



LE CORDON BLEU®

The Leading Global Network of Culinary Arts and
Hospitality Management Institutes

CULINARY ARTS



HOSPITALITY
& RESTAURANT
MANAGEMENT



WINE
& BEVERAGES



CUISINE
PÂTISSERIE
BOULANGERIE

NUTRITION
& PLANT-BASED



GASTRONOMY
& TOURISM



cordonbleu.edu

“EXCELLENCE, INNOVATION, SUCCESS”

With a history stretching back 126 years, Le Cordon Bleu has always stayed true to its philosophy of excellence. 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 Cointreau".

André J. Cointreau,
Le Cordon Bleu President

Le Cordon Bleu in figures

OVER
30
INSTITUTES

20
COUNTRIES

20 000
STUDENTS
PER YEAR

OVER
100
NATIONALITIES

18
UNIVERSITY
PARTNERSHIPS

About Le Cordon Bleu	2-7
History	
Teaching Excellence Since 1895	
The Founding Principles of the Institute	
Awards	
Why Choose Le Cordon Bleu?	
Careers	8-11
Alumni Success Stories	
An Array of Opportunities	
Culinary Arts Programmes	12-16
Grand Diplôme®	
Diplôme de Cuisine	
Diplôme de Pâtisserie	
Boulangerie Programmes	
Nutrition, Health & Gastronomy Programmes	
Cuisines of the World Programmes (Mexican, Peruvian, Spanish, Thai, Japanese)	
Hospitality & Culinary Management Programmes	17-19
Diploma in Culinary Management	
Advance Diploma in Professional Cooker	
Bachelor of Business International Restaurant Management	
Bachelor of Business International Hotel Management	
Bachelor of Business in International Hospitality Management	
Bachelor in Hospitality and Tourism Business Management	
Bachelor of Integrated Food Sciences	
Bachelor in Nutrition	
Bachelor in Alimentary Industries Engineering	
MSc Culinary Innovation Management	
MSc Hospitality Innovation Management	
Master of Applied Hospitality Management	
Master of Business Administration	
Wine & Beverage Programmes	20-21
Diploma in Art, Science & Wine Management	
Diploma in Wine, Gastronomy & Management	
Wine Fundamentals & Sales Diploma	
Certificate and Diploma in Wine & Beverage Studies	
Wine, Spirits and Other Beverages Short Courses	
Continuing Education & Business Consulting	22
Online Learning Programme	23
Short Courses	24
La Boutique	25
Media & Publications	26
Le Cordon Bleu Restaurants and Café	27
Practical Information	28

History

Le Cordon Bleu's name (blue ribbon in French) and logo are a direct reference to the French order of knights founded in 1578 of the Holy Spirit or else 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 the 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 daily newspaper *The London Daily Mail* 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 the Le Cordon Bleu Paris school.

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 the 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 The 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.

2015 Le Cordon Bleu institutes worldwide celebrate its 120th anniversary.



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

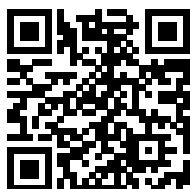
2018 Le Cordon Bleu Brazil opens campuses in Rio de Janeiro and São Paulo. Le Cordon Bleu Paris partners with University Paris-Dauphine for its Bachelors. Le Cordon Bleu in Peru reaches University status.

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

2020 Le Cordon Bleu celebrates 125 years in education and opens *Signatures* restaurant in Rio de Janeiro, Brasil. Le Cordon Bleu launches certified Online Higher Education Programmes.

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

Celebrating
125 YEARS
with you!



Teaching excellence since 1895



For 126 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 from 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 more than 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.





Awards

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

WORLD'S BEST CULINARY TRAINING INSTITUTION

In 2022 Le Cordon Bleu Paris was awarded the title of World's Best Culinary Training Institution for the second year in a row by the World Culinary Awards™, a ceremony that celebrates and rewards excellence in the culinary industry around the globe. Le Cordon Bleu Australia also won Oceania's Best Culinary Training Institution and Le Cordon Bleu Ottawa, North America's Best Culinary Training Institution.



ANNUAL AWARD OF EXCELLENCE AT THE WORLD GOURMET SUMMIT

Le Cordon Bleu Malaysia received the 2018 Annual Award of Excellence in the category 'Hospitality Institute of the Year' at the World Gourmet Summit in Singapore. This is the second time in as many years that Malaysia has been recognized with this incredible award.



TOP CHOICE AWARDS' TOP FINE DINING RESTAURANT

Top Choice Awards recognizes "business excellence" in a variety of industries and cities across Canada. The Award is based on reviews from thousands of customers annually, a true reflection of the customer experience. Signatures Restaurant was honoured to receive this distinction in 2018 of Top Choice Award as it recognizes the unique dining experience they offer the Ottawa restaurant scene.

INTERNATIONAL ACADEMY OF GASTRONOMY (AIG) AWARDS

During the ceremony chaired by Dr. Jean Vitoux of the International Academy of Gastronomy the Grand Prix AIG 2018 of Gastronomic Culture was awarded to the Le Cordon Bleu Paris Institute, highlighting the quality of its teaching on a global scale.

EXCELLENCE FRANÇAISE TROPHY

Le Cordon Bleu Paris received this distinguished award at the 9th Excellence Française ceremony.

In a matter of years, this organisation has become a benchmark for the very highest levels of excellence in our country across all business sectors. The Institute has thus been rewarded for the quality of its training programmes and its ability to make French excellence and expertise shine in its entire network of Institutes around the globe.

2022 PRIX DIÁLOGO AWARDS

At the 2022 Edition of the Prix Diálogo Le Cordon Bleu was honoured as a winner in the culinary arts and gastronomy category, for its contribution to the proliferation of training, innovation and research in French and Spanish gastronomy.

"TRAINING IN HAUTE CUISINE" PRIZE AT THE GASTRO & CÍA AWARDS

Le Cordon Bleu Madrid also recently won the "Training in haute cuisine" prize during the Gastro & Cía Awards of the newspaper La Razón (Spain). This award recognizes the work of the institution in the training of future professionals of haute cuisine and hospitality.



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 practice in a suitable environment.

A UNIQUE TEACHING METHOD

The philosophy of Le Cordon Bleu has been 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 in a variety of global cuisines and recipes, giving students the skills 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 ensures a solid foundation to students 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 and benefiting from international recognition.

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



Michael Swamy
 Chef, Author & Food Stylist
 Diplôme de Pâtisserie Graduate



Luisa Fernanda Gallego
 Millesime Event Director
 Diplôme de Pâtisserie Graduate



Darren Chin
 Founder & Owner of: DC
 restaurant by Darren Chin (1*
 michelin 2023), Bref by Darren
 Chin & Gai by Darren Chin (both
 Michelin selected 2023)
 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 Star Chef at Ambivium
 Restaurant
 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
 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 star Michelin Restaurant
Diplôme de Commis Cuisinier

"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 Boiler & Co.
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
 Council
 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

SALES AND MARKETING

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

ENTREPRENEURSHIP

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

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

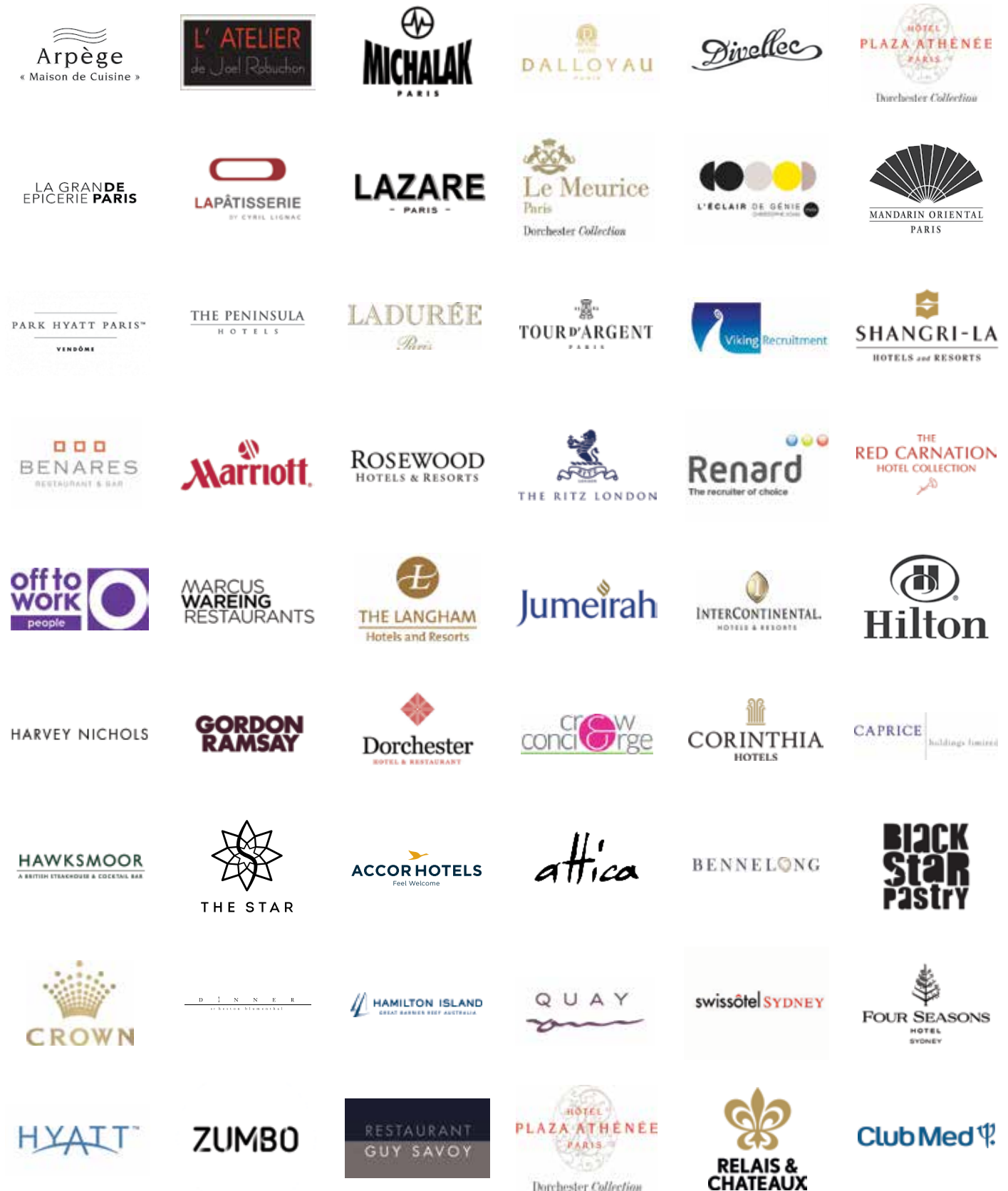
NUTRITION

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 from 5 star hotel groups, restaurants, catering companies, retail and café, 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

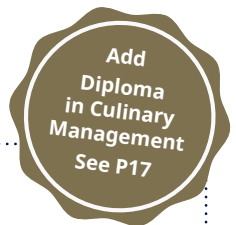
BASIC PÂTISSERIE
CERTIFICATE
11 weeks



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 **NUTRITION, HEALTH AND GASTRONOMY** (P15), **CUISINES OF THE WORLD** (P16), **MANAGEMENT** (PP17-18), **WINE & BEVERAGES** (PP20-21), OR **ADVANCED CULINARY PROGRAMMES** (P22).

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 from platter to plate. 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 focus 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 practicing fundamental, 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 aim 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 earned, and encourages you to personalize 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 innovation techniques.



Alongside Diplôme de Pâtisserie

DIPLÔME DE BOULANGERIE

You can master the art of bread making along with pastry. 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

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.

CERTIFICATES

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

Available: London, Paris

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.

The programme received a “vegan culinary education” award from PETA association.

Available: London, Paris



CERTIFICATE

Certificate in Plant-Based Pâtisserie

The 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 with respect to 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.

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 status by UNESCO as an Intangible Cultural Heritage of Humanity. 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 in 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 for each Brazilian region.

TURKISH CUISINE

A versatile certificate making the most of Le Cordon Bleu's 126 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 demonstration 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 recipes of traditional, regional, royal and modern contemporary Thai dishes.

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. Coming soon!

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 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 International Restaurant Management

This degree prepares individuals for a range of careers at management level in restaurant businesses, food and beverage consultancy, and related food production & service operations. It has a strong focus on the entrepreneurial and culinary aspects of the world of hospitality, including small business management, marketing, wine and beverage management.

Available in: Australia, Mexico

Bachelor of Business 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, Mexico

Bachelor of Business in International Hospitality Management

The 3-year degree offered in partnership with Paris Dauphine PSL University offers a complete training in the fields of management including finance, human resources, marketing, professional culture and basic knowledge of culinary arts. Graduates are trained to undertake various careers in the food industry, including Accommodation Management, Catering and Beverage Management, Customer Experience Management, Event Creation, as well as Finance and Marketing functions in the Catering and Hotel Industry.

Available in: Paris

Bachelor in Hospitality and Tourism Business Management

The degree develops and promotes cultural identity, contributing to the tourism and hospitality trends, thus responding to the expectations of the international market. Graduates will have competencies in administrative management of services, undertaking and creating new business alternatives in the sector with a comprehensive and global vision.

Available in: Peru, Mexico



Hospitality and Tourism

BACHELORS

Bachelor of Business Administration

The Bachelor of Business Administration aims to develop deep understanding across a range of hospitality and business disciplines to foster practical skills appropriate for a broad range of careers. Theory and practice are given equal emphasis to provide a holistic understanding of the knowledge of and skills needed to start or manage a business. For the Bachelor of Business Administration, you can select one Major and up to nine Electives if you wish, or even two Majors and no Electives, with a range of choice in between.

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



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 International Hospitality Management

This two-year full-time degree includes a 6 month Work Integrated Learning placement, and aims to fast track an individual's career into senior management positions worldwide. The Masters explores hospitality leadership, strategic principles, service quality management, project management, and risk management in a global context.

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 beverage 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 in Gastronomy and Business Management

The degree teaches future business professionals with solid knowledge in projects and culinary business management. Graduates will be able to differentiate themselves in a demanding and competitive market applying new culinary trends, innovation, sustainability and social responsibility in catering and food businesses or starting their own venture.

Available in: Peru, Mexico, Chile

Gastronomy and Business



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 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

Master of Business Administration

Whether you want to join a hospitality business, a government organisation, an established firm, or even start your own, the career options with the Master of Business Administration are virtually limitless. Build the professional skillset needed to deal with challenges in the corporate world. You will have an opportunity to study the operations of organisations, strategy, design and production, resource acquisition, business processes and more. The Master of Business Administration has 12 Specialisations on offer for students who want to customise their degree outcomes to suit their career path and aspirations.

Available in: Australia

Nutrition and Food Science

BACHELORS

Bachelor in Nutrition

This programme forms nutrition professionals with a solid base in the fields of health, food science and culinary techniques to create balanced diets. Graduates will get a full understanding of current challenges in resources and the solutions with research to respond to the alimentary needs of populations.

Available in: Peru



DIPLOMA

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



Alimentation and Industry Engineering

BACHELORS

Alimentary Industries Engineering

The degree forms highly competitive professionals in the food industry, with the ability to innovate in state-of-the-art processes, products and food technologies. Graduates will develop sustainable projects including conservation, transformation and merchandising of foods, with the aim to obtain higher quality and productivity in a view of expanding to international markets.

Available in: Peru



Wine and Management

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, and 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.

This programme has been designed for those looking for a unique wine course. It is an important stepping stone for future entrepreneurs who plan to open a wine bar, a wine shop or to specialize in international business or wine tourism.

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 their 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

COURSE

Intensive Wine Course

This 2 or 3-weeks intensive course provides a variety of expertise on the art of tasting, the discovery of French and European wine regions. It will provide fundamental skills in this field to professionals in culinary arts.

This programme has been designed for people working in the restaurant industry, in the kitchen or services seeking to learn about wine, and professionals in the culinary arts seeking to acquire technical knowledge to market wines.

Available in: Paris

CERTIFICATES

Certificate and Diploma in Wine and Beverage Studies

Le Cordon Bleu offers a range of Certificate and Diploma in Wine & Beverage Studies providing industry relevant education in wine and beverages to students wishing to build knowledge and skills in the hospitality sector.

The programmes include professional wine tastings, sensory evaluation and emphasis on practical skills and is designed to be highly interactive.

As such, it aims to develop the students' passion in wine and beverage and provide them with theory, experience and a practical approach.

At Le Cordon Bleu, you will also find a variety of introductions to fine beverages such as coffee, sake or pisco and trainings to the art of bartending.



SHORT COURSES

Wine, Spirits and Other Beverages Short Courses

Le Cordon Bleu offers an array of short courses of different length, whether day, evening or a few weeks, to discover the many facets of wine and other drinks.

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 to enrolling in these short courses.

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.

Continuing Education, Advanced Techniques & Masterclasses



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. Offer varies from campus to campus.

Advanced Studies in Gastronomy (HEG)



The Advanced Studies in Gastronomy (HEG) programme, created and run by Le Cordon Bleu Paris, in partnership with Reims Champagne-Ardenne University, will provide a multidisciplinary education which aims to highlight all the scientific, cultural, sociological, economic aspects which constitute the world of taste and gastronomy.

This training (5 days in Paris and 5 days in Reims) also meets the changes and challenges in the evolution of food production and consumption. Students are taught by university professors and renowned researchers (INRA, CNRS), Le Cordon Bleu Paris Chef Instructors, and gastronomy and food professionals.

Available in: Paris

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 on: lcbl.eu/az3**

Online Learning programme

100% ONLINE HIGHER EDUCATION CERTIFICATES

Study anywhere in the world with Le Cordon Bleu's 100% **online Higher Education Certificates**, delivered in English. **Study six months full time or part time** equivalent in a range of post graduate and undergraduate certificates, listed below.

- Graduate Certificate in Business Administration
- Graduate Certificate in Hospitality Decision Making
- Graduate Certificate in Hospitality Leadership
- Graduate Certificate in Hospitality Management

For all Undergraduate Certificates, please enquire:

- Undergraduate Certificate in Business
- Undergraduate Certificate in Food and Beverage Management
- Undergraduate Certificate in Food Merchandising
- Undergraduate Certificate in Gastronomy
- Undergraduate Certificate in Hospitality Management
- Undergraduate Certificate in Event Management
- Undergraduate Certificate in Tourism Management
- Undergraduate Certificate in Hospitality Financial Management
- Undergraduate Certificate in Hospitality Marketing

ONLINE SHORT COURSES

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 the flexibility to study your way.

- Certificate in Plant-Based Pâtisserie
- 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
- Food Writing for Publication
- 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
- Wine Tasting Certificate
- Writing & Publishing Recipes

*Online Learning is currently unavailable in North America And China.



Culinary Discovery and tailor-made courses



Le Cordon Bleu 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 designed for professionals and food enthusiasts wanting to have more confidence in the kitchen or brush up their skills. The courses are a perfect taster of the teaching method we use for the professional programmes, whether in cuisine, pastry or bakery.

The short courses are also available for private groups and corporate clients looking for a unique team building activity.

These hands-on workshops take place in the practical kitchen and are taught by our Le Cordon Bleu Master Chefs. All necessary ingredients, course content and equipment are provided.





LE CORDON BLEU®
PARIS-HOTEL DE LA MARINE

Your next gastronomic experience in Paris

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

NEW



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Le Cordon Bleu is proud to have been chosen by the Ministry of Culture to propose culinary short courses and demonstrations, conferences and wine tastings in an exceptional environment. At the Hotel de la Marine, Le Cordon Bleu proposes a unique space dedicated to gastronomy overlooking the Concorde and the Rivoli arcades.

Coming soon!



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

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

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

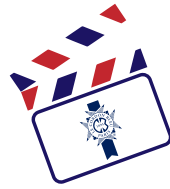
TEA TOWELS,
APRONS & CLOTHING

WINE ACCESSORIES
& GLASSES

COOKING & PASTRY UTENSILS

BOOKS & GIFTS





Le Cordon Bleu and 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.



Le Cordon Bleu is very active in high level culinary competitions around the world, whether it is hosting them, being part of the judging panel, or else competing. As stellar examples of these engagements, Le Cordon Bleu has hosted several San Pellegrino competitions throughout the world, has been jury year on year at various culinary competitions such as San Pellegrino, Taittinger and 'Jeune chefs rôtisseurs' competitions around the world, Horeca Lebanon, and numerous chefs have competed and were awarded the 'Un des Meilleurs Ouvriers de France' competition.

Le Cordon Bleu has been involved in a variety of TV series, documentaries, movies and press publications. Le Cordon Bleu videos on Chinese ingredients has won the highest award at the 16th Shanghai Silver Pigeon Award (2021) in the field of communication of international expression of Chinese culture. In Brasil 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.



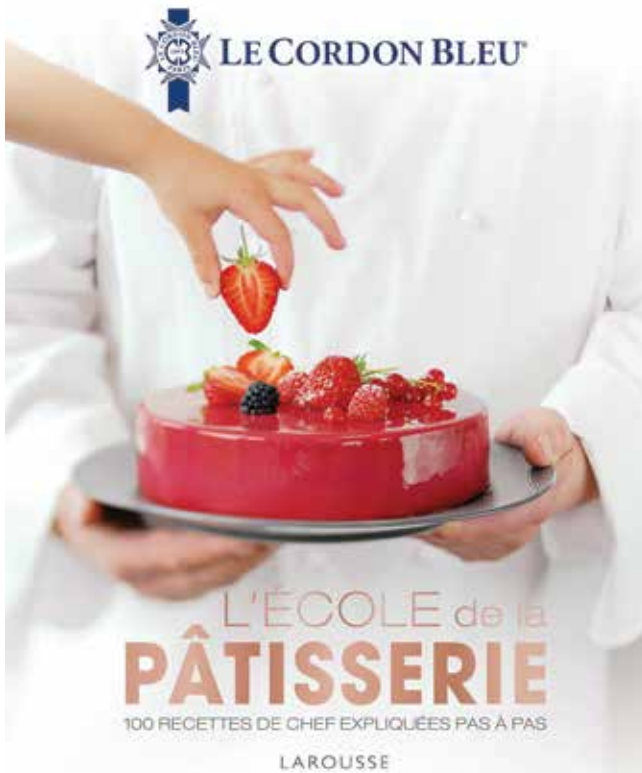
The institute experts are also regularly invited to be part of judging panels for major TV shows, such as *Master Chef* and *Top Chef*, and competitions worldwide. In 2021, Le Cordon Bleu participated in the newest Sony Pictures documentary about *Julia Child*, *Julia*, featuring President André Cointreau.

Le Cordon Bleu acts also 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 enable the institutes to grow closer to the ever evolving rules and standards of contemporary gastronomy, and the means to achieve excellence.



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, the *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.

In 2021, Le Cordon Bleu published *L'École de la Boulangerie* (Larousse) which won an award at the international Gourmand World Cookbook Ceremony.

Coming soon: Confectionary School and Brazilian Gastronomy.



Restaurants Le Cordon Bleu



QHUSI TALLER RESTAURANTE



The Qhusi training restaurant and bar, situated nearby 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 environment.

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



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 an arm to its very own Le Cordon Bleu Culinary Institute.



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 Café 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.



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.

Enrolment enquiries?

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

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Web: cordonbleu.edu/usa

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Toll Free (within North America): +844 2801009

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Master Excellence



LE CORDON BLEU INSTITUTES

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KOREA LEBANON MALAYSIA MEXICO NEW ZEALAND PERU TAIWAN THAILAND PHILIPPINES

cordonbleu.edu

*Discover our institutes and let
your journey begin*

