



Personal Details

First Name (Mr./Mrs./Miss)	Middle Name	
Surname	Nickname/Preferred Name * <small>Your preferred name will be reflected on LCBD student ID card</small>	
Student ID	Email Address	
Phone No.	Mobile No.	
Mailing Address		
	Post / Zip Code	Country

Enrollment Period

Weekday Class (Classic Cycle, Thai Cuisine & The Art of Bakery):	<input type="checkbox"/> February	<input type="checkbox"/> May	<input type="checkbox"/> July	<input type="checkbox"/> October	Year <input type="text"/>
Saturday Class (Classic Cycle):	<input type="checkbox"/> February	<input type="checkbox"/> July			Year <input type="text"/>

Please select (tick) the programme in which you intend to enrol.

Note: Class groups are filled automatically as applicants course fees are paid in full. Once a class is filled, students will be placed on a waiting list.

Classic Cycle Programme

Certificate Programmes

Cuisine

<input type="checkbox"/> Basic Cuisine (180 hours)	Tuition Fee: THB 247,200
<input type="checkbox"/> Intermediate Cuisine (180 hours)	THB 247,200
<input type="checkbox"/> Superior Cuisine (180 hours)	THB 250,000

Pâtisserie

<input type="checkbox"/> Basic Pâtisserie (180 hours)	THB 247,200
<input type="checkbox"/> Intermediate Pâtisserie (180 hours)	THB 247,200
<input type="checkbox"/> Superior Pâtisserie (180 hours)	THB 250,000

Diploma Programmes

<input type="checkbox"/> Diplôme de Cuisine (540 hours)	THB 744,400	Scholarship: THB 707,180
<input type="checkbox"/> Diplôme de Pâtisserie (540 hours)	THB 744,400	THB 707,180
<input type="checkbox"/> Grand Diplôme (1080 hours)	THB 1,488,800	THB 1,339,920

The Art of Bakery Programme

<input type="checkbox"/> The Art of Bakery Programme (240 hours)	THB 270,000
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Professional Thai Cuisine Programme

<input type="checkbox"/> Thai Cuisine Programme (540 hours)	THB 455,000
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Remark:

- Full payment of tuition fees must accompany the application form at the time of registration.
- The school is entitled to enroll applicants when fees have been paid but this also depends on course availability.
- Late payment fees may be invoiced to any student who pays their fees after the published deadline.
- For courses to commence, we need to enroll a minimum number of students. If we cannot achieve this minimum number of enrolments, the course may be cancelled. Applicants will be notified of this and will receive a full refund of their fees - or - students may defer their studies to another date (if available) and the school will retain the fees until the next course.
- Fees are non-refundable once the course has commenced.
- All tuition and fees are subject to change without prior notice.
- Scholarship applicant must pay tuition fees according to school's conditions.
- Le Cordon Bleu Dusit reserves the right to make any change in tuition fees, other fees, promotions and conditions without prior notice.

Fees, Conditions & Refunds Policy

1. A non refundable Application Fee is payable upon application for enrolment or re-enrolment.

2. If Le Cordon Bleu Dusit Culinary School does not accept an application for any reason or the student VISA is refused, there will be no refund of the application fee.

3. Le Cordon Bleu Dusit Culinary School will not accept the tuition fee if a place is not available for the intake applied for, and will consult with the student to defer commencement date.

4. New students must submit full tuition fees, tool kit, and uniform payments on the day of the deadline or at least 6 weeks before course commencement. Students may choose to pay a course in installments by consulting with Student Services Department for a "Partial Payment/ Installment Registration Form"; as an international student you must pay a minimum of 50% of the tuition fee along with uniform and tool kit fees on or before the enrolment deadline set by the school. Any overdue balance must be settled before the term starts and must be made at least 10 days before the Orientation Day, otherwise students will NOT be allowed to commence their studies.

All payments must be made by bank transfer or credit cards (Thai Baht only).

5. Le Cordon Bleu Dusit Culinary School reserves the right to charge a late payment fee of 5% the course tuition fee payable, if the payment is not received by the due date.

6. An applicant who has been accepted for enrolment by Le Cordon Bleu Dusit for a particular term but who then decides not to start the course and who provides formal written notice to LCBD, shall be entitled to a refund. Please see the chart below to see what % of the tuition fees will be refunded.

% of the Tuition Fees to be Refunded	Effective Date of Refund Request
100%	More than 30 days before the classes start
90%	More than 30 days before the classes start*
85%	Between 14-30 days before the classes start
50%	Between 7-14 days before the classes start
0%	Less than 7 days before the classes start

* for installment programme 0% 4 months and 10 months only

Please note that the application fee is non-refundable.

7. An applicant whose application has been accepted may defer his / her commencement of the course to a later term within 12-month period. All applications for deferment must be received by Le Cordon Bleu Dusit Culinary School no later than 2 weeks before the course commencement. Once this choice is taken by a student

you will not be entitled to any other option mentioned in the refund policy. Every reasonable effort will be made to accommodate the applicant on a later course of his/her choice. If the tuition fee for the course to be attended is greater than that of the course originally selected, the applicant shall pay the balance in cleared funds to Le Cordon Bleu Dusit Culinary School within a designate time frame.

8. Once the 12-month period after deferment lapses the student would be required to re-apply to Le Cordon Bleu Dusit Culinary School.

9. Le Cordon Bleu Dusit Culinary School reserves the right to review administration and tuition fees at any time. If administration and tuition fees are increased, the students will be required to pay the new fees as they are introduced.

10. Cuisine and Patisserie course tuition fees do not include uniforms or equipment. All uniform alteration costs will be the responsibility of the student.

11. All additional requests for original Academic Transcripts will incur a charge of 500 Baht per copy or 1,000 Baht for each additional Le Cordon Bleu Dusit Culinary School parchment.

12. No refunds will be made for changes to a student VISA or for VISA cancellation.

13. Credit card holder of Visa or Master will be subject to bank surcharge. Other cards are not accepted.

14. All bank fees and charges shall be borne by the student.

15. Any student refusing to pay administration and or tuition fees after requests have been made in writing shall not receive any form of award or recognition of courses undertaken and shall be refused entry into class until the outstanding fees have been remitted to Le Cordon Bleu Dusit Culinary School in full. Le Cordon Bleu Dusit Culinary School will also pass on any charges incurred to collect outstanding monies.

16. Le Cordon Bleu Dusit Culinary School reserves the right at its absolute discretion to reject any application of enrolment, and it shall be under no obligation whatsoever to give reasons for its decision.

17. If a student fails to complete a course for any reason whatsoever other than the default of Le Cordon Bleu Dusit Culinary School, there will be no refund of administration or tuition fees paid or reduction in fees payable.

18. If a student fails or is unable to complete a course due to a default by Le Cordon Bleu Dusit Culinary School,

being the failure to start the course on the agreed starting date, the course ceasing after it starts and before it is completed, the student shall be entitled to a pro-rata refund of the administration and tuition fees. The amount of the refund will be paid within 4 weeks of the date of default and shall be accompanied by a written statement setting out how the amount has been calculated.

19. All students are bound to comply with the rules and regulations stated in the Le Cordon Bleu Dusit Culinary School's Student Handbook.

20. Le Cordon Bleu Dusit shall be under no liability whatsoever to any student for any loss or damage and personal injury or death caused by negligent act or omission of any student sustained at or upon the School's premises, except for personal injury or death caused by Le Cordon Bleu Dusit Culinary School, its employees, agents or servants or any other person concerned, whether in respect of an negligent act or omission, within such premises.

21. Le Cordon Bleu Dusit Culinary School reserves the right in its absolute discretion to review and alter the organization and/or structure of the course at any time.

22. If any material alteration is made before the commencement of a course, Le Cordon Bleu Dusit Culinary School will endeavor to notify any student so affected, but shall not have any liability if it is unable to so notify.

23. Le Cordon Bleu Dusit Culinary School covers only the accidental insurance during the period of student's enrollment.

24. Le Cordon Bleu Dusit Culinary School reserves the right and liberty to use promotional work taken in the form of photography, films or reproductions for the purpose of advertising, photography and publicity – either wholly or in part, in any manner or form whatsoever and in any medium, either separately or in conjunction with other photographs, films or reproductions thereof, including the works produced by students.

25. No student shall be entitled to use the names "Le Cordon Bleu", "Le Cordon Bleu Dusit Culinary School" or "Dusit" under any circumstances or at any time or in any place whatsoever, whether before, during or after their training and whether as a trade mark, company or trading name or otherwise, regardless of the service or products presented with no time or geographical limitation.

26. This policy is correct at time of printing, but subject to change without notice.

Le Cordon Bleu's Intellectual Property

Please read this section carefully.

Le Cordon Bleu vigorously defends its trade marks, copyright materials and other intellectual property rights and will take action to prevent any breach of its rights, including by claiming financial compensation.

In this section "you" and "your" refer to the student making this application but its terms apply both during and after your studies at the Le Cordon Bleu institute.

Trade Marks

Le Cordon Bleu International is the owner of a number of trademarks registered in numerous countries throughout the world for many classes of services and products, which include notably "Le Cordon Bleu", the Le Cordon Bleu logo (which appears on the top of this application form) and "Grand Diplôme".

You must not use any of Le Cordon Bleu's trade marks, or any confusingly similar trade mark, in connection with any activity that is commercial, business-related or professional in its nature or purpose. By way of example, such prohibited use would include use as or as part of a company name, trading name, domain name or email address.

Uniforms

After your studies we hope that you will keep and treasure your Le Cordon Bleu uniform and you are, naturally, free to use it in a purely private and non-commercial context. However, please note that you must not wear any part of the Le Cordon Bleu uniform or any other clothing that bears any of Le Cordon Bleu's trade marks in connection with any activity that is commercial, business-related or professional in its nature or purpose.

Le Cordon Bleu will take firm action to prevent any misuse of the uniform.

Copyright Materials

The copyright in all learning, pedagogical and other materials provided to you by Le Cordon Bleu during your studies is owned by Le Cordon Bleu International, except for any materials which may be in the public domain and materials used by permission of a third-party copyright owner.

Such materials are provided for your personal educational use only and must not be reproduced, distributed or shared with others, except with the prior written permission of the Institute's senior management.

By signing this Application Form you accept the above.

I acknowledge that all the information provided on this form is correct and I hereby declare to abide by the terms and conditions in the Fees, Conditions and Refunds Policy. I agree to be bound by Le Cordon Bleu Dusit rules and regulations and acknowledge that all disputes arising from the details and conditions contained in the application shall be governed by and construed in accordance with the laws of the Kingdom of Thailand and be submitted to the jurisdiction of the courts of Thailand.

I understand that the information provided by me to the School may be made available to MOE as well as to the Immigration Authorities in Thailand. Please sign below.

Name of Student

Signature

Date

Photograph, Video or Audio Recording Consent and Release Form

Without expectation of compensation or other remuneration, now or in the future,

I, _____ hereby give my consent to Le Cordon Bleu Dusit Culinary School, its affiliates and agents, to use my image and likeness and/or any interview statements from me in its publications, advertising or other media activities (including the Internet). This consent includes, but is not limited to:

- (a) Permission to interview, film, photograph, tape, or otherwise make a video reproduction of me and/or record my voice;
- (b) Permission to use my name; and
- (c) Permission to use quotes from the interview(s) (or excerpts of such quotes), the film, photograph(s), tape(s) or reproduction(s) of me, and/or recording of my voice, in part or in whole, in its publications, in newspapers, magazines and other print media, on television, radio and electronic media (including the Internet), in theatrical media and/or in mailings for educational and publicity purpose.

This consent is given in perpetuity, and does not require prior approval by me and can be used until further notice from Le Cordon Bleu Dusit Culinary School.

Signature: _____

Date of Birth: _____

Date: _____

It is understood that this material will be used in a legitimate manner, both internally and outside Le Cordon Bleu Dusit and is not intended to cause any harm or undue embarrassment to the parties involved.



Date

Mr. Michel Peters – Joint Venture Director