The Leading Global Network of Culinary Arts and Hospitality Management Institutes
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
French journalist Marthe Distel starts a culinary magazine, La Cuisinière Cordon Bleu. The first class is taught at Le Cordon Bleu Paris in October.

Le Cordon Bleu Paris welcomes its first Russian student.

Le Cordon Bleu Paris welcomes its first Japanese student.

The London Daily Mail 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”.

Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of chef Henri-Paul Pellaprat, open L'Ecole du Petit Cordon Bleu in London. Four years later, they go on to open the restaurant Au Petit Cordon Bleu, also in London.

Dione Lucas opens Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller The Cordon Bleu Cook Book and becomes the first woman to have a televised cooking show.

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.

Le Cordon Bleu London creates several dishes, which are served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II. Among them is the now renowned Coronation Chicken.

The success of the Hollywood movie Sabrina, directed by Billy Wilder, contributes to the growing reputation of Le Cordon Bleu.

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.

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.

Le Cordon Bleu opens in Sydney following the request of New South Wales Government. Soon after, Le Cordon Bleu Adelaide launches a Degree in Restaurant & Hospitality Management.

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.

Le Cordon Bleu institutes worldwide participate in the launch of the movie Julie and Julia.

Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.

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.

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.

Le Cordon Bleu schools worldwide participate in the launch of the movie The Hundred-Foot Journey. Le Cordon Bleu launches Bachelors in Hotel & Restaurant management in India.

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.


The institute continues to develop internationally and diversify its activities by broadening the selection of available programmes, and establishing private and public partnerships.
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 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.
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.

- 2 pastry kitchens
- 2 cuisine kitchens
- 2 demonstration rooms
- 1 polyvalent kitchen
- 3 classrooms
- 1 wine classroom

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 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 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.

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

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

*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.”
Grand Diplôme®

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu’s Grand Diplôme® is an influential qualification combining classical training in both cuisine and pâtisserie. Students are first taught basic culinary skills before applying this knowledge to high-quality produce and specialist ingredients.

This Diploma is awarded after the successful completion of both the Diplôme de Cuisine and the Diplôme de Pâtisserie, which may be studied simultaneously over a period of 9 months.

The Grand Diplôme® is our most influential qualification, which simultaneously combines classical training in both cuisine and pâtisserie.

Culinary Arts & Business / Internship Pathway

The Grand Diplôme® can be combined with our Diploma in Culinary Management as an integrated programme and may include a 3-month internship.

Please refer to pages 19 and 23 for more information on the programmes.
KEY FACTS

- 3 Terms • 9 Months • 1,080 Hours
- Typical week: Approximately 32-39 hours per week**
- Qualification: Diploma (Level 4)*
- Teaching method: Demonstration, practical class, theory class
- Start dates: Winter, spring, summer, autumn

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 28.
** Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 32 to 39 of guided learning hours per week but certain weeks may exceed this number.
Basic Cuisine
LEVEL 3*
11 WEEKS • 203 HOURS

Core units
• Cuisine Skills 1
• Cuisine Kitchen Operations 1
• Cuisine Theory and Product Knowledge 1
• Level 2 Food Safety (RSPH)
• Professional Development

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

Intermediate Cuisine
LEVEL 3*
11 WEEKS • 200 HOURS

Prerequisite: Basic Cuisine

Core units
• Cuisine Skills 2
• Cuisine Kitchen Operations 2
• Cuisine Theory and Product Knowledge 2
• Professional Development

Core objectives
• Implement all the basic techniques learned and apply them to fundamental European regional cuisine and culinary techniques including:
  - developing specific knife skills
  - preparing live shellfish
  - methods of preserving
  - developing butchery skills and fish filleting
  - compile classic and modern plating presentations
  - sweet and savoury hot soufflé
  - developing sauce knowledge
  - practising cooking methods
  - identifying specific European techniques and cuisine
  - Follow health, safety and hygiene regulations
  - Experience food and wine pairing
  - Study cheese production knowledge
  - Develop personal kitchen organisation and management skills

Superior Cuisine
LEVEL 4*
11 WEEKS • 201 HOURS

Prerequisite: Intermediate Cuisine

Core units
• Cuisine Skills 3
• Cuisine Event
• Cuisine Kitchen Operations 3
• Cuisine Theory and Product Knowledge 3
• Professional Development

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

Grand Diplôme® core content
Basic Pâtisserie
LEVEL 3 *
11 WEEKS • 161 HOURS

Core units
• Pâtisserie Skills 1
• Kitchen Operations 1
• Culinary Theory and Product Knowledge 1
• Level 2 Food Safety (RSPH)
• Professional Development

Core objectives
• Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
  - knife skills
  - elementary sugar cooking techniques
  - tart production techniques
  - basic pastry doughs e.g. short crust, sweet dough and puff pastry
  - simple breads
  - petits fours baking skills
  - basic entremets skills
  - piping techniques
• Identify French culinary terms
• Follow health, safety and hygiene regulations
• Identify wine & alcoholic beverages
• Obtain basic cheese knowledge
• Establish personal kitchen organisation and management skills

Intermediate Pâtisserie
LEVEL 3 *
11 WEEKS • 155 HOURS

Core units
Prerequisite: Basic Pâtisserie
• Pâtisserie Skills 2
• Kitchen Operations 2
• Culinary Theory and Product Knowledge 2
• Professional Development

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

Superior Pâtisserie
LEVEL 4 *
11 WEEKS • 160 HOURS

Core units
Prerequisite: Intermediate Pâtisserie
• Pâtisserie Skills 3
• Culinary Event
• Kitchen Operations 3
• Culinary Theory and Product Knowledge 3
• Professional Development

Core objectives
• Master advanced techniques and confectionery methods including:
  - hot and cold contemporary plated desserts for restaurant
  - afternoon tea production and event organisation
  - decoration and presentation
  - entremets design and decoration
  - confectionary and moulded chocolate
  - artistic cooked sugar centrepiece technique
  - identifying seasonal and market influences on pastry products
• Meet health, safety and hygiene regulations
• Analyse sweet wine and dessert pairing
• Discover cheese beyond taste
• Extrapolate personal kitchen organisation and management skills
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.

**Diplôme de 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)

<table>
<thead>
<tr>
<th>Certificate</th>
<th>Level</th>
<th>Prerequisite</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Basic Cuisine Certificate</strong></td>
<td>3*</td>
<td>None</td>
</tr>
<tr>
<td><strong>Intermediate Cuisine Certificate</strong></td>
<td>3*</td>
<td>Basic Cuisine</td>
</tr>
<tr>
<td><strong>Superior Cuisine Certificate</strong></td>
<td>4*</td>
<td>Intermediate Cuisine</td>
</tr>
</tbody>
</table>
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

| STANDARD: 3 Terms - 9 Months • 604 Hours  |
| Typical week: Approximately 18 hours per week** |
| INTENSIVE: 2 Terms - 6 Months • 604 Hours  |
| Typical week: Approximately 30 hours per week** |
| Qualification: Diploma (Level 4)* |
| Teaching method: Demonstration, practical class, theory class |
| Start dates: Winter, spring, summer, autumn |

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 28.
** Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 18-21 of guided learning hours per week but certain weeks may exceed this number. Normally Diplôme de Cuisine students will study 4 days per week (which will fall between Monday and Saturday). Intensive Cuisine Diploma students should expect to study at least 30 hours per week, Monday to Saturday.

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.

Please refer to pages 19 and 23 for more information on the programmes.
Diplôme de Pâtisserie

Le Cordon Bleu’s Diplôme de Pâtisserie is one of the most respected culinary qualifications in the world. Students who successfully complete our pâtisserie qualifications will learn all of the professional techniques required to progress in a range of exciting career opportunities. Students 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 Pâtisserie 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 Pâtisserie.

<table>
<thead>
<tr>
<th>Certificate Type</th>
<th>Level</th>
<th>Prerequisite</th>
</tr>
</thead>
<tbody>
<tr>
<td>BASIC PÂTISSERIE CERTIFICATE</td>
<td>Level 3*</td>
<td>Prerequisite: None</td>
</tr>
<tr>
<td>INTERMEDIATE PÂTISSERIE CERTIFICATE</td>
<td>Level 3*</td>
<td>Prerequisite: Basic Pâtisserie</td>
</tr>
<tr>
<td>SUPERIOR PÂTISSERIE CERTIFICATE</td>
<td>Level 4*</td>
<td>Prerequisite: Intermediate Pâtisserie</td>
</tr>
</tbody>
</table>

**Diplôme de Pâtisserie**

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

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

Superior Pâtisserie
Superior Pâtisserie combines all the knowledge, techniques and skills previously acquired and encourages students to personalise their work. Students will focus on developing advanced levels of artistic and creative work, whilst being taught precision and efficiency. Alongside mastering intricate techniques, students will also individually gain group leadership skills that will prepare them for an industry environment. Working as a team, students will learn to plan and host an afternoon tea event together.

Study our Diplôme de Pâtisserie and Diplôme de Boulangerie together
Students have the option to create a comprehensive programme by studying the Diplôme de Boulangerie alongside the Diplôme de Pâtisserie through 9 months.

Please refer to pages 15 for more information on the Diplôme de Boulangerie.

Culinary Arts & Business / Internship Pathway
The Diplôme de Pâtisserie can be combined with our Diploma in Culinary Management as an integrated programme and may also include a 3-month internship.

Please refer to pages 19 and 23 for more information on the programmes.
Our *Diplôme de Boulangerie* has been developed to meet the needs of the expanding culinary sector of the hospitality industry. The programme aims to provide excellence in the classical practical skills of boulangerie arts, kitchen management and gastronomy.

The programme provides graduates with a range of competencies at supervisory and management level that will be required to function as a culinary professional in roles ranging from baker, bakery manager, restaurateur, catering business operator, entrepreneur to self-employed professional.

**BOULANGERIE MODULE 1**
- Level 3*
- Prerequisite: None

**BOULANGERIE MODULE 2**
- Level 3*
- Prerequisite: Boulangerie Module 1

**BOULANGERIE MODULE 3**
- Level 3*
- Prerequisite: Boulangerie Module 2

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**Diplôme de Boulangerie**

7 months (each module is 10 weeks)
Module 1
The first module introduces students to boulangerie practice and the use of professional equipment for basic boulangerie skills. Students will learn all aspects of basic boulangerie preparation such as: straight mixing methods in basic bread dough, lamination processes, high and low percentage butter bread dough and brioche, working with lower gluten quality cereals, higher hydration dough method, pastry cream and fillings for baked pastries. In addition, the module covers food preparation theory where students will be instructed on the baking methods, products and ingredients such as the composition and properties of flour, dairy and sugar, and Level 2 food safety in catering.

Module 2
The second module is designed to give students a strong understanding of different types of pre-fermentation methods, developing decorative skills and knowledge of different flavoured and shaped breads and pastries. Students will be taught the operational considerations and cost attached to running a small business. This course will also provide information on the nutritional content of items produced in the bakery kitchens enabling student to develop their awareness of allergens and food intolerances.

Module 3
This module will focus on advanced preparation and artisan boulangerie techniques. Students will develop their knowledge of the interrupted baking process and the use of natural levain. Students will apply techniques in a commercial bakery environment working alongside experienced bakers and learn about the best equipments to maximise production whilst ensuring quality end products. Alongside mastering intricate techniques, students will work on creative decorative pieces, explore international breads, a large variety of flours and gluten-free alternatives.

KEY FACTS
3 Terms - 7 Months • 180 Hours
Typical week: Approximately 6 hours per week **
Qualification: Diploma (Level 3)*
Teaching method: Demonstration, practical class, theory class, field trips
Start dates: Winter, spring, summer, autumn

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

* The Diploma is awarded on successful completion of all 3 modules. Please refer to our accreditation section on page 28.
** Each module consists of approximately 9 teaching weeks and 1 week for assessments. On average there will be 6 hours of guided learning per week but certain weeks may exceed this number.

Study our Diplôme de Boulangerie and Diplôme de Pâtisserie together
Students have the option to create a comprehensive programme by studying the Diplôme de Pâtisserie alongside the Diplôme de Boulangerie through 9 months.
Please refer to page 13 for more information on the Diplôme de Pâtisserie.
Diploma in Wine, Gastronomy and Management

Developed by Le Cordon Bleu London’s Wine Development Manager, our Diploma in Wine, Gastronomy and Management combines the theory of wine knowledge with a strong emphasis on practical learning. Field trips to renowned wineries, breweries, and distilleries, as well as visits to professional tastings, make this one of the most innovative and professional wine programmes in the UK.

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

Diploma in Wine, Gastronomy and Management
6 months (each term is 3 months)

TERM 1 - WINE AND GASTRONOMY
Prerequisite: None

TERM 2 - WINE AND MANAGEMENT
Prerequisite: Term 1 - Wine and Gastronomy

OPTIONAL - INTERNSHIP*
Prerequisite: Diploma in Wine, Gastronomy and Management
Term 1 - Wine and Gastronomy

Prerequisite: None

Wine Sensory Analysis
Gives students a methodical sensory evaluation technique whilst learning the fine art of describing wine in a precise manner by incorporating appearance, nose and palate.

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

Wine Producing Countries and Regions
Teaches the specifics of each region and wine producing country, from the history, to the winemaking processes, with a focus on France, Italy and the fine sparkling wine regions of the world.

Alcoholic and Non Alcoholic Beverages
Advanced knowledge on beverages that can be offered as an alternative to wine. Students will develop a structured method to assess all drinks.

Term 2 - Wine and Management

Prerequisite: Term 1 - Wine and Gastronomy

Wine Sensory Analysis
Students are provided with methodical sensory evaluation techniques and advanced blind tasting skills.

Wine Producing Countries and Regions
Further explores exceptional wines from a number of different origins around the world.

Hospitality and Events
Focuses on how to organise and host an event or a tasting. The unit will culminate with a Pop Up Wine Tasting presented by students.

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

Professional Development
This unit certifies students to Level 2 Award for Personal Licence Holder awarded by Highfield Qualifications.

Market Research and Business
Designed to equip students with the skills required to excel within a commercial environment. Students will learn how to use market research to turn a concept into a viable business venture, focusing on branding, the consumer experience, and marketing strategy.

Distribution and Commercialisation
Explores the journey between winery and consumer and teaches how to identify the right approach to distribute a product. This module explains the marketing planning process, current trends and consumer behaviour.

Field Visits
During the term, students will visit different wineries, breweries, distilleries and restaurants in the UK, and participate in various trade tastings and wine events.

Optional Field Visits
During the term, students can choose to add on a trip to France***, visiting wineries.
Diploma in Culinary Management

The Diploma in Culinary Management has been designed to provide aspiring managers and business owners with the relevant skill set to lead successful kitchens and food businesses in an increasingly competitive world. The focus of the programme is to provide practical and technical advanced culinary skills, alongside entrepreneurship and management studies.

Taught through demonstrations and practical sessions, students will develop their creativity and innovation in line with modern food trends.
Culinary Innovation
As the core module within the Diploma, this element provides students with an in-depth knowledge of innovative culinary techniques including sensory evaluation, evolution of world cuisine, recipe and menu development.

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

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

Wine and Beverages
Students will gain an insight into wine selection, wine service, food and wine pairing and management of wine. Taught by our wine experts, students will be introduced to wine in the context of a food business.

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

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

Food Hygiene and Safety
With food safety being of principal importance within any food service operation, this unit covers the standards of food handling for culinary professionals. The unit certifies students to Level 3 Award Food Safety in Catering, awarded by the The Royal Society for Public Health (RSPH).

Business Environment
Introduces students to the process of writing a business profile for their food business concept. Students will view food business through the eyes of an entrepreneur. Within the unit, students will design a business strategy for their food concept, consider legal requirements and gain a thorough understanding of how to design an effective business model.

KEY FACTS
1 Term - 3 Months • 200 Hours
Typical week: Approximately 20 hours per week
Qualification: Diploma (Level 4)*
Teaching method: Culinary workshops, interactive learning, food business mentoring, field trips
Start dates: Winter, spring, summer, autumn

ENTRY REQUIREMENTS
• Le Cordon Bleu Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie, or equivalent from accredited UK or overseas institutions
• Eligibility to study in the UK
• 18 years or older
• Competency in English language (please visit lcbl.eu/language)

*Please refer to our accreditation section on page 28.
Le Cordon Bleu has created a suite of integrated programmes comprising Le Cordon Bleu Diplomas in Cuisine, Pâtisserie and the Grand Diplôme® with the Diploma in Culinary Management. The programmes have been developed to meet the needs of the expanding culinary sector within the hospitality industry. The focus of the programmes is to provide essential traditional techniques followed by advanced culinary skills, in conjunction with gastronomy and supervisory management studies.

With an emphasis on creativity and innovation, these highly interactive programmes are uniquely designed to give students the specialised skill set required to achieve exceptional proficiency in their chosen culinary arts career.

**Grand Diplôme® with Culinary Management**
12 months • 1,280 hours

**Diplôme de Cuisine with Culinary Management**
12 months • 804 hours

**Diplôme de Pâtisserie with Culinary Management**
12 months • 676 hours

**KEY FACTS**
- 12 Months
- Qualification: Diploma (Level 4)*
- Teaching method: Chef demonstration, practical class, theory class, interactive learning, food business mentoring, field trips
- Start dates: Winter, spring, summer, autumn

**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 28.
Culinary Industry Management
BBA (Hons)

This new degree, jointly delivered by Birkbeck and Le Cordon Bleu London, provides a firm foundation in culinary techniques and management studies with a global perspective of the food industry and the ability to assess the evolving needs of the marketplace which has evolved to a wide range of endless opportunities for innovation in food businesses.

The programme offers an international perspective of the food industry, exploring both small food business developments and large scale operations. This unique BBA addresses key concepts together with project management and development skills required of managers in food businesses in the 21st century.

Graduates will be equipped to enter a variety of management careers in the food industry, including retail, product development, restaurants, hotels and marketing.

You take compulsory modules in each year, plus 30 credits worth of options in Years 2-3. You also complete a work-based project in Year 3.

### Year 1
**Compulsory modules**
- Culinary Techniques
- Wine and Beverages
- Global Food and Beverage Environment
- Management Studies I
- Management Studies II
- Financial Accounting
- Personal and Professional Development I

An internship is undertaken in the summer between years 1 and 2.

### Year 2
**Compulsory modules**
- Internship Module
- Development and Evaluation of Food
- Food and Beverage Management
- Food and Beverage Business Concepts
- Marketing Principles and Practices
- Principles of Project Management
- Personal and Professional Development II

**Option modules**
- Entrepreneurship and Small Business
- Digital Marketing
- Services and Retail Marketing

### Year 3
**Compulsory modules**
- Researching the Workplace (Final Year Project)
- Service Operations Management
- Ethics and Sustainability in Food and Beverages
- Personal and Professional Development III

**Option modules**
- Brand Development
- Management of Innovation

### Teaching and Assessment
Modules from the Department of Management are taught mostly through lectures and small group seminars; professional practice modules are delivered by Le Cordon Bleu and are taught via a combination of workshops or demonstrations and practical sessions.

Assessment includes practical examinations for the culinary modules and coursework in the form of essays, case studies, presentations and group-work tasks and in-class tests plus a final research project.

### Entry Requirements
- 112 UCAS tariff points
- 18 years or older
- Competency in English language (the requirement is the equivalent of IELTS score of 6.5, with no less than 6.0 in each of the sub-tests)

### Key Facts
- 3 years full-time
- Typical week: 4 days/evenings, or weekend classes a week
- Start date: October 2018
Le Cordon Bleu and the industry

Le Cordon Bleu London facilitates students’ career goals through a variety of methods. The institute works closely with the industry and foster relationships with potential and current employers who can help graduates shape their careers.

Working with the industry
Le Cordon Bleu London regularly organises industry focus group meetings to assess trends and needs within the food and beverages businesses ensuring our programmes are up to date. In addition, the institute invites leading chefs and experts to be external assessors and guest speakers.

Preparing students
Students within the superior level of the Culinary Arts Diplomas will receive guidance and support before applying for internships or jobs with specific workshops and the ability to network with industry professionals.

Careers fairs
Le Cordon Bleu London hosts career events where a variety of high profile companies within the culinary and hospitality sector from international luxury hotel groups, Michelin starred restaurants, food and wine retail, catering businesses and recruitment agencies are invited to interact with the students.

There are currently a variety of career and business opportunities in high quality hospitality and food/wine related business enterprises available to Le Cordon Bleu graduates with professional qualifications. By better preparing students for informed decision-making in a fast-paced business environment, Le Cordon Bleu ensures graduates have a clear advantage in the job market.

“Working with Le Cordon Bleu has been crucial for us to recruit the best future talents. The students are professional and passionate with a great knowledge of skills for our 5 star luxury industry”
- The Savoy

“We find the calibre of Le Cordon Bleu students to be excellent. Their high standard and professionalism is a perfect fit for our Michelin star restaurant.”
- Atul Kochhar, Chef Patron, Benares Michelin-starred restaurant

“The career events at Le Cordon Bleu are always well organised and there is a good attendance by students. It is a great opportunity to talk to the students about future career opportunities within our company and build brand awareness with the students graduating in the future. It has become a regular event in our recruitment calendar.”
- Caprice holdings
Internship Pathway

Our internship programme is a three-month structured work-based learning programme that has been designed to provide students with the experience of working in a professional workplace.

Preceding the internship, students will attend classroom-based careers education courses and field trips focused on career development, enabling them to put into practice the skills and knowledge which they have learnt during their Culinary Arts and Wine Diplomas.

Careers services will arrange interviews and facilitate internships with high-end establishments across a variety of hotels, restaurants and food and wine businesses in London or other international locations. Depending on the nationality and based on preferences, the internship can be arranged in the student’s home country or any location (subject to availability) in which the student is able to secure a work permit.

Core units:
• CV and cover letter workshops
• Mentor and feedback sessions
• Interview skills and preparation
• Field trips to hotels, restaurants, small food and wine business
• Internship journal and final report

Core objectives:
• Apply theoretical situations to real life work practices and critically analyse the work flow
• Assess their own skill set in practical situations and evaluate the scope for improvement
• Evaluate operational procedures in accordance with best industry practices
• Communicate at a professional level

Internship Pathway – Integrated programmes

GRAND DIPLÔME®
OR
DIPLÔME DE CUISINE
OR
DIPLÔME DE PÂTISSERIE
+
INTERNSHIP

GRAND DIPLÔME®
OR
DIPLÔME DE CUISINE
OR
DIPLÔME DE PÂTISSERIE
+
DIPLOMA IN CULINARY MANAGEMENT
+
INTERNSHIP

DIPLOMA IN WINE,
GASTRONOMY AND
MANAGEMENT
+
INTERNSHIP

"During my time on the Internship Pathway I had the chance to work in all of the different sections of The Fat Duck kitchen and I also got to work in two other restaurants within the group. I definitely feel much more confident about working in a professional kitchen as now I can see that the standards to which we were trained at Le Cordon Bleu London are high enough for even the best restaurants in the industry. I would definitely recommend the Internship Pathway to those who, like myself prior to the programme, do not have any professional kitchen experience or networks within the industry. The best part of the process is that Le Cordon Bleu does the initial talks with the place where you want to work, which makes it a lot easier for when you go for your interview."

- Adel Gumerov, Grand Diplôme® with Culinary Management – Internship Pathway alumnus

"The interns sent to us via Le Cordon Bleu are always willing to learn, hone their skills and assist our existing team here in Bray. We ensure they're involved in all aspects of production and service to get a true experience of the culture here at The Fat Duck and they have proved passionate, engaged and enthusiastic."

- The Fat Duck
Diploma in Gastronomy, Nutrition and Food Trends

Designed to support the growing interest in health within restaurants, cafés and retail, the Diploma in Gastronomy, Nutrition and Food Trends forms a connection between the disciplines of culinary arts and nutrition in alignment with current and future trends. Within the Diploma, students will consider the global context of food with reflection on sustainable systems.

Graduates will be equipped with a range of multidisciplinary skills in the areas of nutrition, culinary skills and techniques enabling them to work in a variety of food-based businesses or as an entrepreneur.
Gastronomy and Food Trends
Explores a range of topics from the historic evolution of diet and human health to present and future visions. Students will reflect on current and past trends in relation to sustainability, restaurant menus, health food products and eating habits.

Nutritional Principles
Focuses on human nutrition and the relationship between food and health, providing a foundation for understanding food preparation, analysis of diets and recipe modification.

Science of Food
Explores and examines basic culinary science from the make up of food to sensory evaluation of ingredients and their combinations. Students will gain an insight into food preservation, fermentation, and inventive use of oils, herbs, spices and edible plants.

Sustainable Food Systems
Assesses the environmental consequences of food choices. Through a series of lectures the integration between sustainable food production, processing, manufacturing and distribution will be discussed from an environmental perspective.

Practical Nutrition
Teaches the practical application of nutritional theory with an emphasis on global flavours, diversity of ingredients, innovative recipes and seasonality of produce. The basic principles of nutrition will be applied to food and beverages, menu planning, and adapting recipes.

Food Safety and Microbiology
Covers the standards of safe food processes that are involved from product development to food preparation and consumption of the food. Successful completion of the unit certifies students to Level 3 Award in Food Hygiene in Catering, awarded by The Royal Society for Public Health (RSPH).

Food Business, Media and Marketing
Introduces students to the business aspects of the food industry. The unit aims to develop knowledge, skills and creativity required to understand food business concepts, decision making and critical success factors.

KEY FACTS
1 Term - 3 Months • 204 Hours
Typical week: Approximately 20 hours per week
Qualification: Diploma (Level 4)*
Teaching method: Demonstration, practical class, theory class, field trips
Start dates: Spring, autumn

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)

*Please refer to our accreditation section on page 28.
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.

Gourmet short courses
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 macaroon: 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 macaroon, 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 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 macaron 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).

You can either apply directly online, or send all documents via email at london-admissions@cordonbleu.edu, or alternatively send to us by post to: Admissions, Le Cordon Bleu, 15 Bloomsbury Square, London WC1A 2LS, UK or in person.

The London Admissions team will be in touch to confirm receipt of your application. Only complete applications will be assessed. We will notify you of the outcome within 10 working days.

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

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
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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.