently, effectively and profitably.

Professional Kitchen Management

Effective kitchen management demands skills in team building and communication, this element of the diploma will provide students with these skills in order to operate a profitable and efficient kitchen.

Food Hygiene & Safety

With food safety being of principal importance within any food service operation, this unit covers the standards of food handling for culinary professionals. The unit certifies students to Level 3 Award Food Hygiene in Catering, awarded by the CIEH.

Business Environment

Within this module students will work in teams with the opportunity to conceptualise a food enterprise and operate a virtual business which requires strategic decision making. Students will be introduced to entrepreneurship activities of the restaurant industry and the nature and importance of innovation.

Key facts

3 Months • 200 Hours | **Typical week:** Approximately 20 Hours per Week | **Qualification:** Diploma (Level 4)*

Teaching method: Culinary, Interactive Learning, Business

Start dates: January, April, July, October

*Please refer to our accreditation section on page 30

Our Courses



Diploma in Wine, Gastronomy and Management

Developed by Le Cordon Bleu London's Master Sommelier, this course combines the theory of wine knowledge with a strong emphasis on practical learning. Field trips to renowned wineries, breweries, and distilleries, as well as visits to professional tastings, make this one of the most innovative and professional wine programmes in the UK.

Prerequisite: High School Diploma or equivalent; Eligibility to study in the UK; 18 years or older and requirement of Level B2 in English (on the common European Framework of Reference for Languages)

Wine Sensory Analysis

Develop a methodical sensory evaluation technique following appearance, nose and palate - these techniques will provide students with the knowledge to describe wine in a precise manner.

Wine Producing Countries and Regions

Learn about the history of wine, from the origin of wine making to the modern era. The course will be supported by in house tastings and tastings at professional fairs.

Wine Production

Explains viticulture, wine making, maturation and bottling, in the context of climate, geography and topography. Students will visit British wineries in different seasons.

Other Alcoholic and Non Alcoholic Beverages

Advanced knowledge on all beverages that can be offered as an alternative to wine. Students will develop a structured method to assess all drinks with the same efficiency as applied to wine.

Market Research and Business

This module is designed to equip students with the skills required to excel within a commercial environment. Students will learn how to turn a concept into a viable business venture, how to write a strategic business plan, and how to brand and market a product.

Hospitality and Events

This course focuses on wine service, covering different styles of service and highlighting the techniques required to optimise the flavour of a wine. The unit will culminate with a 'Pop Up Wine Tasting' presented by students.

Distribution

Explore the journey between winery and consumer and learn how to identify the right approach to distribute a product. This module explores the marketing planning process, current trends and consumer behaviour.

Management

Teaches fundamental management theories and how to apply them in a commercial context.

Food and Wine Matching

Drawing from the expertise of Le Cordon Bleu Master Chefs, students will experience food and wine pairing with both theoretical and practical understanding.



Our experience and practical approach ensures you are fully prepared for the professional world of wine



Key facts

6 Months • 480 Hours | **Typical week:** Approximately 22 Hours per Week | **Qualification:** Diploma (Level 4)*

Teaching method: Practical Teaching, Interactive Learning, Theory

Start dates: March, September

*Please refer to our accreditation section on page 30

Our Courses

Our specific
culinary courses
to advance
your practical
and theoretical
knowledge



Gourmet & Short Courses

Le Cordon Bleu London offers a wide range of exciting gourmet and short courses designed for all culinary enthusiasts, and those who wish to sample life at Le Cordon Bleu. These courses provide an introduction to a host of international cuisines, pâtisserie, bread making and much more. Taught under the guidance of our Master Chefs, the course content has been designed to provide the same level of culinary excellence as our diploma and certificate courses.



Bakery Programme

Designed for the aspiring baker, this programme introduces fundamental skills and methods in artisan bread making. Techniques are taught by hand and machine through a combination of practical sessions, demonstrations, and lectures to impart a comprehensive understanding of a variety of yeasted doughs and associated production methods. Participants learn the scientific process applied to yeasted dough to gain an understanding of each ingredient and their interactions during the production process. Students are also taught how to create a number of international dough varieties. The programme includes flavoured breads, classic yeast doughs, and decorative breads. In addition, this specialised programme includes knowledge of traditional pâtisserie and breakfast viennoiserie items including croissants and other enriched doughs.

Cake Decorating Programme

Designed by our renowned pâtisserie team, the Cake Decorating course is a combination of practical sessions, demonstrations and lectures. Our professional chefs will teach you a wide range of delicious recipes, how to temper chocolate as well as giving you an overview of a variety of cake decorating techniques. Drawing from their own years of experience, the teaching chefs will share their knowledge and expert tips to produce masterpieces worthy of the industry. The creative element of this programme coupled with key industry knowledge helps to develop an entrepreneurial attitude in participants.

Wine Master Classes

Designed for all wine enthusiasts, these Master Classes aim to give you a better understanding and appreciation of wine through the study of some key winemaking process, regions and relevant topics such as food and wine pairings. Over a series of evening classes, you will have the opportunity to learn from some of the best wine professionals in a lively, friendly but studious atmosphere where students are encouraged to actively participate in the discussions.

Gourmet Courses

Le Cordon Bleu London offers a number of gourmet short courses designed for the passionate culinary enthusiast and those wanting to sample the Le Cordon Bleu experience. Our courses provide the ideal introduction to fine cuisine and pâtisserie for culinary novices, establishing a solid foundation of knowledge on which to build upon. Each gourmet short course stands alone from our diplomas and individual certificates, with tuition provided by our team of classically trained Master Chefs who are all qualified teachers. The course content has been specially designed to provide the same level of culinary education excellence found on our classic cycle, with access to professional equipment including precision forged knives and crafted steel cookware from the industry's finest manufacturers.

Taste of Le Cordon Bleu

With our Taste of Le Cordon Bleu short course, participants gain an insight into the experiences shared by our students at the world's premier culinary arts school. Observe and engage in the learning environment and teaching methods applied throughout our culinary programmes by participating in a number of teaching sessions under the guidance of our Master Chefs. Taste of Le Cordon Bleu aims to provide prospective students with an understanding of the school's teaching methodology prior to making their choice of programme. Whilst no prior knowledge is required for this course, it is recommended for those with an ambition to seek further professional development in the culinary arts and dedicated amateur cooks.

Please refer to our insert for a full list of courses and prices.

lcb london.com

Practical Information



The Home Office

The Home Office has registered Le Cordon Bleu London as a highly trusted sponsor, which authorises our sponsorship of international students for a Tier 4 Visa.

Accreditation

NCFE

Le Cordon Bleu certificates and diplomas are accredited under an "Investing in Quality" licence from national awarding organisation NCFE. This demonstrates that the programmes have measurable learning outcomes benchmarked against the Qualifications and Credit Framework (QCF) level descriptors. NCFE accreditation gives assurance that the content of our courses is of a high standard and meets the rigorous quality assurance requirements of a national awarding organisation.

Educational Oversight

Quality Assurance Agency for Higher Education (QAA)

Le Cordon Bleu London is subject to educational oversight by the Quality Assurance Agency for Higher Education (QAA) under the UK Border Agency's Tier 4 sponsorship requirements.

See www.qaa.ac.uk/educational-oversight for more information. We have received the following judgements from QAA:

"The review team has confidence in Le Cordon Bleu London's management of its responsibilities for the standards of the awards it offers on behalf of its awarding organisation."

"The review team has confidence that Le Cordon Bleu London is fulfilling its responsibilities for managing and enhancing the quality of the intended learning opportunities it provides for students."

"The review team concludes that reliance can be placed on the accuracy and completeness of the information that Le Cordon Bleu London is responsible for publishing about itself and the programmes it delivers."

Equal Opportunities

Le Cordon Bleu London is committed to providing a learning environment which is free from discrimination, harassment and victimisation. Our Equal Opportunities, Access and Equity Policy, and Support for Disabled Students Statement provide a set of principles which underpin the provision of our education services. The full policy and statement can be found online at lcbi.eu/lcblpol

Application

- 1 Visit our website for application details**
- 2 Gather all documents below:**
 - Signed application form (all pages together)
 - CV/ Resume
 - Statement of Motivation (500 words)
 - Passport copy (colour)
 - Passport photo (colour)
 - Proof of English proficiency (for non-native English speakers - for example IELTS 5.5)
 - Enclose a non-refundable application fee
 - For Diploma in Culinary Management applications only, please include evidence of your prior culinary qualifications (photocopies only, Le Cordon Bleu will retain these)
- 3 You can either apply directly online, or send all documents via email at london@cordobleu.edu, or alternatively send to us by post to Le Cordon Bleu, 15 Bloomsbury Square, London WC1A 2LS, UK or in person.**
- 4 The London Admissions team will be in touch to confirm receipt of your application. Only complete applications will be assessed. We will notify you of the outcome within 10 working days**

Home Office Visa Sponsorship

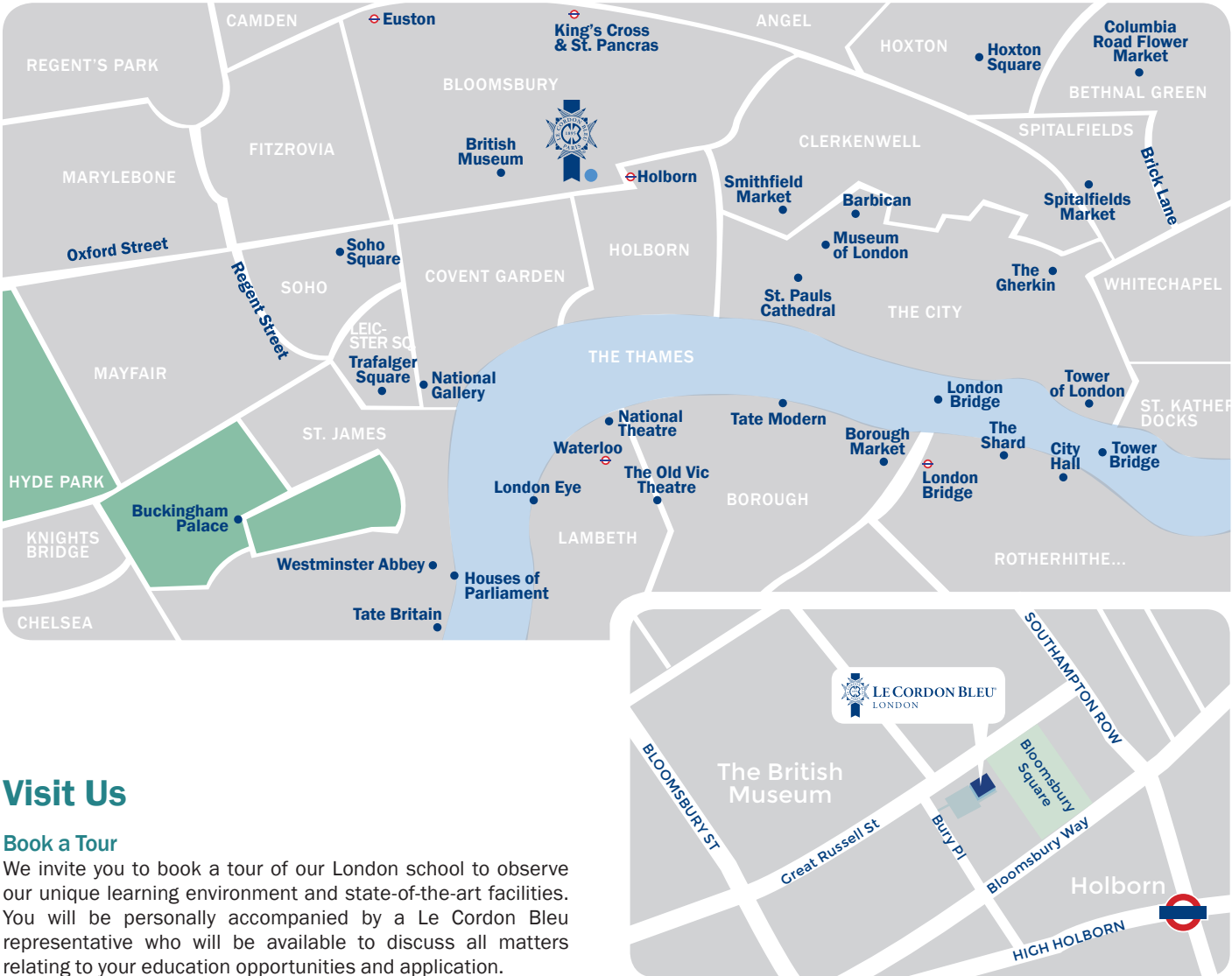
The Home Office has registered Le Cordon Bleu London as a Highly Trusted Sponsor, which authorizes our sponsorship of international students for a Tier 4 Visa.

Gourmet & Short Courses

Visit our website for a simple online application. Our Admissions team will be in touch to confirm receipt of your application. Please note that only a confirmation of enrolment letter will secure your place.



Practical Information



Visit Us

Book a Tour

We invite you to book a tour of our London school to observe our unique learning environment and state-of-the-art facilities. You will be personally accompanied by a Le Cordon Bleu representative who will be available to discuss all matters relating to your education opportunities and application.

Open House Events

In addition to our personal tours, you have the opportunity to attend an Open House evening to sample the Le Cordon Bleu experience prior to applying. Following a group tour of our facilities, you will view a culinary demonstration from our Master Chef to gain an insight into a typical teaching session. Our representatives will then be available to answer any questions you may have.

Visit london.cordonbleu.com to book a tour online and for information on all our upcoming Open House events.

How to Find Us

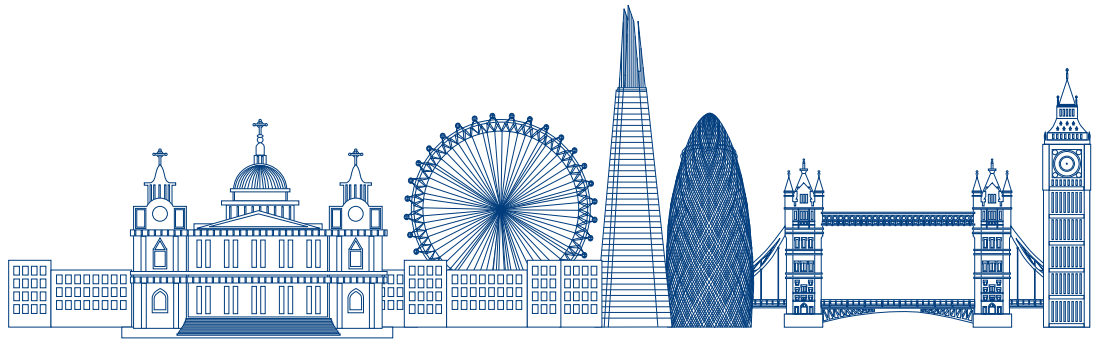
15 Bloomsbury Square, London WC1A 2LS

The nearest underground station is Holborn, served by the Central and Piccadilly lines.

london@cordonbleu.edu

+44 (0)20 7400 3900

The information produced by Le Cordon Bleu London in this publication is correct at the time of printing. The school reserve the right to change any aspect of the programmes without prior notice.



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Stay inspired     