



LE CORDON BLEU®

The Leading Global Network of Culinary Arts and
Hospitality Management Institutes

LE CORDON BLEU
130
YEAR ANNIVERSARY



CULINARY ARTS • CUISINE • PÂTISSERIE • BOULANGERIE
NUTRITION & PLANT-BASED • HOSPITALITY & RESTAURANT
MANAGEMENT • GASTRONOMY & TOURISM • WINE & BEVERAGES

“EXCELLENCE, INNOVATION, SUCCESS”

With a history stretching back 130 years, Le Cordon Bleu is proud to be celebrating yet another milestone in 2025. The institute has always stayed true to its philosophy of excellence, and today our international network comprises of over 30 institutes in 20 countries with over 20,000 students graduating each year. Le Cordon Bleu offers a wide range of training programmes, from initiation right through to university curricula in the restaurant, hospitality and tourism sectors.

Throughout the years, the reputation of Le Cordon Bleu has never wavered. Its training programmes, which use the most innovative technologies, are regularly updated in order to open up myriad career opportunities. Our university programmes are constantly adapted with the support of the special partnerships we have built with government authorities, universities and specialized organizations throughout the world.

Every year, the network of Le Cordon Bleu institutes trains 20,000 students, representing 100 nationalities, in cuisine, pastry, boulangerie, wine, and hospitality management. Le Cordon Bleu global alumni network boasts numerous rising stars and outstanding careers. Gastón Acurio from Peru, Paula Moulton from America, and Janice Wong from Singapore are all clear examples of the diversity of opportunities that these individuals were able to create and seize, on all the continents, thanks to their talent and experience at Le Cordon Bleu institute.

Truly inspiring!



A handwritten signature in blue ink that reads "André J. Cointreau".

André J. Cointreau,
Le Cordon Bleu President

A logo for the 130th anniversary, featuring the number "130" in a large, stylized blue font, with "Year Anniversary" written in a smaller, cursive blue font below it.



LE CORDON BLEU®
Excellence in Education since 1895

Discover our institutes and let your journey begin

A blue icon of a building with a gabled roof and windows.

OVER
30
INSTITUTES

A blue icon of a world map showing the continents.

20
COUNTRIES

A blue icon of a medal with a ribbon.

20 000
STUDENTS
PER YEAR

A blue icon of a flag on a pole.

OVER
100
NATIONALITIES

A blue icon of a classical university building with columns.

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History

Le Cordon Bleu's name (blue ribbon in French) and logo are a direct reference to the French order of knights of the Holy Spirit, founded in 1578, also known as Chevaliers du Saint Esprit, whose members wore a medal suspended on a blue ribbon. The feast that followed the Knighting ceremonies had a reputation for being very grand, and the food spectacular. Le Cordon Bleu school's prestige in Paris in the early 20th century contributed to the expression of being a "Cordon Bleu", meaning a talented chef. As Philéas Gilbert wrote in *La Revue Culinaire* in 1939, the lessons at Le Cordon Bleu symbolise culinary talent pushed towards utter perfection.



It all began in 1895, when journalist Marthe Distel founded the first weekly culinary magazine of the period, *La Cuisinière Cordon Bleu*. The magazine had 20,000 subscribers!



Marthe Distel rapidly came up with the idea of inviting subscribers to take part in free cuisine lessons, with chefs demonstrating recipes. The magazine reflected the great French bourgeois cuisine of that era but also demonstrated an openness to world cuisines as it was published in several languages.

The first cuisine lessons were taught at Le Cordon Bleu school in Paris from 15th October 1895, and the international reputation of Le Cordon Bleu spread so rapidly that by 1927, *The Daily Mail* of London referred to Cordon Bleu as a "Babel of Nationalities."



— **1895** French journalist Marthe Distel launches a culinary magazine entitled "*La Cuisinière Cordon Bleu*" in Paris. In October, subscribers are invited to the first Le Cordon Bleu cuisine lessons.

— **1897** Le Cordon Bleu Paris welcomes its first Russian student.



— **1905** Le Cordon Bleu Paris trains its first Japanese student.

— **1914** Le Cordon Bleu has four schools in Paris.

— **1927** The newspaper *The Daily Mail* of London writes about a visit to Le Cordon Bleu Paris: "It is not unusual to see eight different nationalities in each class".



— **1931** Rosemary Hume and Dione Lucas, trained at Le Cordon Bleu Paris under the supervision of Chef Henri-Paul Pellaprat, open *l'école du Petit Cordon Bleu* and the *Au Petit Cordon Bleu* restaurant in London.

— **1942** Dione Lucas opens a Le Cordon Bleu school and restaurant in New York. She is also the author of the best-seller *The Cordon Bleu Cook Book* and becomes the first woman to ever host a television cuisine show in the United States.



— **1948** Le Cordon Bleu receives Pentagon accreditation for providing professional training to young American soldiers following their period of service in Europe. Julia Child, former member of the Office of Strategic Services, begins training at Le Cordon Bleu Paris.

— **1953** Le Cordon Bleu London creates the *Coronation Chicken* recipe, served at Her Majesty Queen Elizabeth II's coronation dinner.



1954 The success of the film *Sabrina*, starring Audrey Hepburn in the title role, contributes to the increasing fame of Le Cordon Bleu.

1984 The Cointreau family, descendants of the founding families of the Rémy Martin and Cointreau liquor brands, takes over the presidency of Le Cordon Bleu Paris institute from Elizabeth Brassart, who had been director since 1945.



1991 Le Cordon Bleu Japan opens its doors in Tokyo and then in Kobe. The institute is known as "Little France in Japan".

1988 Le Cordon Bleu Ottawa opens, as the first campus outside of Europe.

1995 Le Cordon Bleu celebrates its 100th anniversary.

1996 Le Cordon Bleu opens in Sydney, Australia, following a request from the New South Wales government, and trains chefs in preparation for the 2000 Sydney Olympic Games.

2003 Le Cordon Bleu Peru institute expands and becomes the country's leading culinary institute.

2006 Le Cordon Bleu Thailand launches in partnership with Dusit International.

2009 Le Cordon Bleu institutes worldwide take part in the launch of the film *Julie & Julia*, with Meryl Streep in the role of Le Cordon Bleu Paris alumna Julia Child.



© Sony Pictures

2011 Le Cordon Bleu Madrid opens its doors in partnership with Francisco de Vitoria University. Le Cordon Bleu launches its first online programme in Australia.

2012 Le Cordon Bleu Malaysia launches in partnership with Sunway University College, and Le Cordon Bleu New Zealand opens in Wellington.

2013 Le Cordon Bleu Thailand is awarded the prize for Best Culinary School in Asia.

2018 Le Cordon Bleu Brazil opens campuses in Rio de Janeiro and São Paulo. Le Cordon Bleu Paris partners with Paris Dauphine University for its Bachelors. Le Cordon Bleu in Peru reaches University status.



2016 Le Cordon Bleu Paris relocates to the banks of the Seine, building a breathtaking, innovative and eco-friendly institute.

2020 Le Cordon Bleu opens *Signatures* restaurant in Rio de Janeiro, Brazil. Le Cordon Bleu launches certified Online Higher Education Programmes.

2019 Opening of Le Cordon Bleu in the Philippines, in partnership with Ateneo de Manila University. Le Cordon Bleu in Thailand moves to a new state-of-the-art campus in central Bangkok.

2022 Le Cordon Bleu opens *CORD* restaurant in London.

2024 Le Cordon Bleu opens second location in Paris at prestigious location Place de la Concorde to propose Gourmet Courses at Hotel de la Marine.

2025



Teaching excellence since 1895



For over 125 years, Le Cordon Bleu has been evolving from a small Parisian cookery school to become the leading Global Network of Culinary Arts institutes providing teaching tradition and excellence within the culinary industry. Building on this foundation, Le Cordon Bleu has been dedicated to perpetuating the techniques and expertise inherited from the great names of French cuisine, both in France and abroad.

Pedagogical innovation is firmly rooted in the institute's DNA to train the next generations of chefs and hospitality managers to the highest level.

Every year, 20,000 students of over 100 different nationalities are trained in more than 35 schools in around 20 countries.

Le Cordon Bleu institutes, which can be found in every corner of the globe, teach French culinary techniques, while providing students with the means with which to highlight their own country's culinary heritage.

The founding principles of the institute

- **Passion**, one of the main selection criteria for any prospective students. Le Cordon Bleu is all about passion for the culinary arts and the world of hospitality, a founding value shared by all from the instructors to our students, our partners and network of professionals.
- **Innovation**, as part of Le Cordon Bleu's DNA our programmes are ahead of the trends and needs of the market, harnessing the ingenuity and talents of our teams, including chef instructors and professors.
- **Tradition**, ensuring that the techniques and culinary expertise inherited from the great names of French cuisine take a step forward towards the future.
- **Excellence**, renowned worldwide for the quality of our training and having won multiple awards over the years, Le Cordon Bleu makes it a priority to give the best learning environment to its students.
- **Network**, Le Cordon Bleu is the leading global network of culinary arts and hospitality management institutes. With a professional eye, Le Cordon Bleu is able to provide a thorough understanding of global cuisines for the world to see.
- **Success**, from the classroom to one's career, Le Cordon Bleu's role in guiding student's talents towards mastering the tools and reach excellence is essential. The success of our Alumni in their diverse career paths is proof of that, from business owners to Michelin star chefs, MasterChef champions and industry leaders.



Le Cordon Bleu has won several awards and distinctions throughout the years, here is a selection of recent accolades:



2017 Excellence Française Trophy

2018 International Academy of Gastronomy (AIG) Awards

2017 & 2018 Annual Award of Excellence at The World Gourmet Summit

2021 Cubi Awards

2021 & 2022 World's Best Culinary Training Institution

2022 Prix Diálogo Awards



2023 Independent Higher Education Awards

2023 National Hospitality Awards For "Education"



2023 & 2024 Best Culinary Training Institution

2024 Somos Awards Best Cooking School in Peru



2024 CHT International Outstanding Achievers Award

Why choose Le Cordon Bleu?

STATE OF THE ART FACILITIES

Le Cordon Bleu institutes boast some of the most advanced facilities and equipment to prepare students for the industry.

Intimate class sizes ensure students receive personalised attention, mentoring and feedback after every class.

All kitchen rooms are professionally equipped and designed with individual workspaces for students to practise in a suitable environment.

A UNIQUE TEACHING METHOD

The philosophy of Le Cordon Bleu is to reach the very highest level of excellence whilst perpetuating traditions and guiding each generation, around the world, in evolutions in the Culinary Arts.

Le Cordon Bleu institutes' teaching method is based on demonstrations, practical classes and workshops focusing on the step-by-step of culinary techniques. It is a method which enables expertise to be taught to students in a faster and more empirical fashion. Le Cordon Bleu teaching method focuses on teaching fundamental techniques that can be applied to a variety of global cuisines and recipes, giving students the skill-set to progress in their career worldwide.

The culinary and management programmes are regularly reviewed and adapted to meet the needs of the industry and its trends through industry advisory boards, research and consultation between the academic teams. Le Cordon Bleu's diverse pedagogical offer provides students with solid foundations, making them industry-ready professionals.

LE CORDON BLEU MASTER CHEFS AND EXPERT LECTURERS

Students are taught by a team of classically trained chefs and teachers who have many years of experience working in senior positions in the world's finest hotels and Michelin-starred restaurants, or who have been awarded prestigious titles such as "Meilleur Ouvrier de France" (Best Craftsman in France).

Not just instructors, they are mentors providing lifelong inspiration and support to graduates.

Le Cordon Bleu includes university professors, international personalities, experts and specialists in the tourism, wine and hospitality industries.

The prestige and recognition of Le Cordon Bleu is further cemented by the yearly participation of the Chef Instructors in competitions, events and festivals around the globe.





PARTNERING WITH EDUCATIONAL LEADERS

Le Cordon Bleu has had the opportunity to create partnerships with fine schools, local authorities and universities worldwide to ensure the programme offering is at the forefront in providing the best teaching experience to students.

AN INTERNATIONAL PASSPORT

The strength of Le Cordon Bleu network lies in the international accreditation of its programmes in the field of training.

A Le Cordon Bleu qualification is one that is recognised and respected by culinary and wine professionals around the world and is considered to be synonymous with outstanding quality.

With its international network of institutes, Le Cordon Bleu offers the unique opportunity for students to experience different cities or countries during their studies. It's even possible to start one's culinary programme in one campus and finish it in another. From Paris to Japan to New Zealand, the possibilities are endless.

PARTNERING WITH INDUSTRY LEADERS

Le Cordon Bleu works closely with the industry and fosters relationships with potential and current employers who can help graduates shape their careers.

The institutes facilitate students' career goals through a variety of opportunities including careers fairs, networking events, special courses, internships and industry placements.

Be part of an exclusive network of contacts and friends!

OUR PARTNERS





Alumni

Le Cordon Bleu is recognised globally for the excellence of its teaching, and many of our alumni have experienced great success, some reaching the highest honours and awards such as Michelin stars. Le Cordon Bleu students thrive in a variety of roles such as journalists, food critics, writers, food photographers, chefs and/or entrepreneurs, teachers, hospitality and restaurant managers, consultants, nutritionists, broadcasters, sommeliers, wine agents, food & beverage managers and retailers to name a few!

Many well-known personalities have become part of the Le Cordon Bleu family including Julia Child, Nancy Silverton, Natalie Dupree, Juan Arbelaez, Allen Susser, James Peterson, Mary Berry, Lydia Shire, Giada De Laurentis, Gaston Acurio, Virgilio Martinez, Ronald Reagan, Larena Velazquez, Ming Tsai, Kathleen Flinn and many more.



Virgilio Martinez
 Chef patron & founder of Central & Lima restaurants
 Grand Diplôme® graduate



Jessica Wang
Cheryl Gunawan
 Winner of MasterChef Indonesia Season 9, owner of CHER
 Bachelor of Culinary Arts and Business graduate



Michael Swamy
 Chef, author & food stylist
 Diplôme de Pâtisserie graduate



Vaibhav Vishen
 Owner & Head Chef of Chaat Street, winner of one hat at Cuisine GoodFood Awards 2024
 Bachelor of Culinary Arts and Business graduate



Darren Chin
 Founder & owner of: DC restaurant by Darren Chin (1 Michelin star 2023 & 2024), Bref by Darren Chin & Gai by Darren Chin (both Michelin selected 2023 & 2024)
 Grand Diplôme® graduate



Tess Ward
 Consultant and food writer
 Diplôme de Cuisine graduate



Wookjung Lee
 TV producer of public broadcasting system KBS (Korean Broadcasting System)
 Diplôme de Cuisine graduate



Gary Yin
 Chef & owner of King's Joy, youngest chef to be awarded 3 Michelin stars, world's first three-starred vegetarian Restaurant
 Diplôme de Cuisine graduate



Cristóbal Muñoz Ortega
 Michelin Green Star (2022), Chef of the Year 2023, Young Chef Award (Michelin Guide).
 Grand Diplôme® graduate



Garima Arora
 Chef and restaurant owner Asia's Best Female Chef 2019, first Indian female chef to be awarded a Michelin star, 2022 MICHELIN Guide Young Chef Award, 2 Michelin stars 2025
 Grand Diplôme® graduate



Justin Kim
 General Manager, Merchant House boutique hotel
 Bachelor of Business in Restaurant Business and Management graduate



Luciana Berry
 Winner Top Chef Brazil 2020, private caterer and consultant
 Diplôme de Cuisine graduate



"Being the oldest culinary institute in the world, Le Cordon Bleu Malaysia definitely lives up the standard by having experienced culinary instructors, state of the art kitchens and the best quality and wide range of ingredients for the students. I am glad that I did my Diplôme de Commis Cuisinier with Le Cordon Bleu Malaysia as I was professionally trained and moulded by the chefs, to prepare for the international kitchen."

Chua Tor Aik

Head Chef of Zen, 3 Michelin-starred restaurant
Diplôme de Commis Cuisinier graduate

"The degree programme has provided me with the foundation skills to become an effective hotelier with strong leadership values which have allowed me to build great collaborative relationships over the years."

Mitchell Turner

5-star Hotel Manager
Bachelor of Business International Hotel & Resort Management graduate



"My experience at Le Cordon Bleu was the most valuable inspiration in my life. I was about to start making an educational program titled "eating right." Without any professional knowledge on cooking, making a cooking program would have been a disaster. It didn't matter even though I was not planning to be a chef. I learned how to bring full potential of every ingredient, which brought my career into a totally different new chapter."

Hyewoon Yang

CSR Program Director & CEO Splendour. Ltd
Diplôme de Cuisine graduate

"To me, Le Cordon Bleu is a symbol of culinary excellence and the stepping-stone for any aspiring chef willing to learn the highest standards of classical cooking skills. I remember scouts from Le Cordon Bleu visiting my high school and I thought it was interesting, as cooking was something that always resonated with me. The Grand Diplôme® helped me to learn both cuisine and pâtisserie to the highest standards and nothing less!"

Kerth Gumbs

Head Chef at Fenchurch Restaurant at Sky Garden
Grand Diplôme® graduate



"I'm so glad I ended up choosing to study with Le Cordon Bleu. The worldwide recognition and the experience in both the classroom and the workplace opened doors for many different avenues internationally. All of the staff and their experience made us feel like we were in really good hands."

Imogen Christie

Associate Director of Sales at Mayfair Hotel, Adelaide | 5-Star Luxury Hotel
Bachelor of Business in International Hotel Management graduate

"As an alumni it's really good to know you have these great connections all over the world, it's a massive community. Everywhere you go you find these great people in the industry who are also from Le Cordon Bleu."

Iain Codona

General Manager of Popolo Restaurant
Bachelor of Business International Restaurant Management graduate



Career opportunities on a platter

Le Cordon Bleu education sets the foundations for a global career and gives access to a whole range of professional opportunities

CULINARY ARTS

Pâtissier
 Chef De Cuisine
 Chef, Sous Chef, Chef De Partie
 Baker
 Chef Patron
 Food Consultant, TV Presenter
 Book Writer, Food Critic
 Product/Menu Developer
 Banqueting Chef
 Food Service Manager
 Restaurateur
 Catering Manager
 Entrepreneur
 Executive Chef

FOOD & BEVERAGE

Restaurant Manager
 Assistant Food & Beverage Manager
 Director Food & Beverage Operations
 General Manager, Food and Beverage
 Food & Wine Sales Specialist
 Food & Beverage Business Consultant
 Research Specialist
 Restaurant Consultant
 Food & Wine Marketer
 Food Product Developer
 Food & Drink Importer/Exporter
 Food & Beverage President
 Senior-Director
 Consultant
 Sommelier
 Global Operation Director

HUMAN RESOURCES

Human Resources Coordinator/
 Manager/Director
 Recruitment/training Manager
 Resort Management
 General Manager

FINANCE

Cost Control
 Accounts Receivable/Payable
 Hotel Accountant
 Director of Finance

ENTREPRENEURSHIP

Food Business Owner/Founder
 Gastronomic Tourism Operator
 Food Stylist
 Restaurant Designer
 Consultant
 Private Chef
 Blogger
 Self-Employed

SALES AND MARKETING

Sales/Marketing Director
 Sales and Marketing Coordinator/
 Manager
 Key Account Manager
 Group/Area Sales & Marketing

FRONT OFFICE

Senior Receptionist
 Front Office Supervisor/Manager
 Rooms Division/Reservations Manager
 Executive Assistant Manager
 Night Manager
 Accommodation Manager
 Operations Manager
 Guest Relations
 Customer Service
 Revenue Manager
 Hotel Housekeeper

WINE & BEVERAGE

Wine Merchant/Retailer
 Hospitality Careers E.g. Sommelier,
 Food And Beverages Manager
 Wine Business Entrepreneur
 Wine Journalist/Broadcaster
 Wine Buyer
 Wine Consultant
 Wine Tourism Expert
 Events Coordinator

NUTRITION

Food Technologist
 Food & Health Specialist
 Nutrition Consultant For
 Clinics, Hospitals
 Catering Manager
 Chef
 Health Service Manager
 Personal Trainer And Consultant

AND MORE



Le Cordon Bleu has a long history of excellent relationships with the industry including 5-star hotel groups, restaurants, catering companies, retail, cafés, specialist establishments and many more.

Our prestigious network of industry partners welcome Le Cordon Bleu students for Work Integrated Learning placements and internships, offering graduate employment opportunities and the potential to open doors to overseas careers.



Grand Diplôme®

*Respected across the culinary and hospitality industry as a mark of excellence, the **Grand Diplôme®** is awarded after the successful completion of both the **Diplôme de Cuisine** and the **Diplôme de Pâtisserie**, which may be studied concurrently or separately.*



DIPLÔME DE CUISINE

BASIC CUISINE
CERTIFICATE
11 weeks



INTERMEDIATE CUISINE
CERTIFICATE
11 weeks



SUPERIOR CUISINE
CERTIFICATE
11 weeks

DIPLÔME DE PÂTISSERIE

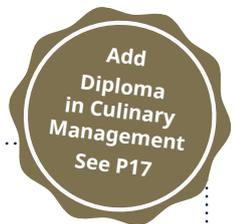
BASIC PÂTISSERIE
CERTIFICATE
11 weeks



INTERMEDIATE PÂTISSERIE
CERTIFICATE
11 weeks



SUPERIOR PÂTISSERIE
CERTIFICATE
11 weeks



Aspiring to set up your own food business?

Continue your culinary training with the **Diploma in Culinary Management** over 3 additional months. This management programme is for aspiring food business owners and managers. Paired with professional culinary training, this diploma has been designed to provide all the knowledge and skills to succeed as an entrepreneur in a food business or within the restaurant industry. The course can be booked with your Grand Diplôme® as a package programme.

FIND OUT ABOUT ADDITIONAL STUDIES WHETHER IN **HEALTH AND PLANT-BASED GASTRONOMY (P15)**, **CUISINES OF THE WORLD (P16)**, **MANAGEMENT (P17-21)**, **WINE & BEVERAGES (P22-23)**, OR **ADVANCED CULINARY PROGRAMMES (P24)**.

Diplôme de Cuisine

Master basic to advanced culinary techniques that apply to any style of cuisine. Explore French culinary traditions, global cuisines and current trends.

Our **Diplôme de Cuisine** is the most rigorous and comprehensive programme in classical French culinary techniques and international cuisine available today. The programme offers complete training in classic techniques, and is comprised of three certificates at basic, intermediate and superior levels.

Add
Diploma
in Culinary
Management
See p17

DIPLÔME DE CUISINE

Standard option: 9 months | Intensive option: 6 months

BASIC CUISINE CERTIFICATE

Prerequisite: None

INTERMEDIATE CUISINE CERTIFICATE

Prerequisite: Basic Cuisine

SUPERIOR CUISINE CERTIFICATE

Prerequisite: Intermediate Cuisine

Cuisine Certificates



BASIC CUISINE

"LEARNING YOUR SCALES"

Basic Cuisine is your preparatory course into the adventures of French cuisine. As the term progresses, techniques are layered upon each other and become more complicated, incorporating aspects of organization, preparation, balance and timing. If you are a more experienced student, this course allows you the opportunity to relearn as well as strengthen your existing skills. For the novices and the more knowledgeable, it lays the groundwork on which to build in the following terms.



INTERMEDIATE CUISINE

"BUILDING CONFIDENCE"

Through practice and repetition, you will begin to perform tasks with more ease and instinct, and demonstrations highlight various presentations. Intermediate Cuisine emphasizes the importance of "mise en place," understanding organization, production, and presentation.



SUPERIOR CUISINE

"THE PLATE AS YOUR CANVAS"

The Superior Cuisine level exposes you to the evolution of cuisine and focuses on contemporary developments in French and international cuisine. Full menus demonstrated by the chefs are inspired by what can be found in the top kitchens today. The ingredients are richer and more refined. After spending the previous terms practising the fundamentals, you are now encouraged to be more creative both in taste and presentation.

Diplôme de Pâtisserie

Learn the techniques of the great masters from basic to advanced levels and explore a whole range of traditional creations, trends and innovations in the art of dessert making.

Our acclaimed **Diplôme de Pâtisserie** prepares students to be highly skilled and gain essential creative techniques to craft exceptional dishes and showpieces. Le Cordon Bleu aims to deliver the highest standards of professional pastry chef education and training.



DIPLÔME DE PÂTISSERIE

Standard option: 9 months | **Intensive option:** 6 months

BASIC PÂTISSERIE CERTIFICATE

Prerequisite: None

INTERMEDIATE PÂTISSERIE CERTIFICATE

Prerequisite: Basic Pâtisserie

SUPERIOR PÂTISSERIE CERTIFICATE

Prerequisite: Intermediate Pâtisserie

Pâtisserie Certificates



BASIC PÂTISSERIE

"EDIBLE BUILDING BLOCKS"

Basic Pâtisserie is designed to give you a strong foundation on which to build the basic skills and knowledge of French Pâtisserie. This programme teaches students techniques for doughs, basic entremets, piping techniques and traditional cakes and tarts. Techniques will reappear throughout the term in order to familiarize you with their various applications.



INTERMEDIATE PÂTISSERIE

"PRACTICE MAKES PERFECT"

As you begin to master fundamental techniques, such as making a génoise sponge, your proficiency will allow you to focus more on decoration. You will also be introduced to large entremets and more advanced chocolate work.



SUPERIOR PÂTISSERIE

"THE ICING ON THE CAKE"

The Superior Pâtisserie level combines all the knowledge, techniques, and artistic skills learnt, and encourages you to personalise every piece of your work. You will produce complex and highly decorated pastries and gateaux. You will be encouraged to develop your creative flair, and produce modern plated desserts, using the latest innovative techniques.



Alongside the Diplôme de Pâtisserie

DIPLÔME DE BOULANGERIE

Master the art of bread making along with pâtisserie. In some of our institutes you can study the Diplôme de Pâtisserie and Diplôme de Boulangerie at the same time, ideal for students eager to be qualified in both fields.

Boulangerie Programmes

Learn classical French bread making techniques and processes for making bread. Make speciality danish, regional and artisan breads and learn how to apply advanced yeast production methods.



DIPLOMA

Diplôme de Boulangerie

Le Cordon Bleu has designed specialised programmes focusing on bread baking and the art of viennoiseries based on understanding, learning and mastering boulangerie techniques. The courses have been developed by professional chefs and bakers which encompasses the knowledge and expertise of the boulangerie traditions.



CERTIFICATE

Boulangerie

Basic Boulangerie A practical course where you will learn the techniques, bases and fundamentals with which you can prepare different types of bread. This course includes the types, properties, combinations and applications of bread in different regions of France and the world.

Advanced Boulangerie During this certificate, you will make breads with longer fermentation periods, while learning techniques like pétrissage (kneading) and façonnage (molding). You will learn the process to make natural yeast, base of polish mass and for each class, the combination of breads and assorted small and large Viennoiserie are presented.



Health and Plant-Based Gastronomy

DIPLOMAS

Diploma in Plant-Based Culinary Arts

This diploma focuses on crafting excellent dishes solely from plants, providing a creative repertoire of product knowledge, skills and recipes. Students will explore a wide range of vegetables, fruit, nuts, seeds, grains and pulses, gaining an in-depth knowledge of ingredient varieties and innovative culinary uses. According to the desired discipline of focus whether cuisine and/or Patisserie, different variations are proposed:

- Diplomas in Plant-Based Culinary Arts – Cuisine and Patisserie
- Diploma in Plant-Based Culinary Arts - Cuisine
- Diploma in Plant-Based Culinary Arts – Pâtisserie

Available: London, Paris, Madrid, Malaysia, Ottawa, Thailand (coming soon)

Diploma in Pâtisserie Innovation and Wellness

Launched in 2021 in Paris and London institutes, this diploma proposes a revolutionary take on the art of pastry and creation of products with emphasis on design, structure, new ingredients and the application of nutrition advice and wellbeing. Students will develop their creativity and try innovative recipes using new ingredients whilst employing good nutritional practice.

Available: London, Paris, Korea (coming soon)

Diploma in Gastronomy, Nutrition and Food Trends

Explore gastronomy through practical elementary culinary skills alongside the principles of Nutrition. The programme focuses on current food trends and how nutrition, health and food interact. Students are to adapt recipes, create innovative dishes using global flavours and acquire knowledge of seasonality and sustainability.

Available in: London, Paris

CERTIFICATE

Certificate in Plant-Based Pâtisserie

One of most innovative, on-trend developments in the culinary world is the move towards sustainable diets and plant-based ingredients. This course provides plant-based substitutions which facilitate the classical techniques and skills of pâtisserie art and science. Recipes incorporate new ingredients which are rapidly evolving the pâtisserie space, such as potato starch and inulin, and techniques in aeration, emulsification, thickening and setting. The programme received a “vegan culinary education” award from PETA association.

Available: Online



Cuisines of the World

Le Cordon Bleu has designed a range of specific programmes themed around local cuisines or specific topics using the same teaching method as its core diplomas and keeping a focus on a practical approach.



MEXICAN CUISINE

Mexican cuisine is one of the most varied and richest cuisines in the world, and has attained UNESCO Intangible Cultural Heritage of Humanity status. Famous for its distinctive, aromatic and sophisticated flavours, it encompasses culinary traditions passed down from generation to generation. Learn the techniques, preparations, culture, history and sophisticated presentations with Le Cordon Bleu style.

PERUVIAN CUISINE

This three-level Diploma has been developed so that participants gain essential knowledge of the traditional and regional cuisine of Peru, while at the same time being able to create modern and innovative Peruvian cuisine. Taught by Le Cordon Bleu Master Chefs, the course takes 6 weeks to complete. The programme is now available to study online.

Additionally, we have an online Peruvian Cuisine programme (496 hours). In this Diploma you will develop skills in the fundamental preparations and techniques of Peruvian gastronomy, with a full understanding of its ingredients, flavours and history, including the creative process involved in Modern Peruvian Cuisine.

SPANISH CUISINE

For centuries, Spanish cuisine has influenced many styles of food. Recipes and techniques were passed down through generations of passionate home cooks to now grace the finest restaurants around the world. The Spanish Cuisine Diploma is a 9 month programme.

BRAZILIAN CUISINE

The Brazilian Cuisine Diploma brings together the country's culinary tradition with its authenticity, history and regional culture, its products and 'know-how'. The technical Brazilian heritage, from the different preparations, dishes and recipes, focus on the study and use of the local ingredients, while following the principles of seasonality and sustainability, and respecting the specificity of each Brazilian region.

TURKISH CUISINE

A versatile certificate making the most of Le Cordon Bleu's over 125 years of excellence in culinary arts education and Turkish cuisine techniques. The Turkish Cuisine Programme offers rich content through exquisite techniques and recipes preserved over centuries, and through lectures on Turkish culinary heritage. The courses are taught by Le Cordon Bleu chef instructors and guest chefs in English and the demonstrations are translated into Turkish.

THAI CUISINE

Approved and endorsed by the Thai government authorities, this innovative professional Thai cooking course has been created by expert Thai chefs and is taught in the same way that French cuisine is: using the "watch, learn and do" method, where students observe a cooking demonstration, followed by hands-on practice in our practical kitchens for each recipe. The course provides a comprehensive professional Thai cuisine curriculum with more than 200 traditional, regional, royal and modern contemporary Thai recipes.

JAPANESE CUISINE

Learn Japanese knife techniques, specialist Japanese ingredients, cooking methodologies and exquisite presentation skills whilst gaining a deeper insight into the seasonality consciousness for which Japanese cuisine is so highly regarded. Commissioned by the Japanese Government, this programme will provide you with real life insight into the culture and etiquette behind Japanese cuisine, and the broader intangible cultural heritage of "washoku" as acclaimed by UNESCO.

DISCOVERY OF ASIAN CUISINES

This 6-month training programme enables students to discover and understand the cuisines of four East-Asian countries: Thailand, China, Korea, and Japan.

Hospitality and Tourism

DIPLOMAS

Diploma In Culinary Management

The Diploma in Culinary Management has been designed to provide the knowledge and skills to succeed in a culinary career, whether one aspires to own a food business or achieve a managerial position within the kitchen. By the end of the course, you will be able to demonstrate your innovative ideas in the setting up and development of your own business.

The programme can be integrated with the Grand Diplôme®, Diplôme de Cuisine or Diplôme de Pâtisserie as a package offer (see pages 12-14).

Advance Diploma in Professional Cookery

This is an accredited programme by the Department of Skills (Malaysia) which includes a compulsory Industry placement segment (3 months) for anyone who completes the 9 months of Diplôme De Cuisine, Diplôme De Pâtisserie & Diplôme De Boulangerie. This program assists students to be ready to work as a professional chef in the industry.

Available in: Malaysia

BACHELORS

Bachelor of Business in International Hotel Management

The International Hotel Management degree creates globally-focused, multi-skilled, career-ready hospitality leaders, targeted at inspiring leaders for the dynamic world of hotel or resort management. The degree explores critical analysis of management styles and strategic thinking processes required to succeed.

Available in: Australia

Bachelor of Business

The Bachelor of Business focuses on professional and personal development, combining contemporary student and employer requirements with the latest practical and theoretical knowledge. This course includes immersive work-integrated learning that allows you to explore a range of actual roles and options across the hospitality spectrum. This is a very hands-on course which requires supervised placements and a desire to learn on the job. All units combine theory and practice to prepare you for immediate employment on graduation. For the Bachelor of Business, students must select one of the 13 majors on offer at the end of their first year.

Available in: Australia

Bachelor of Business in International Hospitality Management

This programme aims to cultivate skilled professionals who meet the demands of the Fourth Industrial Revolution, particularly in the realm of the dining and hospitality industry. It focusses on providing an education curriculum and expertise that embraces modern trends. Our goal is to foster a service-minded mindset that consistently delivers exceptional experiences to our customers. We encourage creativity and the generation of fresh ideas, alongside building trust and rapport through personal integrity.

Available in: Korea

MASTERS

MSc Hospitality Innovation Management

Offered in partnership with Birkbeck University of London, this distinctive course draws on both academic and professional expertise to provide the opportunity for personal and professional development within the hospitality industry.

Available in: London

Master of Applied Hospitality Management

Combining industry-led experience with cutting-edge teaching, the Master of Applied Hospitality Management (MAHM) focuses on the skills, understanding and knowledge to be a leader in hospitality management.

Available in: Australia



Gastronomy and Business

BACHELORS

Bachelor of Business Administration in Culinary Industry Management

This degree, jointly delivered by Birkbeck University of London and Le Cordon Bleu London, provides a firm foundation in culinary techniques and management studies that are not only applicable to food businesses but also across other service industries. Students will gain experience of a real food business work environment through an internship component whilst also developing their academic, practical and interpersonal skills. Graduates will be equipped to enter a variety of management careers in the food industry, including retail, product development, restaurants, hotels and marketing.

Available in: London

Bachelor of Culinary Arts & Business

The Bachelor of Culinary Arts and Business is an NZQA level 7 accredited three-year programme of study. This innovative degree focuses on developing knowledge and appreciation of fine food and beverages in a 'Paddock to Plate' context; and how this is successfully applied in a range of business-oriented culinary settings. A new pathway is available, where students choose between a Food Entrepreneurship or Hospitality Management stream and the chance to intern anywhere in the world. Students will learn to conceptualise, create, promote, commercialise and manage the culinary product or service in a global context.

Available in: New Zealand

Bachelor of Science Culinary Design Management

This BSc degree programme, offered jointly with Université Paris Dauphine, is a launchpad for the solution-makers of tomorrow. Our program is dedicated to developing innovative managers who can explore uncharted territories and address challenges that have yet to be defined. Students will learn to blend creativity, strategy, and sustainability to drive innovation in the gastronomy and food business environment.

Available in: Paris



MASTERS

MSc Culinary Innovation Management

With an emphasis on innovation within the field of culinary arts and management, this one-year programme aims to prepare students to shape the future of the food industry with a creative, sustainable and entrepreneurial approach.

Available in: London

Master of Applied Hospitality Management

Combining industry-led experience with cutting-edge teaching, the Master of Applied Hospitality Management focuses on the skills, understanding and knowledge to be a leader in hospitality management. Emphasis is placed on acquiring the 'soft' as well as technical skills required to manage a modern hospitality business, from hospitality operations to business continuity management. Service quality management and project design are integral to the course, along with business planning, both of which set the foundations for an entrepreneurial and creative mindset. As well as offering an industry placement, the Master of Applied Hospitality Management also allows students who perform well in their studies to take an industry-based action research project.

Available in: Australia





*Love your future career, join us at the
University Le Cordon Bleu*

At the University Le Cordon Bleu, our mission is to train leading and globally competitive professionals who operate within the fields of hospitality, tourism management, food sciences and business administration sciences.



BACHELOR IN GASTRONOMY AND BUSINESS MANAGEMENT

- Bachelor in Gastronomy and Business Management
- International Bachelor in Gastronomy and Business Management

This programme trains students to become creative and socially responsible professionals with the ability to manage service companies, restaurant chains, hotels, and related businesses. Graduates develop communication, problem-solving, and teamwork skills, enabling them to make decisions that contribute to the development of the country and the world.

BACHELOR OF NUTRITION AND DIETETICS

- Bachelor of Nutrition and Dietetics
- International Bachelor in Nutrition

This programme equips students with the skills to promote health through nutrition. It focuses on addressing dietary challenges, improving public health, and integrating culinary techniques to create balanced and sustainable food solutions.

BACHELOR OF FOOD INDUSTRY ENGINEERING

- Bachelor of Food Industry Engineering
- International Bachelor in Alimentary Industries Engineering

This programme combines engineering and food science to prepare professionals capable of designing and optimizing food production systems, with a focus on innovation, sustainability, and quality control.

BACHELOR OF HOTEL AND TOURISM BUSINESS MANAGEMENT

- Bachelor of Hotel and Tourism Business Management
- International Bachelor in Hospitality and Tourism Management

Students gain knowledge in managing hospitality and tourism operations. The programme emphasises leadership, customer service, and sustainable tourism, preparing graduates to excel in the global hospitality industry.

BACHELOR OF INTERNATIONAL BUSINESS MANAGEMENT

- Bachelor of International Business Management
- International Bachelor in International Business Management

The programme develops professionals with expertise in international trade, marketing, and global business strategies. Graduates are equipped to lead business operations across diverse markets and adapt to global economic trends.

BACHELOR OF MARKETING AND COMMERCIAL MANAGEMENT

- Bachelor of Marketing and Commercial Management
- International Bachelor in Marketing and Commercial Management

This programme trains students in modern marketing techniques, consumer behavior analysis, and digital strategy. Graduates are ready to lead brand campaigns and commercial strategies in competitive markets.

BACHELOR OF BUSINESS ADMINISTRATION AND SERVICES

- Bachelor of Business Administration and Services
- International Bachelor in Business and Services Management

This programme provides students with the tools to manage service-oriented businesses effectively, focusing on customer satisfaction, quality assurance, and innovative management strategies.

MASTER IN INTERNATIONAL CULINARY & HOSPITALITY MANAGEMENT

- Master in International Culinary & Hospitality Management
- International Diploma in Culinary and Hospitality Management

This programme is designed to develop advanced knowledge and skills in culinary arts and hospitality management. Students learn to create innovative strategies, lead organizations in the global hospitality sector, and address challenges in an evolving industry with a sustainable and international perspective. The program emphasizes leadership, cultural adaptability, and strategic decision-making to ensure excellence in service and operations.

MASTER IN GASTRONOMY, CIRCULAR ECONOMY, AND CSR

- Master in Gastronomy, Circular Economy, and Corporate Social Responsibility
- International Diploma in Gastronomy and Circular Economy

This innovative programme focuses on sustainable gastronomy, exploring the principles of the circular economy and corporate social responsibility. Students gain the skills to manage resources efficiently, design environmentally responsible culinary operations, and lead initiatives that balance profitability with ecological and social impact. Graduates are prepared to innovate within the food and hospitality industries while promoting sustainability and ethical practices.

MASTER EXECUTIVE IN INTERNATIONAL CULINARY & HOSPITALITY MANAGEMENT

- Master Executive Diploma in International Culinary & Hospitality Management

This programme provides professionals with specialized knowledge in the culinary and hospitality industries. It emphasizes leadership, strategic management, and innovation, preparing students to lead diverse teams and create impactful solutions in a highly competitive global market. Participants develop expertise in advanced culinary techniques and operational excellence within the hospitality sector.

Wine and Management

Le Cordon Bleu offers a range of certificates and diplomas in wine and beverage studies. These programmes provide industry-relevant education to students wishing to build their knowledge and skills in the hospitality sector and aim to develop a passion for wine and beverages in students through use of theory, experience and a practical approach.

Students will learn through professional wine tastings and sensory evaluation, developing practical skills with these highly interactive programmes.

Alongside in-depth wine studies, Le Cordon Bleu also provides an introduction to fine beverages such as coffee, sake and pisco and training in the art of bartending.



DIPLOMAS

Diploma in Wine and Management

This programme is a full-time course where students acquire in-depth knowledge of the wine industry through both theory and practical training. Considered as one of the most innovative and professional wine courses in France, Le Cordon Bleu Paris enables students to develop a broad range of skills from wine assessment, knowledge of viticulture and vineyards, managerial and financial skills, an understanding of trends in the sector, through to food and wine pairings.

The course is complemented by 4 vineyard tours with structured tastings, wine-maker and industry professional meetings, culminating in 3 highly sought-after industry internships.

Students gain in-depth knowledge of French vineyards as well as the open-minded approach to world wines essential for understanding wine production worldwide.

Available in: Paris

Diploma in Wine, Gastronomy and Management

Developed by Le Cordon Bleu London's Wine Development Manager, a Master Sommelier and former best sommelier in the UK - our Diploma in Wine, Gastronomy and Management combines the theory of wine knowledge with a strong emphasis on practical learning. This course will provide you with an in-depth knowledge of wine, its integration with gastronomy and its management within a commercial environment. 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.

The Diploma includes 2 terms of study at Le Cordon Bleu London, which may be followed by a 3-month internship. The course can also be studied in non-consecutive terms.

Available in: London

CERTIFICATES

Certificate in Wine Tasting (online)

This exciting new online wine programme introduces participants to the fundamental specialist knowledge, skills and understanding required to taste and evaluate wines. Across 6-weeks, participants will learn a systematic approach to wine tasting, alongside finding out how different styles of wine are impacted by the winemaking process and viticulture.

Available: Online

Wine and Beverage Certificate

Developed by renowned wine professionals to respond to the industry needs, Wine and Beverage is a full-time wine business course that prepares students to succeed in the world of wine with an operational and strategic approach to the food and drinks business.

Wine and Beverage Course has been designed to provide students with an in-depth knowledge of wine incorporating wine sensory analysis, wine production, food and wine pairing, marketing and wine business management.

Available: Shanghai

Wine Studies Certificate

This course has been designed for both wine enthusiasts and culinary professionals looking to improve their wine culture and acquire the keys to appreciate wine with food. Throughout weekly meetings, participants will discover many wine regions of the new and old world and taste over sixty different wines. This practice will sharpen their senses of taste and smell and help them develop an advanced discourse on wine.

Available: Thailand

Professional Barista Certificate

The program is a 3-day course that includes learning how to make the perfect espresso shot - the art of milk frothing - and learning how to make the most popular Italian hot and cold coffee items. By the end of the course, student will be able to master a range of exciting coffee menus in order to open their own coffee shops. Our course is taught in association with "Caffe Vergnano" 1882 the real Italian espresso.

Available: Thailand



SHORT COURSES

Wine, Spirits and Other Beverages Short Courses

Le Cordon Bleu offers an array of short courses of different lengths, whether day, evening or a few weeks, to discover the many facets of wine and other drinks, such as Latte Art, The art of Sake, Cheese & wine Pairing, Sustainable Wine MaAterclass, Wine Essentials and many more!

The courses are aimed at both novices and true connoisseurs wishing to gain an understanding of, or fully discover, the world of wine as well as the complex exercise of food and beverage pairing.

There are no prerequisites for enrolling on these short courses.



Continuing Education and Advanced Techniques



A range of culinary and higher education programmes are offered to expand one's knowledge, create opportunities, advance careers or take them in new directions, enhance skills, and encourage new ways of thinking and understanding

Perfect your techniques and consolidate your expertise and skills with a wide array of courses dedicated to cuisine, pastry, bakery, hygiene, oenology and more. The programmes present new techniques to discover and master the modern technology used in today's gastronomic world.

The classes include specific courses on advanced culinary techniques, the art of sugar, chocolate, cake decorating, cheese and boulangerie skills and are designed for professionals and Le Cordon Bleu graduates who wish to strengthen their knowledge in a particular field. Availability varies from campus to campus.

Business Consulting

Le Cordon Bleu proposes tailored solutions to companies in the culinary and hospitality sector, from operations to recruitment, restaurant management to event organisation. **For any enquiries, please contact us at: lcbl.eu/az3**



Masterclasses and Short Courses



Le Cordon Bleu also offers a great selection of short gourmet courses in most of its institutes. From one day cooking courses and evening classes to several days with thematic courses and workshops on specific techniques, the courses are a perfect taster of the teaching method we use for the professional programmes, whether in cuisine, pastry, boulangerie or wine and beverages. Courses include:

- Cake decorating
- The secrets of macarons
- The art of making sauces & jus
- Demonstration: cooking like a chef
- Making your own bread
- Freshly baked pastries
- Tasting menus
- Classics with a twist: cuisine or pastry
- Petit Cordon Bleu: children's cooking classes from the age of 8 to 12
- Cordon Vert® Workshops : Out-of-the-ordinary vegetarian cuisine

CORPORATE SHORT COURSES AND ACTIVITY DAYS

Le Cordon Bleu hosts courses for private groups and corporate activities, ideal for team building. Followed by a meal in the restaurant or in one of our private rooms, these hands-on workshops cater for up to 14 people, taught by our Le Cordon Bleu Master Chefs and experts.



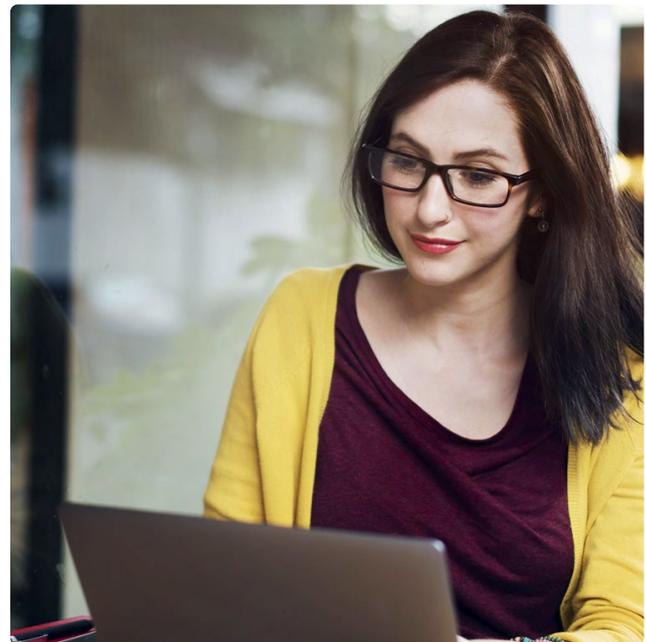
Online Learning programmes

Le Cordon Bleu offers a variety of online learning courses*, giving the opportunity to pursue education in a **flexible online format worldwide**. Ranging **from 4 to 10 weeks**, these short, industry-relevant courses **taught by industry leaders and experts** will support any career linked to gastronomy.

Most online courses are available in two study options, Premium or Self-Study, providing you with the flexibility to study your way.

- Certificate in Plant-Based Pâtisserie
- Wine Tasting Certificate
- Art & Science of Multi-Sensory Dining
- Challenges and Solutions in The Global Food System
- Cheese Making: A Whey with Curds
- Content Writing for Food, Wine & Tourism Businesses
- Entrepreneurship in Food Business
- Food Business Innovation: Bring your Dream to Market
- Food in Art
- Food Photography
- Writing & Publishing Recipes
- Gastronomic Tourism
- Gastronomy & Nutrition
- Introduction to Japanese Soba & Udon
- Introduction to Japanese Sake - **COMING SOON**
- Madrid - Curso de Cocina Arroz Con Pato y Fresas
- Mexico - Los Caminos del Vino - **COMING SOON**
- Plant-Based Diets: Nutrition & Wellness
- Principles of Gastronomy
- Raw Food Essentials
- The Art of Fermentation
- Food Writing for Publication
- Food Writing for Publication Essentials
- Managing Customer Complaints
- Trends in Food & Hospitality
- Tasting and Communicating Flavours

*Online Learning is currently unavailable in China.



Your next gastronomic experience is at Le Cordon Bleu

CULINARY WORKSHOPS • DEMONSTRATIONS • TASTINGS • WINE DISCOVERY
CONFERENCES • EVENTS • PRIVATE HIRING • TEAM BUILDING

Whether you want to brush up your baking skills, learn to cook delicious international cuisine or make perfect wine pairings, we have the ideal course for you in the most exceptional spaces.

From one day cooking courses and evening classes for beginners, to thematic gourmet courses and workshops on specific culinary techniques and cuisines and professional programmes, we offer a large range of options for aspiring chefs and food enthusiasts.



Le Cordon Bleu Paris at Hôtel de la Marine, Concorde



Le Cordon Bleu Culinary Village at São Paulo



Le Cordon Bleu London at Cord Restaurant & Café



"Our ambition is to offer a variety of experiences to an international public through numerous workshops and activities based on the heritage of French and international gastronomy, led by Le Cordon Bleu Master Chefs."

*Chef Eric Briffard, Meilleur Ouvrier de France,
Director of Culinary Arts and Head of the Le Cordon Bleu Paris*

Le Cordon Bleu at home

Le Cordon Bleu chefs regularly select and recommend a range of bespoke pantry staples, all made using traditional techniques, which are sure to delight all gourmets and can be used in a variety of recipes.

For those with a keen interest in cuisine, Le Cordon Bleu has a range of professional equipment: knives, kitchen utensils, accessories, and an elegant selection of original gift ideas. They are available in our institutes and from our online boutiques.

SWEET &
SAVOURY
GOURMET
FOODS

WINE
ACCESSORIES
& GLASSES

BOOKS &
GIFTS

TEA TOWELS,
APRONS &
CLOTHING

COOKING &
PASTRY
UTENSILS





Le Cordon Bleu in the media

Le Cordon Bleu inspires major national and international press, as well as cinema. Our network of institutes are often invited to participate in television shows, whilst Hollywood have shown a keen and long-lasting interest in Le Cordon Bleu.



'Jeune chefs rôtisseurs' competitions around the world, and Horeca Lebanon. Numerous chefs have competed and been awarded the title 'Un des Meilleurs Ouvriers de France' (One of the Best Craftsmen in France).



Le Cordon Bleu has been involved in a variety of TV series, documentaries, movies and press publications. Le Cordon Bleu videos on Chinese ingredients won the highest award at the 16th Shanghai Silver Pigeon Award (2021) in the field of communication of international expression of Chinese culture. In Brazil Le Cordon Bleu even has its own cooking show on Band TV channel called *Le Cordon Bleu Sabor y Arte*, where Le Cordon Bleu Master Chefs showcase their art and knowledge to their audience.

Le Cordon Bleu also acts as a training base to prepare teams competing in professional contests such as the World Skill Competition hosted in China. Le Cordon Bleu's involvement in these diverse competitions around the world enables the institutes to grow closer to the ever evolving rules and standards of contemporary gastronomy, and the means to achieve excellence.

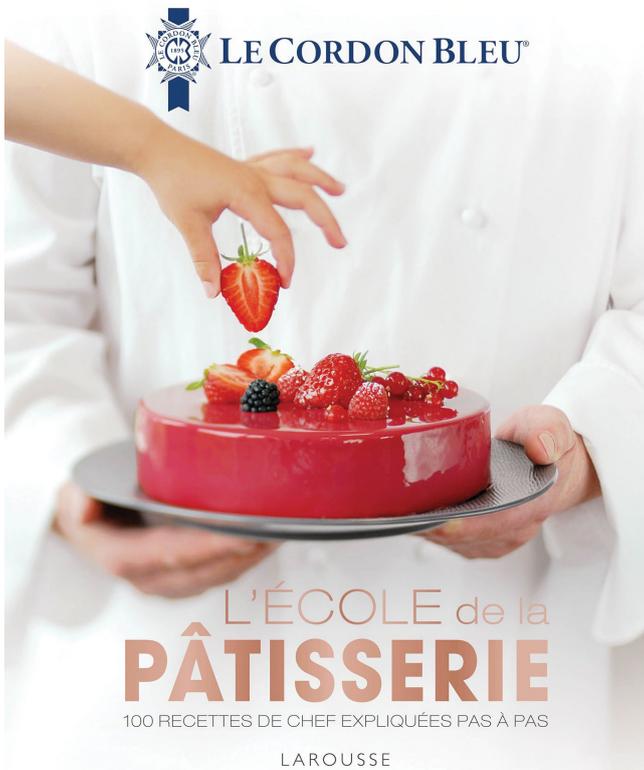
The institute experts are also regularly invited to be part of judging panels for major TV shows, such as *MasterChef* and *Top Chef*, and competitions worldwide. In 2021, Le Cordon Bleu participated in the newest Sony Pictures documentary about Julia Child, *Julia*, featuring President André Cointreau.

The 2024 Málaga Film Festival selected *Equibocados*, the first executive-produced feature documentary created by Le Cordon Bleu Madrid, in the Cinema Cocina category. The documentary features several chefs from the Institute who, along with other key industry experts, demonstrate their commitment to promoting gastronomy. They highlight the importance of professional training in one of Spain's key economic sectors.



Books

To inspire gastronomy enthusiasts and satisfy their interest in the Culinary Arts, Le Cordon Bleu regularly publishes books, many of which have been greeted with global success, some becoming references in the field of culinary training.



Le Cordon Bleu Home Collection, for example, has been translated into 17 languages, with more than eight million copies sold. Likewise, *Le Rêve de Sabrina collection* is the only series of general cookbooks to have been published in Korean and Chinese.

In 2008, Le Cordon Bleu worked in close partnership with Larousse to publish *Le Petit Larousse du Chocolat*, today translated into 5 languages. A collector's edition was published in 2015, and in 2016 it won the 'best book' prize in the chocolate category at the Gourmand World Cookbook Awards. In 2019, it was revisited and published in English as the *Chocolate Bible*.

In line with its professional methodology, Le Cordon Bleu has worked on a number of cookbooks using local ingredients prepared and cooked using French culinary techniques: *Korean Kimchi & Le Cordon Bleu*, *Quinoa, herencia de los Andes*, *Madame Pomme de Terre* (in partnership with Slow Food) and *La Papa, del antiguo Perú al mundo moderno*.

In March 2012, *Somtum, A Meeting of Flavours, Tastes & Cultures*, a book entirely devoted to papayas and written by Le Cordon Bleu, was awarded first prize for best cookbook in the Asia category at the 17th Gourmand World Cookbook Awards.

In 2016, Le Cordon Bleu published two successful books, *L'École de la Pâtisserie* (Larousse) and *Alta Cocina en tu mesa* (Espasa). They were translated in several languages around the world.

In 2019, *Peruvian Cuisine Traditional Stories* was published by Le Cordon Bleu Universidad. It showcases the relationship between the local cuisine of Peru and its history.

In 2020, *A Culinary Journey* sees the day as a collection of 70 recipes by Le Cordon Bleu Alumni. The book gathers all-time French gastronomy and international cuisine classics, and provides a deep-dive into the expertise of Le Cordon Bleu graduates' talent and outstanding careers.

Since then, Le Cordon Bleu has published several books to complete the collection such as *Bakery School*, *Confectionary School* and *Chocolate School*. Honouring local cuisines, Le Cordon Bleu has also published acclaimed book on *Brasilian Gastronomy*.



Restaurants Le Cordon Bleu



QHUSI TALLER RESTAURANTE

The Qhusi training restaurant and bar, situated near the Le Cordon Bleu campus in Miraflores, Peru, offers guests the opportunity to try authentic Peruvian dishes created with classical French techniques, all in an elegant and welcoming setting.

SIGNATURES



In keeping with our tradition of excellence, Le Cordon Bleu proudly offers our in-house restaurant, Signatures Restaurant, on the grounds of Le Cordon Bleu Ottawa and Rio de Janeiro institutes. The restaurant in Ottawa was honoured to receive the TOP CHOICE AWARD'S 2018 TOP FINE DINING RESTAURANT.

CORD

C O R D

by

LE CORDON BLEU

Launched in June 2022, CORD is the first dining concept to open in the City of London by Le Cordon Bleu. It offers a unique combination under one roof: a fine dining destination restaurant, an all-day café and its very own Le Cordon Bleu culinary institute.

BRASSERIE RESTAURANT

Brasserie Le Cordon Bleu is our training restaurant in Wellington, New Zealand, where our Diplôme de Cuisine, Diplôme de Pâtisseries and Diplôme Avancé students get practical experience in a real restaurant environment - all under the expert guidance of their chef lecturers. In the dining room we have our Bachelor of Culinary Arts and Business students serving you and putting their theory skills into practice.



Cafés Le Cordon Bleu

In Shanghai (China), Paris (France), London (United Kingdom) and soon in Rio de Janeiro (Brazil), and to be sure many more in the future.

Working alongside our creative chefs, the Cafés creates the most exceptional array of culinary delights with a menu inspired by the changing seasons.

Using only the finest ingredients, we offer a range of freshly made artisan breads baked on site, accompanied by a delicious and unique range of viennoiseries, entremets, pâtisseries, salads and gourmet sandwiches.

Lunchtime also offers a variety of seasonally inspired soups and chef's daily specials, all of which are made using traditional French techniques and seasonal ingredients.



Practical Information

APPLICATION

Visit our website for more information on Le Cordon Bleu institutes, programmes and application details: cordonbleu.edu

BOOK A TOUR & OPEN HOUSE

If you are interested in learning more about Le Cordon Bleu, you are invited to book a tour or register for an Open House event directly on the institute website. It is the perfect way to see the state-of-the-art facilities at the campus of your choice as well as to discuss directly with a member of staff.

Le Cordon Bleu Alumni

Le Cordon Bleu is proud of its network of international alumni. Their success in a variety of careers is inspiring.

Follow your passion and join the network!

Once you graduate from a Le Cordon Bleu programme, you can join the Commanderie de Cordons Bleus on Hosco to access professional opportunities and connect with your peers.



LE CORDON BLEU®
COMMANDERIE DES CORDONS BLEUS®



Register now
lcbledu/az1



Enrolment enquiries

Contact your local representative who will be able to answer any questions you may have on any Le Cordon Bleu institutes.

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