Diplôme de Cuisine

cordonbleu.edu/london
Bienvenue!

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

Today, our international network comprises of more than 35 institutes in 20 countries with over 20,000 students graduating each year.

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

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

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

Amitiés Gourmandes,

André J. Cointreau
President and CEO, Le Cordon Bleu
<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
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<tbody>
<tr>
<td>1895</td>
<td>French journalist Marthe Distel starts a culinary magazine, <em>La Cuisinière Cordon Bleu</em>. The first class is taught at Le Cordon Bleu Paris in October.</td>
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<td>1897</td>
<td>Le Cordon Bleu Paris welcomes its first Russian student.</td>
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<td>1905</td>
<td>Le Cordon Bleu Paris welcomes its first Japanese student.</td>
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<td>1927</td>
<td>The <em>London Daily Mail</em> newspaper describes a visit to Le Cordon Bleu Paris: “It’s not unusual for as many as eight different nationalities to be represented in the classes”.</td>
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<td>1931</td>
<td>Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of chef Henri-Paul Pellaprat, open <em>L’Ecole du Petit Cordon Bleu</em> in London. Four years later, they go on to open the restaurant <em>Au Petit Cordon Bleu</em>, also in London.</td>
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<td>1942</td>
<td>Dione Lucas opens <em>Le Cordon Bleu School and Restaurant</em> in New York. She also authors the bestseller <em>The Cordon Bleu Cook Book</em> and becomes the first woman to have a televised cooking show.</td>
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<td>1948</td>
<td>Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI’s after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrols at Le Cordon Bleu Paris.</td>
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<td>1953</td>
<td>Le Cordon Bleu London creates several dishes, which are served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II. Among them is the now renowned <em>Coronation Chicken</em>.</td>
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<td>1991</td>
<td>Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as “Little France in Japan”. Le Cordon Bleu Paris and Le Cordon Bleu London join forces to become a united brand.</td>
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<td>1995</td>
<td>Le Cordon Bleu Paris celebrates its 100th anniversary as an ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai district send chefs abroad for training at Le Cordon Bleu Paris.</td>
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<td>2000 - 2006</td>
<td>Le Cordon Bleu opens in Korea, Mexico and in Peru becoming the first culinary institute in the country. A partnership is launched in Thailand with Dusit International.</td>
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<td>2009</td>
<td>Le Cordon Bleu institutes worldwide participate in the launch of the movie <em>Julie and Julia</em>.</td>
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<td>2011</td>
<td>Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.</td>
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<td>2012</td>
<td>Inauguration of the new Le Cordon Bleu London building in Bloomsbury. Le Cordon Bleu opens its doors in New Zealand as well as in Malaysia in partnership with Sunway University.</td>
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<td>2013</td>
<td>Le Cordon Bleu officially opens in Istanbul in partnership with Özyeğin University. Le Cordon Bleu Thailand is awarded the title of best culinary school in Asia.</td>
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<td>2015</td>
<td>The 120 years anniversary is celebrated around the world. Le Cordon Bleu opens its first institute in Shanghai, China. Le Cordon Bleu Peru receives University status. Le Cordon Bleu opens in Santiago de Chile in partnership with Finis Terrae University.</td>
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<tr>
<td>2017</td>
<td>The institute continues to develop internationally and diversify its activities by broadening the selection of available programmes, and establishing private and public partnerships.</td>
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The Le Cordon Bleu Network

The Le Cordon Bleu network is committed to innovation and best practice in gastronomy, hospitality and management and honours its commitments through an expanding international network of teaching, learning and research conducted in conjunction with the development of products and services.

Why Le Cordon Bleu?

Gain one of the industry’s most revered qualifications
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.

Learn in state-of-the-art facilities
All of Le Cordon Bleu’s institutes worldwide boast some of the most advanced facilities and equipment to prepare students for tomorrow’s culinary world.

Live and study in some of the most exciting cities in the world
Le Cordon Bleu institutes are located in some of the most innovative and dynamic cities around the world.

Train under the guidance of Le Cordon Bleu Master Chefs and expert lecturers
Learn from a team of classically trained chefs, lecturers and wine experts, whose dedication to share their refined expertise will ensure students’ success.

Become part of an international network
With an ever-increasing number of institutes, being part of the Le Cordon Bleu family will open students up to an international network of contacts and friends.

Enjoy a once-in-a-lifetime experience!
The London centre of excellence

Le Cordon Bleu's state-of-the-art premises at 15 Bloomsbury Square ensures the highest calibre of culinary and hospitality education, which has been built upon over 120 years of experience training students globally.

Practical facilities
- self-contained work stations with induction range and preparation area for each student
- digital sous-vide water baths
- multi-zone convection ovens
- fully equipped bakery kitchens with retarder/proofers and stone-based deck ovens
- tandoori and duck ovens
- ventilated ceilings
- temperature and humidity controlled kitchens
- professional tasting equipment, wine accessories and a large selection of glassware
- Urban Cultivator

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

Campus facilities
- on-site café, with discount for students
- student library featuring culinary, wine and hospitality management books, regularly updated to reflect the changing needs of the industry
- quiet study area and computer access
- lounge and wifi access
- easy access to leading restaurants in Central London
- rooftop garden where bees are kept and herbs are grown
**Student experience**

**Student assistants**
As part of their curriculum, students’ will be offered the opportunity to assist our chefs during demonstrations, culinary or wine events and festivals we are participating in. This experience will enable them to see behind the scenes and gain a little more insight into the life of a professional chef.

**Le Petit Journal**
Each month, Le Cordon Bleu London produces *Le Petit Journal*, a student-specific newsletter which is designed to help students make the most of their time in London. The newsletter showcases news and school highlights, as well as sharing insider tips on the latest food trends across the capital.

**Library**
Students have access to a range of culinary, hospitality, wine and management books, which are regularly updated to reflect the changing needs of the industry.

**Guest chef demonstrations and culinary conferences**
In order to enrich our students’ learning, we regularly host fascinating culinary conferences with key players in the food industry and invite esteemed experts who have shaped the culinary scene in the UK and internationally. See [lcbl.eu/events](http://lcbl.eu/events) for more information.

**Student events**
Students have the opportunity to participate in an array of events at the school. From the Student Social Event, where they are able to meet, discuss and taste produce from different suppliers, to the Superior student events such as the *World Cuisine Degustation* and *Afternoon Tea*, where they can demonstrate their culinary expertise.

**Rooftop garden**
Our campus has a rooftop garden where herbs are grown to be used in classes, and bees are kept for honey production. We also have an Urban Cultivator in which we grow healthy and organic herbs, and microgreens.

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**Café Le Cordon Bleu**
Located on our campus and acting as a ‘window’ into the world of Le Cordon Bleu London, our Café showcases a range of the finest French pâtisseries, viennoiseries, gourmet sandwiches, hot dishes and chef’s specials available in the capital. Our products are crafted daily in the school’s dedicated bakery kitchen and can be enjoyed with one of our specially selected wines or craft beers, and are a reflection of the different types of techniques taught to our students. [lcbl.eu/londoncafe](http://lcbl.eu/londoncafe)

**La Boutique**
Le Cordon Bleu chefs have selected a range of the highest quality culinary products such as gourmet food, professional equipment, cooking utensils, culinary gifts and books. We offer an array of refined food products presented in elegant packaging to delight the culinary enthusiast or experienced cook, which can be used to create a number of dishes. Our range of professional equipment includes forged knives, kitchen utensils and accessories alongside a carefully selected line of original gifts developed around the art of living. [cordonbleu-boutique.com](http://cordonbleu-boutique.com)

*Depending on the student’s immigration status.*
Below are testimonials from some of our Le Cordon Bleu London alumni, highlighting the diversity of roles achievable after graduating.

ALEXEI ZIMIN
Diplôme de Cuisine
Chef, TV personality and journalist
Russia

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

CHI WAI WONG
Diplôme de Pâtisserie
Head pastry chef - owner
Hong Kong

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

MARIA CAROLINA LOPEZ
Diploma in Culinary Management
Chief culinary officer
United Kingdom

“The programme provided me with the skills and knowledge required to succeed in my role, including managing and evaluating food quality standards and controlling food safety in the kitchen, which are the most important aspects of my job.”

MICHAEL SWAMY
Diplôme de Pâtisserie
Chef, author and food stylist
India

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

ADELE HAGAN
Grand Diplôme®
Food stylist
Canada

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

ANNA SCHENA
Diploma in Wine, Gastronomy and Management
Assistant wine and spirit buyer
United Kingdom

“The course gave me a solid foundation in the most important aspects of the wine industry and I build on what I was taught a little bit more every day.”
Diplôme de Cuisine

Le Cordon Bleu’s highly-acclaimed Diplôme de Cuisine offers the most rigorous and comprehensive programme in classic French culinary techniques available today. Students will learn all of the professional techniques required to progress with a range of exciting career opportunities, and will be taught by our team of classically trained teaching chefs, all of whom have experience working in senior positions in the world’s finest kitchens and Michelin-starred restaurants.

The Diplôme de Cuisine can be completed in 9 months or in 6 months with our Intensive option, and is comprised of three certificates that we call Basic, Intermediate and Superior Cuisine.

- **Basic Cuisine Certificate**
  - Level: 3*
  - Prerequisite: None

- **Intermediate Cuisine Certificate**
  - Level: 3*
  - Prerequisite: Basic Cuisine

- **Superior Cuisine Certificate**
  - Level: 4*
  - Prerequisite: Intermediate Cuisine

**Standard option:** 9 months (each certificate is 3 months)

**Intensive option:** 6 months (Basic & Intermediate certificates are completed in 3 months and Superior certificate is another 3 months)
Cuisine Certificates

**Basic Cuisine**
Basic Cuisine opens the door to the adventures of classic cuisine. From day one, students begin to master the basic skills: how to hold a knife properly, peel vegetables and truss a chicken. As the term progresses, techniques become more complex. Students learn how to use and integrate condiments, herbs and spices which complement the dishes prepared.

**Intermediate Cuisine**
Intermediate Cuisine introduces students to classic French regional dishes and European cuisine techniques, through which they will apply the techniques introduced during Basic Cuisine. Through practice, students will begin to perform tasks instinctively and with greater ease and understand the importance of mise en place: organisation and production.

**Superior Cuisine**
During Superior Cuisine, which concludes our Diplôme de Cuisine, students will focus on advanced preparation and cooking techniques, whilst being encouraged to develop their own creative ideas and apply their kitchen operation knowledge. Alongside mastering intricate techniques, students at this level will also individually gain group leadership skills that will prepare them for an industry environment. Working as a team, students will plan and host a dinner event where together they will produce items of high-quality appearance and taste.

**KEY FACTS**

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<tr>
<th>Standard</th>
<th>3 Terms - 9 Months • 604 Hours Typical week: Approximately 18 hours per week**</th>
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<tr>
<td>Intensive</td>
<td>2 Terms - 6 Months • 604 Hours Typical week: Approximately 30 hours per week**</td>
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<tr>
<td>Qualification</td>
<td>Diploma (Level 4)*</td>
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<td>Teaching method</td>
<td>Demonstration, practical class, theory class</td>
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<tr>
<td>Start dates</td>
<td>Winter, spring, summer, autumn</td>
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**ENTRY REQUIREMENTS**

* High school diploma or equivalent
* Eligibility to study in the UK
* 18 years or older
* Competency in English language (please visit lcbl.eu/language)
* No prior culinary experience is required

* Please refer to our accreditation section on page 10.
** Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 18-21 of guided learning hours per week but certain weeks may exceed this number.

Culinary Arts & Business / Internship Pathway

The Diplôme de Cuisine can be combined with our Diploma in Culinary Management as an integrated programme and may also include a 3-month internship.
**Gourmet short courses**

Le Cordon Bleu offers a wide range of short courses designed for food and wine enthusiasts who are looking for new discoveries.

**Cuisine workshops**

**Techniques**

**Taste of Le Cordon Bleu – Cuisine (1 day)**
Experience a class as if you were a Le Cordon Bleu student. Learn the essential French cooking skills including knife skills, stock making, preparation of fish, meat and vegetables and other culinary preparations.

**Cuisine Techniques (4 days)**
Learn the fundamental cuisine techniques, from knife skills and sauces to elementary butchery, and their application to a number of dishes.

**Cuisine Technique Essentials (4 evenings)**
Learn the fundamental cuisine skills that will provide you with a solid foundation of technical knowledge and an essential repertoire of skills that can be applied to a variety of dishes.

**Fish and Shellfish (1 day)**
Alongside learning how to expertly fillet a flat fish, you will be taught how to prepare a range of exquisite recipes.

**#Discover Fish and Shellfish: the workshop (2.5 hours)**
Get inspired by this workshop, which focuses exclusively on fish and shellfish.

**#Discover Fish and Shellfish: the demonstration (2.5 hours)**
Learn the different categories of fish and shellfish, a variety of cooking techniques as well as how to source quality fish.

**Knife Skills (2.5 hours)**
Learn how to select, handle, sharpen and store knives, and how to use cutting and filleting techniques to complete any dish.

**International cuisine**

**Tastes of Asia (1 to 5 days)**
Take a culinary journey to an Asian country in one of our dedicated courses, designed for food lovers who want to explore new ingredients and exciting flavour combinations. Choose from India, China, Japan, Malaysia or Thailand or all 5 of them.

**Mediterranean Cuisine (1 day)**
Learn about the different techniques and qualities that make this cuisine unique, and leave the workshop knowing how to replicate the Mediterranean flavours at home.

**Themed courses**

**Modern and Classic Sauces (1 day)**
Master the preparation of a number of classic and modern variations, teaching you how to make key sauces that will improve your cooking.

**Creative Vegetables (1 day)**
Be confident to use different types and parts of vegetables to cook creative, sophisticated and delicious meat-free dishes.

**The Art of Cooking a Perfect Steak (2.5 hours)**
Discover how to select and trim a good quality beef sirloin steak, cook it to perfection and become an expert in cooking the classic and making the perfect accompanying sauce.

**Le Petit Cordon Bleu (2.5 hours)**
Created especially for young children aged between 8 and 12 years old, Le Petit Cordon Bleu is the perfect cooking course to enjoy with your child.

**Seasonal courses**

**Christmas Dinner (1 day)**
Learn how to prepare a traditional British Christmas dinner, using the key techniques to successfully cook a delicious four-course meal.
Pâtisserie workshops

Techniques

**Cake Decorating (10 sessions - 60 hours)**
Discover modern concepts of cake decorating, design, and preparation, alongside an insight into fundamental business acumen.

**Pâtisserie Technique Essentials (4 evenings)**
Learn the fundamental techniques and methodology surrounding classic handmade pastry products. Each session focuses on specific types of pastry.

**Taste of Le Cordon Bleu – Pâtisserie (1 day)**
Gain an insight into the experiences shared by our students. Observe and engage in the learning environment and teaching methods applied throughout our culinary programmes.

**#Discover Chocolate: Hand-made Truffles and Bonbons (2.5 hours)**
Discover the origins of chocolate, understand tempering, how to prepare a basic ganache and learn a selection of techniques in this demonstration.

Macaroons

**Mastering Macaroons (1 day)**
Learn the art of the perfect macaron: how to make the four main types of macaroons, including French and Italian meringue production, macaronage, colour application, filling varieties and piping decorations.

**Learn the French classics: Macaroons (2.5 hours)**
Discover the secret of the French macaron, from making French meringue, preparing macaronage and colour application, as well as producing a variety of emulsified ganache.

Boulangerie

**Breakfast Baking (1 day)**
Uncover the secret to making perfect pastries, including pain au chocolat, Danish pastries and sweet brioche. Our Master Baker will show you on how to mix, knead and roll the perfect, butter-enriched yeast dough.

**Artisan Italian Bread (1 day)**
Learn how to master the art of creating authentic handmade breads, pizza doughs and the famous calzone.

Seasonal courses

**Mastering Macaroons: Christmas Edition (1 day)**
Our course comes with a Christmas twist, teaching the mastery of festive-themed macaroon recipes and fundamental techniques.

**Easter Chocolate (1 day)**
Experience the professional art of tempering chocolate and key techniques to making beautiful chocolate creations from truffles to a magnificent chocolate Easter egg centrepiece.

**Christmas Chocolate Workshop (1 day)**
Learn to create personalised chocolate gifts and a stunning chocolate centrepiece for the festive season.

Summer course

**Summer Essentials (3 weeks)**
Train with a mix of key techniques and recipes based around the traditional teaching methods of Le Cordon Bleu as well as classic and modern interpretation.

Wine masterclasses

**Evening masterclasses (7 sessions - 14 hours)**
Learn a systematic approach to wine tasting, alongside sensory analysis, viticulture and winemaking techniques, wine legislation, food and wine pairing, storing and serving wine, and ageing processes.

**Canapés and wine pairing (2.5 hours)**
Train your palate and tastebuds in order to gain a better understanding of the interaction between food and wine.

Food Photography

**Food Photography and Styling (3 days)**
Get an overview of the key principles of photography that become relevant when creating beautiful food pictures, styling the food effectively and using props to enhance your images.

Gourmet and short courses

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

UK Visas and Immigration

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

Educational Oversight

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

Accreditation

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

How to apply

Application Process - Certificates and Diplomas
Visit our website for application details.
Gather all documents below:
• Signed application form
• CV / Resume
• Statement of Motivation (500 words)
• Passport copy (colour)
• Passport photo (colour)
• Proof of English proficiency (for non-native English speakers - please visit lcbl.eu/language for more information)
• Enclose the application fee
• For Diploma in Culinary Management applications only, please include evidence of your prior culinary qualifications (photocopies only, Le Cordon Bleu will retain these).

Visit us

Book a Tour
We invite you to book a tour of our institute to observe our unique learning environment and state-of-the-art facilities. You will be personally accompanied by a member of our team, who will be available to discuss all matters relating to your educational opportunities and application. lcbl.eu/booktour

Open House Events
In addition to our personal tours, you have the opportunity to attend an open house evening to sample the Le Cordon Bleu experience prior to applying. Following a group tour of our facilities, you will view a culinary demonstration from one of our chefs and expert lecturers, to gain an insight into a typical teaching session. Our team will then be available to answer any questions you may have. lcbl.eu/openevent

How to Find Us
15 Bloomsbury Square, London WC1A 2LS
The nearest underground station is Holborn, served by the Central and Piccadilly lines.
london@cordonbleu.edu
+44 (0)20 7400 3900

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