



LE CORDON BLEU®
NEW ZEALAND

PRIVATE HIGHER EDUCATION INSTITUTE



LE CORDON BLEU NEW ZEALAND

programmes

CULINARY ARTS • MANAGEMENT • ENTREPRENEURSHIP

Diplôme DE PÂTISSERIE

New Zealand Certificate in French Pâtisserie | NZQF Level 4 | 120 Credits

The Diplôme de Pâtisserie is based on progressive learning of fundamental techniques used in traditional French pastry. Students train and master the most complex and contemporary desserts. They will also begin to develop their artistic talents with sugar and chocolate creations. The Diplôme de Pâtisserie is awarded to students who have successfully completed the Basic, Intermediate, and Superior Pâtisserie certificates.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- IELTS 5.5
no sub score less than 5.0

DURATION

- 9 months (10 weeks for each certificate)

PROGRAMME OBJECTIVES

- Learning classical and innovative French culinary techniques.
- Learning to develop individual culinary styles.
- Learning professional working and organisational methods.

CAREER PATHWAYS

- Pastry Chef
- Speciality Pâtisserie Chef
- Baker
- Chocolatier
- Private Chef
- Cake designer

CORE OBJECTIVES

- Knife Skills
- Simple Breads
- Piping Techniques
- Cream and Mousses
- Traditional Desserts
- Cakes
- Basic Decoration
- Tart Production
- Basic Chocolate

Form a strong foundation on which to build your Pâtisserie skills and knowledge. You will learn to prepare a wide range of desserts and pastries through practical sessions and demonstrations.

BASIC PÂTISSERIE CERTIFICATE

- 10 WEEKS -



CORE OBJECTIVES

- Chocolate Piping
- Cake Decoration
- Chocolate Skills
- French Gâteau
- Tempering Techniques
- Plated desserts
- Kitchen Organisation
- High Tea Restaurant Service

Begin to master fundamental techniques, honing your focus on complex decoration. Develop essential artistic skills to create elegant plated dishes in our Brasserie Training Restaurant.

INTERMEDIATE PÂTISSERIE CERTIFICATE

- 10 WEEKS -

CORE OBJECTIVES

- Decoration & Presentation
- Confectionery
- International Boulangerie
- Sugar Sculpting
- Modern Entremets
- High Tea Restaurant Service

Combine all the knowledge, techniques, and artistic skills previously acquired to develop a personal culinary style. Grow confident operating in a restaurant environment.

SUPERIOR PÂTISSERIE CERTIFICATE

- 10 WEEKS -

DIPLÔME DE PÂTISSERIE

- 9 MONTHS -



Diplôme DE CUISINE

New Zealand Certificate in French Cuisine | NZQF Level 4 | 120 Credits

The Diplôme de Cuisine develops professional working knowledge; studying classic dishes with an original and contemporary style. Students learn French culinary techniques in a progressive and systematic manner, discover new ingredients and apply increasingly complex techniques. The Diplôme de Cuisine is awarded to students who have successfully completed the Basic, Intermediate, and Superior Cuisine certificates.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- IELTS 5.5
no sub score less than 5.0

DURATION

- 9 months (10 weeks for each certificate)

PROGRAMME OBJECTIVES

- Learning classical and innovative French culinary techniques.
- Learning to develop individual culinary styles.
- Learning professional working and organisational methods.

CAREER PATHWAYS

- Head Chef
- Sous Chef
- Chef de Partie
- Caterer
- Culinary Consultant
- Private Chef

CORE OBJECTIVES

- Knife Skills
- Fish Filleting
- Basic Butchery
- Basic Stocks
- Elementary Sauces
- Basic Doughs
- Introduction to Plating
- Elementary Methods of Cooking

Basic Cuisine opens the door to the adventures of classic cuisine. From day one, you begin to master the fundamental skills, as the term progresses, techniques continue to become more complex.

BASIC CUISINE CERTIFICATE

- 10 WEEKS -



CORE OBJECTIVES

- Preparing Live Shellfish
- Preservation Methods
- Intermediate Butchery
- Tempering Techniques
- Advanced Sauces
- Hot Soufflés
- Kitchen Management
- Training Restaurant Service

This course emphasises the importance of mise en place: understanding, organising and production. Put your lessons into practice in our Brasserie Training Restaurant.

INTERMEDIATE CUISINE CERTIFICATE

- 10 WEEKS -

CORE OBJECTIVES

- Cooking to Order
- Seasonal and Market Influences
- Identifying Specific Techniques
- Cultural Expression
- Advanced Butchery
- Training Restaurant Service

Learn about the current evolution of worldwide cuisine techniques. Now well-versed in classic culinary skills, you are encouraged to be more creative in both taste and presentation.

SUPERIOR CUISINE CERTIFICATE

- 10 WEEKS -

DIPLÔME DE CUISINE

- 9 MONTHS -



GRAND DIPLÔME®

New Zealand Certificate in French Cuisine | NZQF Level 4 | 240 Credits
& New Zealand Certificate in French Pâtisserie

Respected across the culinary and hospitality industry as a mark of excellence, the Grand Diplôme® is an influential qualification which allows our students to fulfil their ambitions and pursue the most sought after careers. The Grand Diplôme is awarded to students who have successfully completed the Diplôme de Pâtisserie and Diplôme de Cuisine programmes.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- IELTS 5.5
no sub score less than 5.0

DURATION

- 18 months (2 x 9 month diplomas)

PROGRAMME OBJECTIVES

- Learning classical and innovative French culinary techniques.
- Learning to develop individual culinary styles.
- Learning professional working and organisational methods.

CAREER PATHWAYS

- Head Chef
- Pastry Chef
- Caterer
- Chocolatier
- Culinary Consultant
- Private Chef

CORE OBJECTIVES

- Knife Skills
- Traditional Desserts
- Butchery
- Tart Production
- Sugar Sculpting
- Preservation Methods
- Chocolate Centrepiece
- Tempering Techniques
- Cooking to Order
- Seasonal and Market Influences
- Advanced Sauces
- Cultural Expression
- Kitchen Management
- Training Restaurant Service

You will learn to master the necessary skills to create fine Pâtisserie & Cuisine dishes through a combination of demonstrations, practical sessions and theory lessons, gaining knowledge from our classically trained Le Cordon Bleu master chefs who have experience working in senior positions in the world's finest kitchens and Michelin starred restaurants. Our Le Grand Diplôme® is the most prestigious culinary qualification from Le Cordon Bleu.

**BASIC
CUISINE CERTIFICATE**
- 10 WEEKS -

**BASIC
PÂTISSERIE CERTIFICATE**
- 10 WEEKS -

**INTERMEDIATE
CUISINE CERTIFICATE**
- 10 WEEKS -

**INTERMEDIATE
PÂTISSERIE CERTIFICATE**
- 10 WEEKS -

**SUPERIOR
CUISINE CERTIFICATE**
- 10 WEEKS -

**SUPERIOR
PÂTISSERIE CERTIFICATE**
- 10 WEEKS -

DIPLÔME DE CUISINE
- 9 MONTHS -

DIPLÔME DE PÂTISSERIE
- 9 MONTHS -

GRAND DIPLÔME®
- 18 MONTHS -

Diplôme AVANCÉ CULINAIRE

New Zealand Diploma in French Cuisine | NZQF Level 5 | 120 Credits
OR New Zealand Diploma in French Pâtisserie

In direct response to student and industry demand, Le Cordon Bleu New Zealand offers an advanced vocational culinary programme, Diplôme Avancé Culinaire (Level 5) with strands in Cuisine and Pâtisserie. This programme is designed to take the fundamental skills learned in our level 4 diplomas and elevate them to true industry expertise. Learn to design menus, manage staff, and enter the industry with a head start.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- Completed NZQF level 4 Certificate in related field
- IELTS 5.5 no sub score less than 5.0

DURATION

- 9 months (10 weeks per term)

PROGRAMME OBJECTIVES

- Research, plan, and develop contemporary dishes using seasonal ingredients.
- Utilise advanced preparation, cooking, and presentation methods.
- Grow culinary management skills

CAREER PATHWAYS

- Head Chef
- Speciality Pâtisserie Chef
- Menu & Recipe Developer
- Chocolatier
- Culinary Consultant
- Kitchen Operations Manager

CORE OBJECTIVES

- Staffing Strategies
- Staff Management
- Conflict Resolution
- Store Management
- Maintenance Schedules
- Operating Procedures
- Compliance Requirements
- Work-flow Development

CUISINE OBJECTIVES

- Molecular Cuisine (e.g. fluid gel, caviar, foam, spherification)
- Fermented Vegetables
- Fermented Drinks
- Introductory Cheese & Yoghurt Production
- Charcuterie
- Degustation Menu Design

PÂTISSERIE OBJECTIVES

- Yeast goods
- Modern Tarts & Glazes
- Confectionery & Moulded Chocolate
- Dietary Specific Design
- Molecular Desserts (e.g. fluid gel, caviar, foam, spherification)
- Artistic Chocolate Show-piece

You will advance your practical kitchen skills while developing your ability to design menus and manage a commercial kitchen. Theory subjects outline the importance of planning and monitoring work-flows and supplies in a kitchen environment, and the management of operating procedures and compliance requirements for operational roles. Also included is the theory of selecting and applying staffing strategies to meet performance targets and the management of staff relationships for operational roles.

**DIPLÔME DE
CUISINE**
- 9 MONTHS -

OR

**DIPLÔME DE
PÂTISSERIE**
- 9 MONTHS -

TERM 1

- 10 WEEKS | 70% PRACTICAL & 30% THEORY -

TERM 2

- 10 WEEKS | 70% PRACTICAL & 30% THEORY -

TERM 3 INTERNSHIP

- 10 WEEKS | 100% INDUSTRY INTERNSHIP -

DIPLÔME AVANCÉ CULINAIRE
- 9 MONTHS -

COMPLETE ONE OF THESE LEVEL 4 PROGRAMMES

Bachelor OF CULINARY ARTS & BUSINESS

NZQF Level 7 | 360 Credits (120 credits per year)

The Bachelor of Culinary Arts and Business is an applied degree designed to foster internationally aware business professionals that have genuine hands-on experience. This innovative degree features 45% practical learning alongside a robust selection of theoretical classes tailored to aspiring business owners and managers. The programme seamlessly integrates theory and practice across three strands of learning; culinary practice, culinary business, and culinary arts. The Bachelor of Culinary Arts and Business programme offers two distinct pathways, Food Entrepreneurship and Hospitality Management, giving students the flexibility to shape their studies around their career aspirations.

Key INFORMATION

INTAKE DATES

February & August

FORMAT

2.5 years on-campus &
final semester Industry Project

DURATION

3 years full-time

PREREQUISITES

- Academic evidence of equivalence to New Zealand university entrance.
- English proficiency IELTS Academic score of 6.0 with no band score lower than 5.5 (or equivalent).
- Over 17 years old.

CAREER PATHWAYS

- Entrepreneur
- Food and Beverage Manager
- Restaurant Manager
- Menu and Recipe Developer
- Food Journalist and Author
- Chef

Why LE CORDON BLEU NEW ZEALAND?

- Internationally recognized qualifications.
- Small class sizes with personalized attention.
- A focus on academic excellence and practical experience.

Who IS THIS PROGRAM FOR?

- High school graduates passionate for hospitality and the culinary arts.
- Aspiring entrepreneurs.
- Professionals looking to up-skill or switch industry.



Bachelor students touring New Zealand's premium Martinborough Wineries during their industry field trip

Curriculum

YEAR 1

COMPULSORY

- Cuisine Fundamentals
- Food and Beverage Operation & Service
- Pâtisserie Fundamentals
- Wine and Beverage Fundamentals
- Accounting Principles & Practice
- Food Quality Management Systems
- Hospitality Experience

FOOD ENTREPRENEURSHIP PATHWAY

- Advanced Cuisine

HOSPITALITY MANAGEMENT PATHWAY

- Food & Beverage Cost Control

PATHWAYS

YEAR 2

- Human Resource Management
- Marketing principles
- Volume & External Catering Management
- Hospitality Financial Management
- Management Information Systems

- Culinary Applications
- Aesthetics of Food & Wine
- Professional Gastronomic Practice

- Hospitality Management
- Restaurant Concepts
- Quality Services Management

YEAR 3

- Contemporary Industry Trends & Issues
- Ethical Food & Wine
- Professional Practice
- Strategies for Globalised Hospitality
- Co-operative Education Project (Industry Project)

INDUSTRY PROJECT

*Pathway choice and course availability are dependent on enrolment numbers and available resources.

ACADEMIC Journey

1

STUDENT LIFE

Explore the tightly packed region of Wellington, where scenic vistas are only a short journey from the bustling city. Wellington is the capital of art, food, and policy - the city is alive with festivals and cultural experiences. With a populace known for being kind and welcoming, this is the perfect place to break out of your comfort zone.

2

CAMPUS LIFE

Learn in our state-of-the-art facilities amongst your peers, a tight-knit community that have travelled from across the globe in pursuit of their passion for the culinary arts. Learn from industry experts, chefs and lecturers with decades of experience, and also a host of guest lecturers straight from industry. Gain insights that are current and relevant to today's hospitality sector.

3

PROFESSIONAL LIFE

New Zealand's hospitality and agricultural sectors are world leading yet small, everyone knows everyone, those with passion and drive are able to quickly make a name for themselves and rise faster than in larger markets. Throughout your studies you will gain opportunities to personally meet Wellington's industry leaders and shapers.



Master OF APPLIED HOSPITALITY MANAGEMENT

NZQF Level 9 | 180 Credits

The Master of Applied Hospitality Management at Le Cordon Bleu New Zealand is designed for aspiring leaders and professionals in the hospitality and tourism sectors. It blends theoretical knowledge with practical applications to prepare graduates for executive roles in this dynamic industry.

Key INFORMATION

INTAKE DATES

February & August

FORMAT

1 year on-campus &
Final Semester Research Project

DURATION

18 months full-time

PREREQUISITES

- Bachelor's degree (or equivalent) in business, management or a related hospitality area, with at least a B- grade average at level 7 (or higher).
- Degrees in other disciplines may be considered if the applicant has at least three years relevant hospitality experience at a supervisory level, or equivalent.
- English proficiency IELTS Academic score of 6.5 with no band score lower than 6 (or equivalent).

POSSIBLE CAREER OPPORTUNITIES

- Hotel department head
- Event director
- Regional operations manager
- Hospitality consultant
- Hospitality entrepreneur
- Business owner

Why

LE CORDON BLEU NEW ZEALAND?

- Internationally recognised qualifications.
- Small class sizes with personalised attention.
- A focus on academic excellence and practical experience.
- Access to a global alumni network.
- Support visas for partners and dependent children.
- Student work rights and post study work rights on successful completion.

Who

IS THIS PROGRAM FOR?

- Hospitality graduates aiming to advance their careers.
- Industry professionals seeking leadership roles.
- Entrepreneurs passionate about the hospitality industry.



IN A *Multidisciplinary* INDUSTRY,
WHERE CULTURE, CUISINE,
AND BUSINESS MEET

LEADERS REQUIRE *Vision*,
BUILT FROM CONFIDENCE
AND UNDERSTANDING.

The Master of Applied Hospitality Management program embodies a mindset of management excellence tailored for the hospitality industry. It is grounded in evolving bodies of knowledge, including people leadership and culture, managerial finance, and supply chain management within an international hospitality context. Graduates of the program will contribute to these knowledge domains, as informed consumers, critical reviewers, and through industry collaboration, creators of research that holds practical relevance for industry practitioners.

Curriculum

YEAR 1

YEAR 2 (One Semester)

COMPULSORY

- People, Leadership and Culture
- Managing Hospitality in the International Context
- Hospitality Managerial Finance
- Entrepreneurship in Hospitality
- Risk Management
- Research Methods
- Strategic Pricing and Customer Management
- Food and Beverage Supply Chain Management

- Applied Hospitality Management Project (Research Project)

RESEARCH PROJECT

*There are no devics for this programme.

PROGRAMME *Benefits*

HOSPITALITY LEADERSHIP

Enhance your leadership, management, and entrepreneurial skills. Gain advanced knowledge of global hospitality trends and business strategies.

1

WORLD CLASS FACULTY

Benefit from the extensive expertise our lecturers have developed through years of experience in the hospitality and business industries. Combine academic theory with real-world case studies to strengthen your competence in hospitality management.

2

INDUSTRY FOCUSED RESEARCH

Undertake a professionally supervised, research project in a hospitality-related setting for the final semester. Leverage our connections with industry leaders to contribute to project development and gain hands-on experience, preparing you to lead in the global hospitality sector.

3

STUDY & WORK IN NEW ZEALAND

Aotearoa, New Zealand, is a socially and environmentally conscious country that boasts its safety and high standards of living. Gain a 3 year Post Study Work Visa on successful completion.

4





Le Cordon Bleu New Zealand

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