A typical day at Le Cordon Bleu Paris – April 7
by Harry Covert - Intermediate Cuisine and Pâtisserie Student

April 7
8:00 am Arrive at Le Cordon Bleu Paris (change into clean uniform, go to demo with time to spare before attendance is called)
8:30 am Cuisine Demonstration (ingredients lists are given, but I need to take notes on the methods that the Chef demonstrates. A translator will clarify my questions to the Chef if necessary. Attention to detail is imperative!) A tasting, or palate analysis of the dish follows the demonstration.

Today's Cuisine menu
- Bream and fennel duo
- Provençal-style crisp wrapped lamb fillet, vegetable tian
- Blancmange scented with lavender and rosemary

12:00 pm Quick break for lunch, back in time to redress in chef's attire, tie back hair, wash hands, and pick up my knives and tool box

12:30 pm Practical - I need to replicate the lamb and vegetable tian dish that I observed in the demonstration. I have an individual workstation that imitates a professional kitchen furnished with all the necessary equipment. It is up to me to keep it in order and clean. The Chef evaluates my progress and work style, as well as the taste and presentation of the dish – so I need to be attentive. When my dish has been assessed, I can pack it up to enjoy it later with friends and neighbours. There is a refrigerator for students to keep their dishes fresh.

15:00 pm Half an hour break – usually I sit in the Winter garden (student's relaxation area) with friends and have a cup of coffee from the distributor.

15:30 pm Pastry Demonstration – take notes during the pastry demo – precision is more necessary in pastry, otherwise formulas will not work. Usually – I take photos of the finished dishes for my records; the tasting of the pastry demonstrations is my favourite part of the day.

Today's Pâtisserie menu – Restaurant desserts
- Raspberry filled macaroons with anise flavored pastry cream
- Dark chocolate fondant in a bee's nest
- Caramel crème brûlée

18:00 pm I go home and type up my notes on my laptop, and file alongside the photos.

19:30 pm I reheat my 'Provencal-style' lamb and analyze my accomplishment in comparison to that of the Chef. Tomorrow night I am looking forward to my Wine initiation module – one of the highlights of the week!
The expression “Cordon Bleu” evokes a Chef with an outstanding repertoire of skills. The term was introduced in 1578 when Henri III of France presented the knights of the Order of the Holy Spirit with a cross hanging from a blue ribbon.

Le Cordon Bleu Paris programs:

- Cuisine and Pâtisserie Certificates and Diplomas, including the Grand Diplôme®
- Boulangerie Diploma
- Wine and Management Program
- Restaurant Management Program
- Bachelor programs in Culinary Arts and International Hospitality Management
- Hautes Études du Goût – (in collaboration with the University of Reims)
- Continuing Education for groups of professionals
- Wine & Spirits Initiation
- Les Ateliers - Short-term courses for food enthusiasts

Reasons to choose Le Cordon Bleu Paris

- The city of Paris, birthplace of Le Cordon Bleu, is one of the gastronomic capitals of the world. Its open-air markets, bistros and boulangeries make it the perfect location to learn about culinary arts and to absorb France’s culture.

- Founded in 1895, Le Cordon Bleu Paris has more than 120 years of experience in culinary arts training.

- Chef instructors come from a variety of backgrounds: some have been awarded Michelin Stars, others have received prestigious awards. All are dedicated to teaching their craft.

- Our teaching methodology “watch, do, learn” is conveyed in demonstrations followed by practical sessions overseen by our Chefs.

- Demonstration classes are taught in French and translated into English.

- The best students can obtain internships in Parisian establishments, an invaluable work experience which will facilitate future professional pursuits.

- Studying at Le Cordon Bleu Paris will enable you to meet people from all over the world; where more than 60 nationalities are represented every term.

- Le Cordon Bleu is the first worldwide network of culinary arts and hospitality management institutes, training every year 20 000 students. Le Cordon Bleu offers a widely-respected range of program in the fields of gastronomy, hospitality and tourism, from beginner level to MBA.
The expression “Cordon Bleu” evokes a Chef with an outstanding repertoire of skills.

Le Cordon Bleu Paris programs:

- Restaurant Management Program
- Cuisine and Pâtisserie Certificates and Boulangerie Diploma

The best students can obtain internships in Parisian establishments, an invaluable work experience.

The city of Paris, birthplace of Le Cordon Bleu, is one of the gastronomic capitals of the world.

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- Chef instructors come from a variety of backgrounds: some have been awarded Michelin Stars, others have received prestigious awards. All are dedicated to teaching their craft.
- Demonstration classes are taught in French and translated into English.
- Continuing Education for groups of professionals
- Les Ateliers - Short-term courses for food enthusiasts
- Hautes Études du Goût – (in collaboration with the University of Reims)
- Bachelor programs in Culinary Arts and International Hospitality Management
- Culinary Certificates & Diplomas

Our culinary program is the most rigorous and complete training in traditional French culinary techniques available today. The core of our curriculum is our classic cycle in both cuisine and pâtisserie disciplines. In less than a year students can obtain the renowned Grand Diplôme®. Students, despite past experience, must start at basic level in order to advance to the next level. Students must pass written and practical exams in order to receive the respective level certificate. All three levels in each discipline must be successfully completed before the Diploma is attained. Both disciplines must be taken before receiving the coveted Grand Diplôme®. Cuisine and pâtisserie levels can be taken simultaneously, or one after another in 18 months, depending on the student’s timeframe.

Intensive sessions in each discipline are available throughout the year. Intensive programs have the same curriculum as the standard programs. Since these programs are accelerated, students can only take one discipline at a time: cuisine or pâtisserie. Intensive courses are scheduled six to nine hours a day, six days a week.

BASIC CUISINE CERTIFICATE
This course is an introduction to classic French culinary techniques. Students begin to build or refine their repertoire of culinary skills with the essential techniques of cooking: professional knife handling, preparing stocks, sauces, forcemeats and doughs, instruction on safety, hygiene, organization, and French culinary terms and definitions.

INTERMEDIATE CUISINE CERTIFICATE
This level applies the techniques acquired in basic level and introduces the flavors and influences of French regional cuisine. The lessons will cover training in food presentation, product origins, advanced technical cuts, seasonings, flavor appreciation and the importance of color, taste, and texture combinations. Through practice and repetition, students aim to perform tasks more easily and instinctively.

SUPERIOR CUISINE CERTIFICATE
Successful completion of this level culminates in the Cuisine Diploma. Original and contemporary interpretations of classic dishes are studied and students are encouraged to present their dishes innovatively and creatively. Intricate techniques, kitchen efficiency, and use of deluxe ingredients are all mastered during this level. At the end of this course the best students will be encouraged to join our internship program.

BASIC PÂTISSERIE CERTIFICATE
This course presents the fundamental techniques of pastry doughs, creams, and fillings needed to compose successful creations. Progressively, students practice accuracy in formulas and in the various uses of these techniques. Introduction to decoration, yeast doughs, masking and glazing cakes, creating traditional desserts, and French pastry terminology are covered.

INTERMEDIATE PÂTISSERIE CERTIFICATE
Basic skills are further developed and decoration and presentation skills are refined. Students are guided by the chefs to produce artistic, high-quality pastries. Petits fours, caramel, nougatine, and restaurant desserts are some of the lessons studied. Students are introduced to bread-baking and to chocolate work including hand tempering and dipping techniques.

SUPERIOR PÂTISSERIE CERTIFICATE
Successful completion of this level culminates in the Pâtisserie Diploma. The course aims to enhance individual creativity and artistic perfection, preparing students for the workforce. Students are taught to master three complementary elements of the craft: contemporary restaurant desserts, the art of chocolate, and artistic sugar creations. Successful participants will be able to hone their skills through an internship in one of Paris’ top establishments.

Le Cordon Bleu Diplôme de Cuisine

Le Cordon Bleu Diplôme de Pâtisserie

Grand Diplôme®
(On successful completion of both cuisine and pâtisserie diplomas)
April 7
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Today’s Cuisine menu
Bream and fennel duo
Provençal-style crisp wrapped lamb fillet, vegetable tian
Blancmange scented with lavender and rosemary

12:00 pm Quick break for lunch, back in time to redress in chef’s attire, tie back hair, wash hands, and pick up my knives and tool box
12:30 pm Practical - I need to replicate the lamb and vegetable tian dish that I observed in the demonstration. I have an individual workstation that imitates a professional kitchen furnished with all the necessary equipment. It is up to me to keep it in order and clean. The Chef evaluates my progress and work style, as well as the taste and presentation of the dish - so I need to be attentive. When my dish has been assessed, I can pack it up to enjoy it later with friends and neighbours. There is a refrigerator for students to keep their dishes fresh.
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Today’s Pâtisserie menu – Restaurant desserts
Raspberry filled macaroons with anise flavored pastry cream
Dark chocolate fondant in a bee’s nest
Caramel crème brûlée

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Julia Child the grand dame of American cuisine, was responsible for glamorizing French culinary arts on US television, and in numerous publications – conveying her skills with humor. This American culinary icon is currently a la mode due to the blockbuster movie “Julie and Julia” which was released on the silver screen with Meryl Streep starring as Julia Child. Herman den Bleijker an alumni from the Netherlands owns nine high-end restaurants and hosts a myriad of successful TV shows such as “Kitchen Nightmares”, “Herman’s Search for a Chef”, “Herman’s Heroes”, and “Herman Helps”. All of these shows have ratings with over one million viewers per episode. Herman visited Le Cordon Bleu Paris with six candidates for one of his TV series to show where he was trained and what Le Cordon Bleu stands for. Gastón Acurio Jaramillo is from Peru. After graduating from Le Cordon Bleu Paris (incidentally where he met his wife, Astrid), Gastón set up different types of restaurants in several cities worldwide and he is the author of various books. In Peru he hosts his own television program and contributes to several magazines. Celia Miranda & Gustavo Mata, a Brazilian couple who both studied at Le Cordon Bleu, have set up a unique super-club concept in Paris “Chez nous ... Chez vous” where they serve dinners to a select clientele in their home.

“It has to be Julia Child who inspired me - I used to watch her cooking show while going to university in the U.S. And as the first male Chinese to get admitted to the Cordon Bleu, it was a dream, a struggle, a movement, a bridge, and a fore-play for my destination as a restaurateur, gourmet, wine specialist, and journalist. But after all, it was all worth it. I couldn’t have done it without Le Cordon Bleu training!”

WILSON KWOK, Le Cordon Bleu Paris graduate - 1985

“...in Paris as a young man, then wherever you go for the rest of your life, it stays with you, for Paris is a moveable feast.”

ERNEST HEMINGWAY

Could you be the next star on this list?
CULINARY ARTS PROGRAMMES

Grand Diplôme® (Cuisine Diploma and Pâtisserie Diploma)
Diplôme de Cuisine
Diplôme de Pâtisserie

STANDARD PROGRAMMES

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
<th>Orientation</th>
<th>Graduation</th>
</tr>
</thead>
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<td>Thursday, January 5, 2017</td>
<td>Thursday, August 24, 2017</td>
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<tr>
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<td>Thursday, June 8, 2017</td>
<td>Tuesday, March 28, 2017</td>
<td>Thursday, November 16, 2017</td>
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INTENSIVE PROGRAMMES - CUISINE DIPLOMA OR PÂTISSERIE DIPLOMA

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
<th>Accelerated Level(s)</th>
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<tbody>
<tr>
<td>Wednesday, June 22, 2016</td>
<td>Wednesday, December 21, 2016</td>
<td>Superior level</td>
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<tr>
<td>Monday, June 27, 2016</td>
<td>Wednesday, December 21, 2016</td>
<td>Basic and Superior levels</td>
</tr>
<tr>
<td>Monday, June 27, 2016</td>
<td>Thursday, March 23, 2017</td>
<td>Basic level</td>
</tr>
</tbody>
</table>

Grand Diplôme®: 49,200 €
Diplôme de Cuisine: 28,850 €
Diplôme de Pâtisserie: 22,800 €

Boulangerie Diploma

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
<th>Orientation</th>
<th>Graduation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday, July 4, 2016</td>
<td>Friday, January 20, 2017</td>
<td>Monday, September 5, 2016</td>
<td>Friday, March 3, 2017</td>
</tr>
</tbody>
</table>

Boulangerie Diploma: 13,000 €

The diplomas’ tuition fees include the application fee (1,500 €), course content, uniform, equipment and activities. The full amount of the Culinary Arts diplomas tuition fees shall be paid in cleared funds no less than eight (8) weeks before the first day of the programme in order to guarantee a place.

Cuisine and Pastry Certificates
Basic, Intermediate, Superior

STANDARD PROGRAMMES

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
<th>Orientation</th>
<th>Graduation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wednesday, June 22, 2016</td>
<td>Saturday, September 3, 2016</td>
<td>Thursday, January 5, 2017</td>
<td>Thursday, March 23, 2017</td>
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<tr>
<td>Monday, September 5, 2016</td>
<td>Friday, November 18, 2016</td>
<td>Tuesday, March 28, 2017</td>
<td>Thursday, June 8, 2017</td>
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</tbody>
</table>

INTENSIVE PROGRAMMES

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
<th>Proposed Certificate</th>
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</thead>
<tbody>
<tr>
<td>Monday, June 27, 2016</td>
<td>Friday, July 29, 2016</td>
<td>Basic Cuisine or Basic Pâtisserie</td>
</tr>
<tr>
<td>Monday, November 21, 2016</td>
<td>Wednesday, December 21, 2016</td>
<td>All levels in Cuisine and Pâtisserie available</td>
</tr>
</tbody>
</table>

Basic Cuisine: 10,600 €*
Intermediate Cuisine: 10,100 €
Superior Cuisine: 10,300 €
Basic Pastry: 8,500 €*
Intermediate Pastry: 7,900 €
Superior Pastry: 8,100 €

The tuition fees for each certificate include the application fee (500 €), course content, uniform, equipment and activities.

* Basic certificates tuition fees include the uniform and equipment.
The full amount of the Culinary Arts certificates tuition fees shall be paid in cleared funds no less than eight (8) weeks before the first day of the programme in order to guarantee a place.
Bachelor in Culinary Arts Management
Bachelor in International Hospitality Management

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
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</thead>
<tbody>
<tr>
<td>Monday, September 26, 2016</td>
<td>June 2019</td>
</tr>
</tbody>
</table>

Europeans Students
- 1st year: 10,500 €
- 2nd year: 10,000 €
- 3rd year: 10,000 €

Non-Europeans Students
- 1st year: 12,500 €
- 2nd year: 11,500 €
- 3rd year: 11,500 €

The Bachelor's tuition fees include course content and activities.
*First-year tuition fees include the application fee (200 €), uniform and equipment.

Restaurant Management Diploma

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wednesday, March 23, 2016</td>
<td>Friday, March 24, 2017</td>
</tr>
<tr>
<td>Monday, September 12, 2016</td>
<td>Friday, September 15, 2017</td>
</tr>
</tbody>
</table>

Restaurant Management Diploma: 15,900 €
The tuition fees include the application fee (200 €), course content, uniform and activities.

Art, Science and Wine Management Diploma

<table>
<thead>
<tr>
<th>Orientation</th>
<th>Graduation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday, September 12, 2016</td>
<td>Thursday, July 13, 2017</td>
</tr>
</tbody>
</table>

Art, Science and Wine Management Diploma: 19,800 €
The tuition fees include the application fee (200 €), course content, uniform and activities.

The full amount of the Bachelor, Restaurant Management and Arts, Science & Wine Management Diplomas tuition fees shall be paid in cleared funds no less than twelve (12) weeks before the first day of the programme in order to guarantee a place.

Diplôme Universitaire du Goût, de la Gastronomie et des Arts de la Table

<table>
<thead>
<tr>
<th>Entry Date</th>
<th>End Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday, October 10</td>
<td>Saturday, October 22, 2016</td>
</tr>
</tbody>
</table>

Diplôme Universitaire du Goût, de la Gastronomie et des Arts de la Table: 7,500 €
The tuition fees include course content, accommodation, meals and local transportation in relation to the programme.
The diploma will be awarded the year following the programme to the students who have obtained the required level after the final exam and thesis.
terms and conditions of payment, deferment, and cancellation

1. PAYMENT

1.1. The full amount of the fees shall be paid in several installments no less than eight (8) weeks before the first day of the program.

1.2. If an applicant fails to comply with condition 1.1, Le Cordon Bleu is entitled to cancel his/her place on the program and the application fee will not be refunded.

1.3. All fees are payable in Euros only. Payment in other currencies is not accepted.

2. DEFERMENT

2.1. An applicant may defer only once the commencement of his/her program to a later term, by providing written justification eight (8) weeks prior to the first day of the program. The permitted maximum length of the deferment is three (3) months from the original commencement date.

2.2. In the hypothesis of the accepted deferment, applicable terms, conditions, and tuition fees are those in force at the time of the student's transfer notice. Should the school fail to enroll the student in a later term due to the student's request, the student will be held responsible for the new enrollment fees.

2.3. No refund shall be made for cancellation of the deferred program.

3. CANCELLATION

3.1. An applicant who, having accepted an Admissions Proposal offered by the school, decides to cancel more than eight (8) weeks prior to the commencement of the program, shall be entitled to a refund of all payment made, less applicable administrative fees.

3.2. If a student fails to complete a program for any reason whatsoever, no refund of fees or reduction in fees payable shall be made, so Le Cordon Bleu will not refund program fees once the program has started.

3.3. If the validity of a student's enrollment is voided by the school, any payment made by the student shall be refunded in full, or transferred to another program the student selects.

4. GENERAL

4.1. No student shall be entitled to use the name and/or logo “Le Cordon Bleu” and/or any similar names or logos under any circumstance or at any time or in any place (including the internet).

5. CITIZENSHIP INFORMATION

5.1. Nationality:

5.2. Date of Birth:

5.3. Place of Birth:

5.4. Permanent Address:

5.5. Emergency Contact Information:

6. DO YOU HAVE ANY HANDICAP, ILLNESS, OR ALLERGY?

6.1. Do you wish to receive the newsletters and information on the programs and activities of Le Cordon Bleu?

Check the list before you send your application back to Le Cordon Bleu

1. Complete application form

2. CV (resumé)

3. Uniform measurement form

4. Photos with your name on the back

5. Boarding pass

6. Bank transfer to:

7. Credit/debit card (Visa, Mastercard, and JCB). In which case, a 1% credit card transaction fee will be added

8. Passport photocopy

9. Uniform measurement form

10. Uniforms

11. Letter of motivation

12. Handicapped

13. Code

14. Signature

Reference for: LE CORDON BLEU PARIS Admissions Office
3, rue Louis Demailly
75003 Paris, France
Tel: +33 (0) 1 48 56 03 96 - Fax: +33 (0) 1 48 56 61 96
E-mail: admissions@lecordonbleu.com
This form superseded all previous forms (October 2017)

15. Application fee

16. Fee

17. Permanent address

18. Emergency contact information

19. Citizenship information

20. Handicap

21. Illness

22. Allergy

23. Yes

24. No

Do you wish to receive the newsletters and information on the programs and activities of Le Cordon Bleu?

Yes    No

Please include country & area codes.

Please include country & area codes.

Please check this list before you send your application back to Le Cordon Bleu.

Please note that it is the candidate’s responsibility for the obtention of his/her visa. For information concerning visas to study in France, please refer to the website: www.visafrance.com

Le Cordon Bleu Paris, application form
Please refer to the Le Cordon Bleu calendar.

English language competency level

Entry Date (day/month/year):

7.1. DIPLOMATS

Initiation to Wine & Spirits

In addition to the culinary arts programs, Le Cordon Bleu Paris offers all students a Wine and Spirits Initiative which complements and enhances their culinary training. The school schedule has been adapted to enable Cuisine and Pâtisserie certificate and diploma students to follow the wine modules.

Diplomas (Choose where applicable):

• Diploma de Pâtisserie

Cuisine and Pâtisserie Diplomas simultaneously

• Diplôme de Pâtisserie (Gâteaux cannelés & Chantilly)

7.2. CERTIFICATES

Basic Cuisine

Basic Pâtisserie

Intermediate Cuisine

Intermediate Pâtisserie

Superior Cuisine

Superior Pâtisserie

8. APPLICATION PROCEDURE

Only completed and legible applications will be presented to the Admissions jury. Le Cordon Bleu undertakes to ensure that all applications are assessed in an ethical and responsible manner.

For all applications sent less than eight (8) weeks prior to the start of the program chosen, please contact the school directly at +33 01 53 54 22 50.

3rd step

• Attach CV (resumé including background, education, and special interests).

• Include two (2) passport photos with your name written on the back.

• Attach letter of motivation (300-500 words) detailing your short and long term culinary goals.

4th step

• If applicable, evidence of attending and attaining prior Le Cordon Bleu Certificates or Diplomas or other related diplomas (photocopies only, Le Cordon Bleu will retain these).

• Include a check for the sum of _________ € made payable to “Le Cordon Bleu”.

• Include your bank transfer details. Please include proof of bank transfer.

5th step

• Include a copy of the bank transfer form. These non-refundable fees are deducted from the tuition fees. Please note that the full amount of fees of the program chosen must be paid no less than eight (8) weeks prior to the first day of class.

These non-refundable fees are deducted from the tuition fees. Please note that the full amount of fees of the program chosen must be paid no less than eight (8) weeks prior to the first day of class.

I authorize Le Cordon Bleu to debit my account with _______________________ € (a 1% credit card transaction fee will be added to this amount for the Application fee(s)) for the Application fee(s) of:

Card Number:

Exp. Date:

Security Code:

I _____________________________________________ (name on card)

6th step

Le Cordon Bleu encourages the candidate to read all documents carefully. The candidate must return to the Admissions Office a signed copy of the tuition fees payment form accompanied by a copy of the bank transfer form.

FORM OF PAYMENT

• Bank transfer

(Reserved for the administration)

• Check

(Please refer to payment section 1.3 of the terms and conditions (page 4) for bank details. Please include proof of bank transfer.)

Signature:

7.3. ELECTIVES

In addition to the culinary arts programs, Le Cordon Bleu Paris offers all students a Wine and Spirits Initiative which complements and enhances their culinary training. The school schedule has been adapted to enable Cuisine and Pâtisserie certificate and diploma students to follow the wine modules.

Initiation to Wine and Spirits (encompasses three modules - for students registered in a diploma)

Wine Essentials (for students registered in basic level)

French Wines and Tastes (the students register in intermediate level)

Wines of the World (for students registered in superior level)

8th step

STUDENT UNIFORM - MEASUREMENT FORM

Only students registering in culinary diploma or certificate programs must fill in this form.

Please tick your size for the jacket, the trousers and the cook’s hat.

JACKET

<table>
<thead>
<tr>
<th>WC</th>
<th>PR</th>
<th>UK</th>
<th>Le Cordon Bleu</th>
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<tbody>
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<td>6•8</td>
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COOK’S HAT

Size

Head size around your forehead

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<tr>
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<th>CM</th>
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<tbody>
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<td>S (Female)</td>
<td>20.8–21.5</td>
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COOK’S HAT

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TROUSERS

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</table>

Please enter your details and the size you normally wear:

- Specify details so we can collate information for records.

How did you find out about Le Cordon Bleu?

Optionally specify details so we can collate information for records.
6. LANGUAGES

- What is your native language?
  - French language competency level
    - Excellent
    - Good
    - Fair
    - Poor

7. PROGRAM SELECTION AND ENTRY DATE

- Please refer to the Le Cordon Bleu calendar.
- English language competency level
- Exit Date (day/month/year):
- Entry Date (day/month/year):

7.1. DIPLOMATES

- Initiation to Wine & Spirits
  In addition to the culinary arts programs, Le Cordon Bleu Paris offers all students a Wine and Spirits Initiation which complements and enhances their culinary training. The school schedule has been adapted to enable Cuisine and Pastry certificate and diploma students to follow the Wine modules.

- Diploma of Cuisine
  - (Students who have completed the diploma modules - for students registered in a diploma.
  - Wine Education (for students registered in basic level)
  - French Wines and Spirits (for students registered in intermediate level)
  - Wines of the World (for students registered in superior level)

8. APPLICATION PROCEDURE

- Only complete and legible applications will be presented to the Admissions Jury at Le Cordon Bleu undertake to ensure that all applications are assessed in an ethical and responsible manner.
- For all applications sent less than eight (8) weeks prior to the start of the program chosen, please contact the school directly at +33 (0)1 53 68 22 50.

3rd step

- Complete all application forms including the uniform measurement form.
- Attach CV (incompleting including background, education, and special interests).
- Attach letter of motivation (200-300 words) detailing your short and long term career goals, your objectives, and reasons for choosing Le Cordon Bleu.
- Passport photograph (photo related to the civil status, passport number, and signature).
- Include two (2) passport photos with your name written on the back.
- Enclose a non-refundable application fee of €150 for a Diploma.
- Enclose a non-refundable application fee of 5% (last three numbers on the back of the card).

4th step

- I authorize Le Cordon Bleu to debit my account with _________________________¤ a month prior to the first day of class. (Please refer to payment section 1.3 of the terms and conditions (page 4) for bank details. Please include proof of bank transfer.)

- Credit/Debit Card
  - Visa
  - Mastercard
  - JCB
  - Other

- Application Date:
- Security Code:
- (Reserved for the administration)

Information for records:

- Full Name:
- Date of Birth:
- Gender:
- Program:
- Entry Date:
- Email:
- Phone:
- Address:

- If you are under eighteen years of age, please provide the name of your parent/guardian:

- Full Name:
- Date of Birth:

- Le Cordon Bleu encourages the candidate to read all documents carefully. The candidate must return to the Admissions Office a signed copy of the tuition fees payment form accompanied by a copy of the bank transfer form.

- Beyond the signed documents and the tuition fees have been received, Le Cordon Bleu
  will send to the future student, a welcome package which will include: the official
  proof of registration (required for a visa application), a receipt of
  payment as well as the orientation day appointment.

2.2 step

- If you are under eighteen years of age, please provide the name of your parent/guardian:
  - Full Name:
  - Date of Birth:

- Signature:

- Le Cordon Bleu website
- Facebook
- Instagram
- Twitter
- Admissions
- Alumni
- Le Cordon Bleu books
- Le Cordon Bleu events

- Please write in upper case

- How did you find out about Le Cordon Bleu?

- Please specify details so we can collate information for records.

- Other

- Internally by a referring website
- Internet by a referring website

- Via the school
- Via the school

- Friends
- Friends

- Other
- Other

- Please specify details so we can collate information for records.

- Other

- Did you find out about Le Cordon Bleu from your teacher?

- Did you find out about Le Cordon Bleu from your teacher?

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- Did you find out about Le Cordon Bleu from your teacher?
terms and conditions of payment, deferment, and cancellation

1. PAYMENT

1.1. The full amount of the fees shall be paid in cleared funds no less than eight (8) weeks before the first day of the program.

1.2. If an applicant fails to comply with condition 1.1, Le Cordon Bleu is entitled to cancel his/her place on the program and the application fee will not be refunded.

1.3. All fees are payable in Euros only. Payment by mail by check (excluding Eurocheques) payable to “Le Cordon Bleu” - bank transfer to:

Bank Name: LE CORDON BLEU
Account Name: Le Cordon Bleu Paris
IBAN Code: FR 76 3000 4014 0200 0205 0776 595
Account Number: 00020507765
Branch Code: 01402
Beneficiary Name: LE CORDON BLEU

1.4. Any candidate benefiting from a reduction when registering for a Diplôme de Cuisine, of entrance in Intermediate and/or Superior level(s). The three (3) levels must run consecutively.

1.5. It is the student’s responsibility to ensure that his/her bank clearly indicates the student’s name, program requested, and date of entry on the transfer form. Failure to clearly identify funds may lead to delayed enrollment and cancellation of the application.

2. DEFERMENT

2.1. An applicant may defer only once the commencement of his/her program to a later term, by providing written justification eight (8) weeks prior to the first day of the program. The permitted maximum length of the deferment is three (3) months from the original date of the offer. Deferred fees are those in force at the time of the student’s transfer notice. Should the school receive notice to cancel more than eight (8) weeks prior to the commencement of the program, no refunds will be made. No refunds will be made for courses that have already started.

2.2. No refund shall be made for cancellation of the deferred program.

3. CANCELLATION

3.1. An applicant who, having accepted an Admission Proposal offered by the school, wishes to cancel more than eight (8) weeks prior to the commencement of the program, shall be entitled to a refund of all payments made. Each application fee is non-refundable. Any balance due for candidates registered eight (8) weeks or less before the start of the program.

3.2. If a student fails to complete a program for any reason whatsoever, no refund of fees or reduction in fees payable shall be made. Le Cordon Bleu will not refund program fees once the program has started.

3.3. In the unlikely event of a program being cancelled by the school, any payments made by the student in advance will be refunded in full, or transferred to another program at the student’s discretion. Le Cordon Bleu reserves the right to inform the student of any changes that might occur in programming or tuition costs without any reimbursement of fees paid.

4. GENERAL

4.1. No student shall be entitled to use the name and/or logo “Le Cordon Bleu” and/or trademark, company, or trading name, domain name, or otherwise.

4.2. No student shall be entitled to use the name and/or logo “Le Cordon Bleu” and/or trademark, company, or trading name, domain name, or otherwise.

4.3. All students should respect the internal rules of the school.

4.4. The school reserves the right in its absolute discretion to modify the enrollment terms and conditions of payment, deferment, and cancellation of any student who has been fully satisfied. Due consideration will be placed on the students’ motivation to learn if the applicant can demonstrate that the qualification is of equivalent academic standing.

4.5. The school reserves the right to refund the fees paid less the non-refundable application fee.

4.6. The school takes the appropriate insurance to cover such risks.

check this list before you send your application back to Le Cordon Bleu

☐ Complete application form
☐ CV
☐ Letter of motivation
☐ Previous photograph

☐ Website
☐ Photocopies of prior related certificates and diplomas
☐ Application fee
☐ Before measurement form

1. PERSONAL INFORMATION

Please write in upper case.

☐ Last Name: 

☐ First Name: 

☐ Permanent Address:

Street: 

Postal/Zip Code: 

City: 

Province/State/Region: 

Country: 

Phone: 

Fax: 

Email: 

Please include country & area codes.

☐ Do you wish to receive the newsletters and information on the programs and activities of Le Cordon Bleu? 

☐ Yes ☐ No

☐ Yes - If so, please give details: 

☐ Return to: LE CORDON BLEU PARIS

Admissions Office

8, rue Léon Delhume

75 015  Paris, France

Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96

E-mail: parisadmissions@cordonbleu.edu

This form supersedes all previous forms (October 2017)

2. INVOICING INFORMATION

☐ Return to: LE CORDON BLEU PARIS

Admissions Office

8, rue Léon Delhume

75 015  Paris, France

Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96

E-mail: parisadmissions@cordonbleu.edu

This form supersedes all previous forms (October 2017)

3. EMERGENCY CONTACT INFORMATION

Last Name: 

First Name: 

Relationship: 

Address: 

Telephone: 

Fax: 

Mobile: 

Please include country & area codes.

4. DO YOU HAVE ANY HANDICAP, ILLNESS, OR ALLERGY? 

☐ Yes ☐ No

☐ No - If so, please give details:

☐ Return to: LE CORDON BLEU PARIS

Admissions Office

8, rue Léon Delhume

75 015  Paris, France

Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96

E-mail: parisadmissions@cordonbleu.edu

Do you wish to receive the newsletters and information on the programs and activities of Le Cordon Bleu? 

☐ Yes ☐ No

☐ Yes - If so, please give details: 

☐ Return to: LE CORDON BLEU PARIS

Admissions Office

8, rue Léon Delhume

75 015  Paris, France

Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96

E-mail: parisadmissions@cordonbleu.edu

This form supersedes all previous forms (October 2017)

5. CITIZENSHIP INFORMATION

Nationality: 

Date of Birth (day/month/year): 

Place of Birth: 

Passport Information 

Country: 

Passport Number: 

Expiration Date: 

Please note that it is the candidate’s responsibility for the attention of his/her visa. For information concerning visas to study in France, please refer to the website: www.tousvisas.com

☐ Return to: LE CORDON BLEU PARIS

Admissions Office

8, rue Léon Delhume

75 015  Paris, France

Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96

E-mail: parisadmissions@cordonbleu.edu

This form supersedes all previous forms (October 2017)

Attachments

Do you wish to receive the newsletters and information on the programs and activities of Le Cordon Bleu? 

☐ Yes ☐ No

☐ Yes - If so, please give details: 

☐ Return to: LE CORDON BLEU PARIS

Admissions Office

8, rue Léon Delhume

75 015  Paris, France

Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96

E-mail: parisadmissions@cordonbleu.edu

This form supersedes all previous forms (October 2017)
3. APPROVAL

Offers of course placements will be based on the assessment of the Admissions jury having considered the extent to which the qualifications, proficiencies, and aspirations of the candidate to achieve the qualifications offered by Le Cordon Bleu and their future aspirations expressed in their application. No reevaluation of offers for considerations received eight (8) weeks or less before the start of the program.

3.1. An applicant who, having accepted an Admission Proposal offered by the school, gives notice to cancel more than eight (8) weeks prior to the commencement of the program, shall be entitled to a refund of all payments made, less the application fee. No refunds will be made for cancellations received eight (8) weeks or less before the start of the program.

3.2. If a student fails to complete a program for any reason whatsoever, no refund of fees once the program has started.

3.3. No refund shall be made for cancellation of the deferred program.

3.4. Any candidate benefiting from a reduction when registering for a Diplôme de Cuisine, will lose his/her place on the program (based on the Le Cordon Bleu Paris calendar), the student will refund the fees paid less the non-refundable application fee.

3.5. If the school is unable to place the student in a later program (based on the Le Cordon Bleu Paris calendar), the school will refund the fees paid less the non-refundable application fee.

4. GENERAL

4.1. No student shall be entitled to use the name and logo “Le Cordon Bleu” and/or counterparts or logos under any circumstances in any form of any kind including internet, whether verbal, written, or other forms of advertising or in any trade mark, company, or otherwise.

4.2. All students should respect the internal rules of the school.

4.3. The student is responsible for notifying Le Cordon Bleu of any amendments regarding the status of his/her visa. For information concerning visas to study in France, please refer to the website.

5. CITIZENSHIP INFORMATION

Nationality:

Date of Birth (day/month/year):

Postal/Zip Code:

City:

Province/State/Region:

Country:

Relationship:

First Name:

Last Name:

Mobile:

Telephone:

Fax:

E-mail:

Return to: LE CORDON BLEU PARIS
Admissions Office
8, rue Léon Delhomme
75015 Paris, France
Tel: +33 (0) 1 53 68 22 50 - Fax: +33 (0) 1 48 56 61 96
E-mail: parisadm issions@ cordonbleu.edu

This form supersedes all previous forms (October 2017)

Please include country & area codes.

Please include country & area codes.

Do you wish to receive the newsletter and information on the programs and activities of Le Cordon Bleu?

Yes  No

Please indicate your country and area codes.

Do you have any medical issue, illness, or allergy?

Please indicate your country and area codes.

Do you need a visa or work permit?

Please indicate your country and area codes.

Please include country & area codes.
Students can start with a Culinary Arts program and follow with the Wine and Management program, or vice versa. Special price packages are available when concurrently combining the two. Please contact the Admissions department for more information.

**2.6 ELIGIBILITY**

**Initiation to Wine & Spirits**

In addition to the culinary arts programs, Le Cordon Bleu Paris offers all students a Wine and Spirits Initiative which complements and enhances their culinary training. The school schedule has been adapted to enable Cuisine and Pastry certificate and diploma students to follow the wine modules.

- **Initiation to Wine and Spirits (complements three modules - for students registered in a diploma)**
  - **Wine Foundation** (for students registered in basic level)
  - **French Wines and Shovels** (the students registered in intermediate level)
  - **Wines of the World** (the students registered in superior level).

**2.8 APPLICATION PROCEDURE**

Only completed and legible applications will be presented to the Admissions jury at Le Cordon Bleu Paris to ensure that all applications are assessed in an ethical and responsible manner. All applications sent less than eight (8) weeks prior to the start of the program chosen, please contact the school directly at +33 (0)1 55 42 50 50.

- **3rd step**
  - Complete and sign application form including the uniform measurement form.
  - Attach CV (resume including background, education, and special interests).
  - Include two (2) passport photos with your name written on the back.
  - Attach letter of motivation (300–500 words) detailing your short and long term culinary goals, career objectives, and reasons for choosing Le Cordon Bleu.
  - If applicable, evidence of attending and attaining prior Le Cordon Bleu Certificates or Diplomas or other related diplomas (photocopies only, Le Cordon Bleu will not retain these).

- **4th step**
  - Once the signed documents and the tuition fees have been received, Le Cordon Bleu will send to the future student, a welcome package which will include: the official proof of registration (required for a visa application), a receipt of payment as well as the orientation day appointment.

**FORM OF PAYMENT**

- **Bank transfer**
  - of 1% credit card transaction fee will be added to this amount

- **Credit/Debit Card**
  - Visa
  - Mastercard
  - JCB

**STUDENT UNIFORM - MEASUREMENT FORM**

Only students registering in culinary diploma or certificate programs must fill in this form.

- **Please refer to upper case**

- **Authorization**
  - Le Cordon Bleu to debit my account with _____________€
  - (a 1% credit card transaction fee will be added to this amount for the Application fee(s) of _____________€)

- **Signature**: 
  - _____________________________ (name of applicant)

- **Form accompanied by a copy of the bank transfer form.**

**COOK’S HAT**

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<th>Head size around your forehead</th>
<th>Size</th>
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<tr>
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**JACKET**

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**6. LANGUAGES**

What is your native language?

- **French language proficiency level**
  - Excellent
  - Good
  - Fair
  - Poor

- **English language proficiency level**
  - Excellent
  - Good
  - Fair
  - Poor

**7. PROGRAM SELECTION AND ENTRY DATE**

Please mark the diploma or certificate you are applying for, and your preferred entry date (day/month/year) and exit date (day/month/year).

- **ENTRY DATE**: 
  - (Days of the Week) 
  - (Month) 
  - (Year)

- **EXIT DATE**: 
  - (Days of the Week) 
  - (Month) 
  - (Year)

**7.1 DIPLOMATES**

- **Grand Diplôme®**
  - (3 Pâtisserie Certificates: Basic, Intermediate, and Superior)

- **Cuisine and Pâtisserie Diplomas simultaneously**

- **Grand Diplôme®**

- **7.2 CERTIFICATES**

- **Basic Cuisine**
  - Standard
  - Intensive

- **Basic Pâtisserie**
  - Standard
  - Intensive

- **Intermediate Cuisine**
  - Standard
  - Intensive

- **Intermediate Pâtisserie**
  - Standard
  - Intensive

- **Superior Cuisine**
  - Standard
  - Intensive

- **Superior Pâtisserie**
  - Standard
  - Intensive

**7.3 ELECTIVES**

In addition to the culinary arts programs, Le Cordon Bleu Paris offers all students a Wine and Spirits Initiative which complements and enhances their culinary training. The school schedule has been adapted to enable Cuisine and Pastry certificate and diploma students to follow the wine modules.

- **Wine Essentials** (for students registered in basic level)
- **French Wines and Shovels** (the students registered in intermediate level)
- **Wines of the World** (the students registered in superior level).

- **In addition to the culinary arts program, Le Cordon Bleu Paris offers all students a Management program, or vice versa. Special price packages are available when concurrently combining the two. Please contact the Admissions department for more information.**

- **7.4 HOW DID YOU FIND OUT ABOUT LE CORDON BLEU?**

Please specify details so we can collate information for records.

- ☐ Other LCB school
- ☐ Internet by referring website
- ☐ Educational agent/consultant
- ☐ Newspapers, TV, radio
- ☐ Parents, friends
- ☐ Festival, educational fair, conference
- ☐ Advertising
- ☐ Le Cordon Bleu books
- ☐ Le Cordon Bleu website
- ☐ Other