

LE CORDON BLEU

# Culinary

PROGRAM GUIDE

2015 / 2016

CRICOS Provider No.: (SA) 01818E | (NSW) 02380M | RTO number 4959

120  
YEARS



LE CORDON BLEU®  
1895 - 2015

# Culinary Programs

## Melbourne and Sydney

Open the door to an international career with Le Cordon Bleu's culinary programs in Melbourne and Sydney. Become a leader in the culinary arts with our Basic, Intermediate and Superior classic cycle program, Advanced Diploma of Hospitality or Le Grand Diplôme.

Start your career from day one and be supported by Le Cordon Bleu's international network of contacts. Le Cordon Bleu Melbourne and Sydney offer four starting dates per year: January, April, July and October.

### Entry Criteria Culinary programs:

- Applicants must be at least 18 years of age by the time the course commences.
- School leaver - Satisfactory completion of Year 11 is required or equivalent interstate/ overseas secondary education.

### Melbourne



*Application for enrolment into Melbourne programs is currently available only for Australian residents. International students are pending CRICOS approval.*

Voted 'the most liveable city in the world', Melbourne is a superb choice for study, lifestyle and work opportunities and is considered the gastronomy and arts capital of Australia. Opening in July 2015 you will enjoy learning in our brand new facilities at the Moorabbin campus of Holmesglen Institute.

At your doorstep will be award-winning restaurants for your industry placement and outstanding student support from our trained chefs and teachers while you gain both the Australian qualifications and the internationally recognised French qualifications.

- Diplôme de Pâtisserie
- Diplôme de Cuisine
- Diplôme Avancé de Gestion Culinaire
- Le Grand Diplôme.



### Sydney

Sydney is recognised as Australia's most international city, with a superb mix of local and international visitors who enjoy its dynamic culture, restaurant scene and lifestyle. Students study at the established Northern Sydney Institute at Ryde, a leafy suburb 17 kilometres north of the city.

Gain both the Australian qualifications and the internationally recognised French qualifications as you are guided through your studies to graduation and the beginning of your international career.

- Diplôme de Pâtisserie
- Diplôme de Cuisine
- Diplôme Avancé de Gestion Culinaire
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# Culinary Programs

## Adelaide



Adelaide's cultural and arts footprint is growing and boasts an enviable boutique food and wine culture. Travel to the stunning Barossa valley or McLaren Vale and taste some of the most sought after international wines, or just relax in the beautiful and historical city of Adelaide at one of the new 'pop up' restaurants or bars. Adelaide has long been viewed as a safe and liveable city for international visitors and students, and has a strong network of support for both travellers and students.

Our Regency Campus boasts state-of-the-art facilities and is located 15 minutes from the city. The Le Cordon Bleu Culinary programs in Adelaide are packaged so that you can fast-track your career, and complete your studies in a shorter time. Both the Certificat de Commis de Pâtisserie and Certificat de Commis de Cuisine can be completed in 12 months whilst the Advanced Diploma of Hospitality in Adelaide can be completed in 24 months with both French and Australian qualifications awarded for all programs.

- Certificat de Commis de Pâtisserie
- Certificat de Commis de Cuisine
- Diplôme Avancé de Gestion Culinaire



### Entry Criteria

#### Culinary programs:

- Applicants must be at least 18 years of age by the time the course commences.
- School leaver - Satisfactory completion of Year 11 is required or equivalent interstate/ overseas secondary education.

### Enrol now!

To apply for study programs at the Melbourne, Sydney or Adelaide schools, applicants must download, print and post application form found at [www.lecordonbleu.com.au](http://www.lecordonbleu.com.au). Please also read more about Fees, Refunds and Conditions Policy.

## Programs delivered in Melbourne & Sydney

### Diplôme de Pâtisserie/ Diplôme de Cuisine

As every Chef and Pâtissier understands, the basics of French culinary techniques will provide you with the fundamental skills required for your cuisine or pâtisserie career. In these classic cycle programs you will learn 'hands on' through demonstrations and practical sessions with step-by-step instructions from some of Australia's most experienced Chefs and Pâtissiers. Each of the basic, intermediate and superior units is 3 months duration followed by a 6 month industry placement where you will apply the methods and techniques learned. Qualifications earned are both the French and Australian awards.

### Le Grand Diplôme

This program is recognised as the badge of excellence throughout the culinary world. After successfully completing the basic, intermediate and superior certificates for both cuisine and pâtisserie, and a practical industry placement, you will be awarded the coveted Le Cordon Bleu Grand Diplôme. Over 24 months you will gain a comprehensive knowledge of the exemplary French culinary techniques and skills that will give you the confidence to launch your career in the international culinary arts. Available at both Le Cordon Bleu Melbourne and Sydney Culinary Arts Institutes.

### Diplôme Avancé de Gestion Culinaire

Support the advancement of your career in any culinary industry with the Diplôme Avancé de Gestion Culinaire. By completing either the Diplôme de Pâtisserie or the Diplôme de Cuisine and then the Advanced Diploma you will further develop your skills in contemporary culinary techniques and trends while refining your skills in food presentation, packaging and decoration. This exciting, advanced program lets you continue with either cuisine or pâtisserie as your focus. Duration in Melbourne and Sydney is 27 months including Diplôme de Pâtisserie or Cuisine and the Diplôme Avancé de Gestion Culinaire.



## Programs delivered in Adelaide

### Certificat de Commis de Pâtisserie

Learn to prepare a wide selection of pâtisserie items served in restaurants, pâtisserie shops and tearooms – including classical and contemporary French desserts and garnishes in chocolate and sugar. Your competency will be assessed through practical and theory examinations, classroom and written homework activities, simulated training exercises and work performed during formal industry placements. These courses offer a comprehensive introduction to the art of French Pâtisserie techniques and skills. From the basics through to the planning and execution of elaborate menus, this program provides students with an essential foundation in Pâtisserie practical skills.

### Certificat de Commis de Cuisine

Prepare yourself for an exceptional culinary career with a strong foundation in cuisine. Master the art and craft of cuisine and learn through Le Cordon Bleu's famous culinary teaching techniques. Your competency will be assessed through practical and theory examinations, classroom and written homework activities, simulated training exercises and work performed during formal industry placements. These courses offer a comprehensive introduction to the culinary arts. From the correct use of culinary equipment to the planning and execution of elaborate menus, the programs provide students with fundamental culinary skills essential for any culinary career.

### Diplôme Avancé de Gestion Culinaire

Support the advancement of your career in any culinary industry with the Diplôme Avancé de Gestion Culinaire. By completing either the Diplôme de Pâtisserie or the Diplôme de Cuisine and then the Advanced Diploma you will further develop your skills in contemporary culinary techniques and trends while refining your skills in food presentation, packaging and decoration. This exciting, advanced program lets you continue with either cuisine or pâtisserie as your focus. Duration in Adelaide is 24 months including Certificat de Commis de Pâtisserie or Certificat de Commis de Cuisine and the Diplôme Avancé de Gestion Culinaire.

## Delivered in partnership

While Le Cordon Bleu Australia Pty Ltd is the registered education provider, the Culinary programs are delivered in association with Northern Sydney Institute, Regency International Centre for Hospitality, Leisure and Food Studies and Holmesglen Institute (Moorabbin).







**“...Take advantage of the wealth  
of knowledge present in the  
Le Cordon Bleu Chefs.”**

JULIA TAYLOR, LE CORDON BLEU ALUMNA (DIPLOME DE PATISSERIE 2014)

# Why

# Le Cordon Bleu?

**Le Cordon Bleu Australia offers a passport to a vibrant and exciting career in hospitality, culinary arts, wine, food & tourism.**

Le Cordon Bleu's prestigious qualifications enable graduates with the right blend of passion, drive and commitment to reach the top of their chosen profession. Graduate with a world renowned qualification that differentiates you from the crowd.



## 1. Gain an internationally recognised qualification

With over 50 schools across the globe, Le Cordon Bleu is a name that is recognised the world over, providing our graduates with the competitive advantage of a truly international qualification.

## 2. Benefit from 120 years of experience and learning

Le Cordon Bleu was founded in 1895 in Paris, and with the heritage and tradition of French culinary techniques we are a global leader in culinary arts education.

## 3. Academic material developed exclusively by experts in their field

Our academic and practical methodology has been developed by our own expert educators, providing our students with exclusive, well-researched and practical knowledge that is unique to Le Cordon Bleu graduates.

## 4. Gain industry experience with practical application of your education

To prepare our students for the workplace, Le Cordon Bleu believes it is vital to gain practical experience in the workplace as part of your education. That is why industry placement is an essential element of every Le Cordon Bleu course.

## 5. Create an international network of contacts

Le Cordon Bleu welcomes students from over 70 different countries, as well and has on-going relationships with hotels and restaurants around the globe, giving you an instant worldwide network of professionals.

**Want a career that will take you places? | Contact us**

**Le Cordon Bleu Sydney Culinary Arts Institute**  
Northern Sydney Institute, Ryde College  
Building A, 250 Blaxland Road, Ryde NSW 2112  
Tel: 02 8878 3100 | Fax: 02 8878 3199

**Le Cordon Bleu Melbourne Culinary Arts Institute**  
Holmesglen's Moorabbin  
488 South Road Moorabbin, Victoria 3189  
Tel: 03 9209 5938

**Le Cordon Bleu Australia**  
TAFE SA Regency International Centre  
Days Road, Regency Park SA 5010  
Tel: 08 8348 3000 | Fax: 08 8346 3755

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**Australia Wide Toll Free:** 1800 064 802