

Access and participation statement

Introduction

Founded in Paris in 1895, Le Cordon Bleu is considered today the largest network of culinary and hospitality schools in the world with more than 35 institutes in 20 countries and 20,000 students of over 100 nationalities trained every year.

Le Cordon Bleu officially opened its doors as a culinary school in Paris in 1895. The first Cordon Bleu class was held in January 1896 on rue St Honoré near the Palais Royal. In 1931, former student Dione Lucas helped to open a school under the Le Cordon Bleu name in London. The London school then re-opened after the war at 31 Marylebone Lane. As the reputation grew, the London school relocated to a larger building at 114 Marylebone Lane in 1968. For over a century, Le Cordon Bleu has become a leading authority on culinary techniques, training and education. In January 2012, the school relocated to brand new premises at 15 Bloomsbury Square near the British Museum. The new school premises feature professional modern kitchens and classroom facilities offering students the latest and most innovative opportunities in culinary education.

The following statement has been prepared in response to the stated “national priorities” for Higher Education in the following areas:

- **Access:** To increase the entry rates of students from underrepresented groups to higher education;
- **Success:** To improve the non-continuation rates of students from underrepresented groups; and
- **Progression:** To improve the rates of progression of students from underrepresented groups.

It also seeks to outline Le Cordon Bleu’s ambitions and strategy in this area and explain some of the specific actions in place to support students.

Access

Le Cordon Bleu attracts a wide variety of students from different social, religious, ethnic and economic backgrounds. In assessing the suitability of a candidate, the primary focus is on the vocational aspirations of the student. Students who may have been excluded from higher education due to socioeconomic factors have equal opportunity to be accepted on the courses and are not disadvantaged by lack of academic qualifications held to date.

Le Cordon Bleu provides a vocational route into the culinary and hospitality industries which concentrates on teaching the practical skills which are desired by hospitality employers. The core provision is based in the French classical tradition, and delivered by a team of highly experienced teachers who have each had substantial experience in the hospitality industry.

Le Cordon Bleu runs an annual scholarship scheme which targets UK residents who would not ordinarily be able to attend Le Cordon Bleu. The scholarship covers both the course fees and

accommodation for a Le Cordon Bleu diploma. The most recent full-scholarship package was worth over £40,000.

The 2017 competition awarded one full and two part-scholarships at a total value in excess of £70,000.

In 2018, the scholarship scheme will award one full scholarship for a Grand Diplôme® course, and 15 bursaries of up to £1,500 each.

The majority of the intake is female (currently 66%) which is opposite to the demographic seen in the industry and reflects a gradual change which is seeing more women entering culinary careers. Le Cordon Bleu was founded by Marthe Distel in 1895 specifically for training women in culinary arts, noted alumni have included Mary Berry, Julia Child and Prue Leith. Recent years have seen more male students coming to study at Le Cordon Bleu and enter a variety of roles in the culinary and hospitality sector.

Students who have medical conditions, or any learning difficulty which may affect their ability to successfully complete the course are assessed, and reasonable adjustment is made where practicable.

The average age of Le Cordon Bleu students is 28 (in April 2018), and some have successfully completed courses well into their 60's and 70's. Many students have already completed a university degree and are choosing to continue their higher education by acquiring vocational skills related to a career ambition or a personal goal. A significant proportion of students are established professionals who intend to change career.

- 14% have only completed secondary education to GCSE level or equivalent.
- 23% apply having completed "A" Levels, Baccalaureate or equivalent further education
- 63% of students have a Level 6 qualification or higher on entry (20% have Masters/PhD level).
- 38% intend to change career,
- 64% aspire to set up their own business.

[Le Cordon Bleu entry Survey April 2018 – 50 replies (47% response)]

Since 2017, Le Cordon Bleu has engaged in the Royal Academy of Culinary Art's "Adopt a School" programme which supports the promotion of culinary skills and food education in schools. This has seen Le Cordon Bleu chefs hosting workshops and demonstrations for local primary school children in the Institute's home borough of Camden in London.

Success

Le Cordon Bleu courses are recognised by chefs, and hospitality professionals in the UK and internationally. This allows students who have attained their qualification to find employment in many locations across the world. Le Cordon Bleu Grand Diplôme®, Diplôme de Pâtisserie and Diplôme de Cuisine courses have been accepted as suitable for Career and Personal Development Loan funding in the UK. These courses have also been recognised by the Swedish Education Board for loan funding. No academic or previous work experience is required as the course is designed on the basis that all students start from first principles, with no knowledge of working in a professional kitchen.

Students receive a large amount of contact time during their courses, which allows the teaching staff to be responsive to the needs of students, this is reflected in student completion rates for higher education courses at 92%-96% [*Level 4 courses average successful completions 2016-17*].

Progression

The courses offered by Le Cordon Bleu are typically shorter and more intense than many traditional higher education courses, allowing students to manage their study around short career breaks, or other activities. This allows students to graduate in less time than those on longer programmes, and as a result reduces the overall costs for the students. Additionally, options exist to take breaks during the course which allows students from diverse socioeconomic backgrounds to build a study pattern according to their economic and personal circumstances, without affecting their academic progression.

On completion, many graduates secure an entry level culinary position at a high level establishment, and progress quickly to a role with more responsibility:

- 72% found work within 3-months
- 49% within 1 month
- 79% in hospitality
 - 26% overall in senior management positions: head chef, chef-patron, executive chef
- 53% as chefs
 - Of those working as chefs, 19% reported their job title as chef-owner
- 13% overall own or co-founded a food business

[Le Cordon Bleu Alumni Survey 2017 – 188 responses, (75% of respondents graduated between 2014 -2016)].

Le Cordon Bleu alumni continue to have successful careers in hotels, restaurants and in establishing their own businesses, some progressing to become industry leaders. Le Cordon Bleu organises a career fair once a term for students to meet prospective employers covering a diverse range of hospitality sectors, including hotels, fine dining, restaurant groups, and bakeries. The continued relevance of the courses to the hospitality sector is assessed by an Industry Advisory Group comprising current hospitality employers.

Ambitions and Strategy

Teachers are continually assessed and supported to take part in professional development courses, both for technical and teaching skills. The Institute has increased investment in professional development in 2018, and will target increased development in 2019 and beyond, to ensure that the teaching team remains up to date with the changing demands of the industry.

The Institute started its Internship Programme in 2016, which prepares students for paid internships. The participation amongst the student body is steadily increasing: in 2017 the number of students participating in the various stages of the Programme grew to 81. The target for 2018 is to increase numbers by at least 50%, as the Institute believes the Programme offers a valuable learning experience in a commercial environment to prepare students for their careers. It also

offers them the opportunity to showcase their talents to prospective employers in the hospitality sector of their choice.

The approach to access and participation at Le Cordon Bleu has been developed in partnership with the student body over many years. Students have been influential, through the Student Representative Group, in effecting positive changes to the learning environment – including during the design stage of the current building in Bloomsbury Square. Students continue to provide valuable feedback which helps Le Cordon Bleu continually enhance its provision for future generations.

Activities & Support for Students

Le Cordon Bleu students receive a high concentration of contact time, which may be as much as 200 hours in a three-month term. This allows the teaching team to be responsive to the needs of students. All students are able to access one-to-one tutorial sessions to discuss progress and personal goals.

Practical sessions are taught in small class sizes of up to 16 students, each with personal workstations and industry standard equipment. The practical learning environment has been designed to be student centred, whilst replicating as far as possible the working environment of professional kitchens. Learning opportunities are provided which enable students from a wide variety of backgrounds to master complex skills which are valued by employers.

The Institute provides an extensive range of learning facilities for students such as an on-site library, and online access to technical material and academic journals.

Regular demonstrations are hosted from external chefs in a wide range of specialisms, such as Japanese or Mexican Cuisine, or from producers of high quality ingredients which expose students to a great variety of culinary influences.

Students can assist in some of these demonstrations to gain experience relevant to their future careers.

The Institute has developed a student buddy scheme, whereby returning students are invited to help new students settle in during their first term. Many students may be away from home, or in the UK for the first time; those who have taken part in this scheme have reported that it has been a positive and helpful experience.

Students are supported to enable career progression into the hospitality industry, or to enhance an already established career. Above all, a level of personal discipline is instilled which prepares students for the challenges of the industry and to fulfil their ambitions.

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