



LE CORDON BLEU®
AUSTRALIA

2023 | 2024 Programs

School of **Culinary Arts** and **Sciences**

School of **Business**

ADELAIDE
BRISBANE
MELBOURNE
SYDNEY





Contents

1 Welcome

SCHOOL OF CULINARY ARTS & SCIENCES

5 Cuisine

7 Pâtisserie

9 Grand Diplôme

SCHOOL OF BUSINESS

13 Bachelor of Business in International Hotel Management

14 Bachelor of Business in International Restaurant Management

15 Bachelor of Business

16 Bachelor of Business Administration

17 Bachelor Majors

19 Master of International Hospitality Management

21 Master of Applied Hospitality Management

22 Master of Business Administration

23 Industry Engagement & Alumni

OUR CAMPUSES & ENROLMENT INFORMATION

25 Adelaide Campus

26 Sydney Campus

27 Melbourne Campus

28 Brisbane Campus

30 How to Apply

32 Enrolment Enquiries



Bienvenue. Welcome.

For 128 years, Le Cordon Bleu has been a leading culinary arts, hospitality, wine and gastronomy educator with a reputation for excellence around the globe. Today our international network comprises more than 30 schools in 20 countries with 20,000 graduates annually.

By evolving with the times, Le Cordon Bleu academic programs meet the specific needs of the hospitality industry, and benefit from our privileged partnerships with governments, universities and specialist organisations.

In recent years, Le Cordon Bleu has proudly diversified its offerings into culinary publications, gourmet products, professional cooking equipment, restaurants and even television.

Le Cordon Bleu alumni shine on the world's stage. Our graduates are honoured to receive membership to a prestigious international Alumni Association with the world's finest practitioners upholding the highest industry standards.

Become a part of our proud legacy on your journey to culinary mastery.

André J. Cointreau
President and CEO
Le Cordon Bleu International





Why study with us?

Le Cordon Bleu is a world-renowned leader in culinary arts and sciences education. From humble beginnings 128 years ago in Paris, the institution has made its mark across the globe with state-of-the-art schools in Europe, USA, Asia and Australia. Since opening its first Australian school in 1992, Le Cordon Bleu Australia has trained thousands of aspiring chefs, business owners and hoteliers to be successful industry professionals. With programs in cuisine, pâtisserie, hospitality management and business, graduates are equipped with all the skills needed to take their careers to new and exciting heights.

Le Cordon Bleu Australia prides itself on employing educators who are at the top of their field to ensure the education students receive is engaging, contemporary and of the highest quality. Academic materials are based on the latest research and incorporate the perfect blend of knowledge, innovation and practical skill development.

Combining prestigious work-based learning programs and exclusive industry partnerships, Le Cordon Bleu Australia gives students the opportunity to start building their industry reputation and professional networks, before they even graduate. From campus to workplace, these hands-on industry experiences allow students to reach their full potential and apply their knowledge and skills to a real work environment.

Upon graduating, culinary students not only gain an Australian qualification, but receive a La Fondation Le Cordon Bleu international award that allows them to travel and work just about anywhere in the world.





SCHOOL OF CULINARY ARTS & SCIENCES

**World-class programs to make you
stand out from the crowd**

Le Cordon Bleu Australia offers a range of cuisine and pâtisserie programs designed to develop skilled chefs and industry leaders of the future.

Using the highest quality ingredients, the latest techniques and a foundation of tradition, our world-class School of Culinary Arts & Sciences programs offer the perfect blend of knowledge and practical learning to give you that competitive edge.

CUISINE



CERTIFICATE III IN COMMERCIAL COOKERY

SIT30821 CRICOS CODE 097325K

DIPLÔME DE CUISINE

Brisbane | Melbourne | Sydney

DIPLÔME DE COMMIS CUISINIER

Adelaide

Follow in the footsteps of renowned Chef Julia Child and master essential French culinary techniques at the heart of contemporary cuisine.

Supported by our award-winning chefs and industry specialists in fully-equipped training facilities, you will develop the skills and attributes for success in the culinary world.

BASIC CUISINE / ASSISTANT CUISINE

Introducing classical French culinary techniques that underpin modern cuisine, Basic Cuisine offers the essential grounding required for professional cookery. Develop strong foundational understanding and skills on your path to mastery.

Topics:

- French culinary terms and definitions
- Working in a safe and hygienic manner
- Basic food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques
- Variations of cooking methods
- Foundation sauces production
- Commodities - receiving and storing
- Classical French stocks, glazes and soups

INTERMEDIATE CUISINE / CADET CUISINE

Prerequisite: Basic Cuisine/Assistant Cuisine

Intermediate Cuisine further develops classical French culinary techniques and explores the influences of different French regional dishes and styles. Develop an appreciation of a variety of culinary styles and aesthetics.

Topics:

- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, sauces and soups
- Canapés, salads and appetisers
- Vegetables, eggs plus farinaceous cooking techniques and menu items
- French pastries and cakes

SUPERIOR CUISINE / COMMIS CUISINE

Prerequisite: Intermediate Cuisine/Cadet Cuisine

In Superior Cuisine, you will explore trends from leading restaurant kitchens, master original recipes and gain fresh interpretations of classic dishes.

Topics:

- Meat, poultry and game preparations and cookery techniques, dish presentations and finishes
- Seafood preparation and cookery techniques, dish presentation and finishes
- Menu trends and market application
- Plated desserts
- Preparation of foods for dietary, allergy and cultural requirements
- Seasonal and market influences in cuisine
- Classical and contemporary menus
- Modern approaches to plate design

WORK INTEGRATED LEARNING (WIL)

The Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team, providing you the opportunity to gain industry work experience through our exclusive partnerships across the globe. The WIL placement runs for up to six months.

Potential career paths

Commis Chef | Sous Chef | Banquet Manager | Food and Beverage Manager | Catering Manager | Food Stylist



DURATION & INTAKES

Brisbane, Melbourne, Sydney
15 months (inc. x1 WIL placement)
Intakes: Jan, Apr, Jul, Sep

Adelaide
12 months (inc. x1 WIL placement)
Intakes: Jan, Jul



ENTRY REQUIREMENTS

Age: Minimum 18
Satisfactory completion of Year 11 or equivalent
English: Academic IELTS 5.5 with no band score below 5.0



ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises
Course credit for previous studies on application



STUDY MODE & OTHER

Full-time only
VET student loan not available

[Learn more](#)





CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT40521 CRICOS CODE 097326J

CERTIFICAT DE CHEF DE PARTIE CUISINE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate III in Commercial Cookery SIT30821

Stand out from the crowd with a step towards hospitality leadership.

The Certificate IV in Kitchen Management is designed to advance your culinary skillset through the most comprehensive training available today. Touching on gastronomy and multi-sensory techniques, you will explore creative recipe development and menu design.

This program combines high-level practical culinary skills using innovative technology with business studies, providing an excellent foundation to succeed in a creative or business capacity.

Topics:

- Introduction to molecular gastronomy
- Butchery masterclass
- Boulangerie
- Fish mongering
- Fermenting and pickling
- Classical French, contemporary cuisines and degustations

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322 CRICOS CODE 091098J

DIPLÔME AVANCÉ DE GESTION CULINAIRE

Prerequisite: Certificate IV in Kitchen Management SIT40521

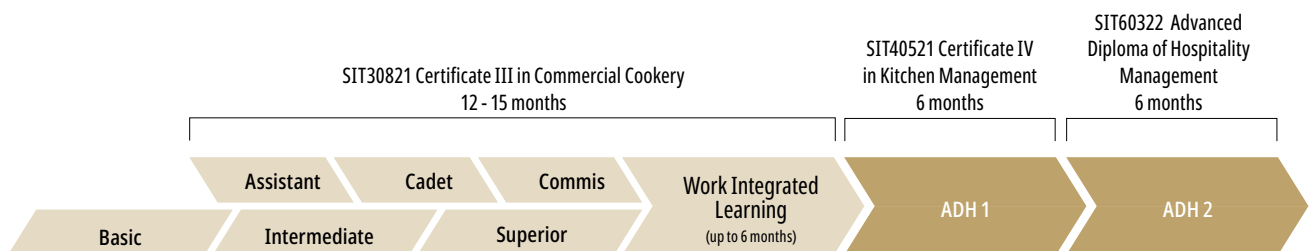
Lead and manage with confidence. After completing Certificate IV in Kitchen Management, a further six months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Cuisine.

Consolidating your knowledge of management principles and best practices, you will develop the expertise to operate a hospitality business from the ground up. This advanced course will refine your culinary skills and build your knowledge of operational hospitality management.

You will learn and apply skills critical to the success of any business, including financial management, marketing, health and safety procedures, and people and operations management.

Potential career paths

Executive Chef | Restaurateur | Restaurant Manager | Banquet Manager | Food and Beverage Manager | Kitchen Operations Manager | Catering Manager | Food Entrepreneur



PÂTISSERIE



CERTIFICATE III IN PATISSERIE

SIT31021 CRICOS CODE 097327G

DIPLÔME DE PÂTISSERIE

Brisbane | Melbourne | Sydney

DIPLÔME DE COMMIS PÂTISSIER

Adelaide

Certificate III in Patisserie offers world-class training in one of the most intensive programs of classical French pastry techniques in the world. Learn the art of French pâtisserie and develop the expertise to create culinary masterpieces, while advancing your artistic flair.

Supported by a team of award-winning culinary educators in fully-equipped training facilities and two terms of Work Integrated Learning (WIL) placement, you will be well-positioned to make your mark in a creative culinary career.

BASIC PÂTISSERIE / ASSISTANT PÂTISSERIE

Build the foundation, skills and knowledge required to be a successful pastry chef. Create a range of simple and delicious pastries, learn the techniques and gain an understanding of the trade from expert teachers and chefs.

Topics:

- Introduction to classic cooking techniques
- French culinary terms and definitions
- Basic preparations and mise en place
- Commodities - receiving and storing
- French basic pastry terms
- Introduction to chocolate, bread, yeast dough and desserts
- French pâtisserie - introduction to a variety of cakes and pastries
- Basic doughs and fillings - short pastry, choux pastry, puff pastry, various creams

INTERMEDIATE PÂTISSERIE / CADET PÂTISSERIE

Prerequisite: Basic Pâtisserie/Assistant Pâtisserie

Develop proficiency in the techniques and artistry of a pâtissier. Refine your skills in creating an impressive range of specialist pastries, cakes, desserts and baked items.

Topics:

- Artistic and decorative skills
- Sweet yeast products
- Desserts
- Ice cream and sorbet
- Bread making
- Mastering Bavarian creams and mousses
- Classical and contemporary desserts
- Classical and contemporary presentations
- Variations on restaurant hot and cold plated desserts
- French pastries and cakes

SUPERIOR PÂTISSERIE / COMMIS PÂTISSERIE

Prerequisite: Intermediate Pâtisserie/Cadet Pâtisserie

Combining the artistry and techniques learned to date, you will learn how to produce highly decorated pastries and gâteaux, create marzipan, sugar and chocolate figurines, and decorations.

Topics:

- Variety of classic pastries and cakes
- Advanced gâteaux and tortes
- Boulangerie - European festive and celebration breads
- Application of menu presentation
- Modern approaches to plate design and presentation to restaurant standards
- Contemporary chocolate box
- Production and presentation of petits fours

WORK INTEGRATED LEARNING (WIL)

The Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team, providing you the opportunity to gain industry work experience through our exclusive partnerships across the globe. The WIL placement runs for up to six months.

Potential career paths

Pastry Chef | Pâtisserie Owner | Head Pâtissier | Catering Manager | Cake Designer | Chocolatier



DURATION & INTAKES

Brisbane, Melbourne, Sydney
15 months (inc. x1 WIL placement)
Intakes: Jan, Apr, Jul, Sep

Adelaide
12 months (inc. x1 WIL placement)
Intakes: Jan, Jul



ENTRY REQUIREMENTS

Age: Minimum 18
Satisfactory completion of Year 11 or equivalent

English: Academic IELTS 5.5 with no band score below 5.0



ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises

Course credit for previous studies on application



STUDY MODE & OTHER

Full-time only
VET student loan not available

[Learn more](#)





CERTIFICATE IV IN PATISSERIE

SIT40721 CRICOS CODE 097328G

CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate III in Patisserie SIT31021

Certificate IV in Patisserie is a six-month course that will refine your pâtisserie skills to an advanced level of cake and dessert finishing, including chocolate and sugar sculpting, exploring creative recipe development and menu design.

The program also extends to introductory business-related practices in management including food and staff costing, marketing, human resources, business planning and financial control.

Topics:

- Decorative showpieces – advanced sugar and chocolate work to produce original showpieces
- Confiserie – advanced chocolate and sugar confections
- Petits fours
- Marzipan – shaping, modelling and finishing figures
- Caramel and nougatine
- Classical French and contemporary pâtés, terrines and buffet

Potential career paths

Pâtissier | Pastry Chef | Pâtisserie Owner | Pâtisserie Manager | Specialist Chocolate Manufacturer | Chocolatier | Food Entrepreneur

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322 CRICOS CODE 091098J

DIPLÔME AVANCÉ DE GESTION CULINAIRE

Prerequisite: Certificate IV in Patisserie SIT40721

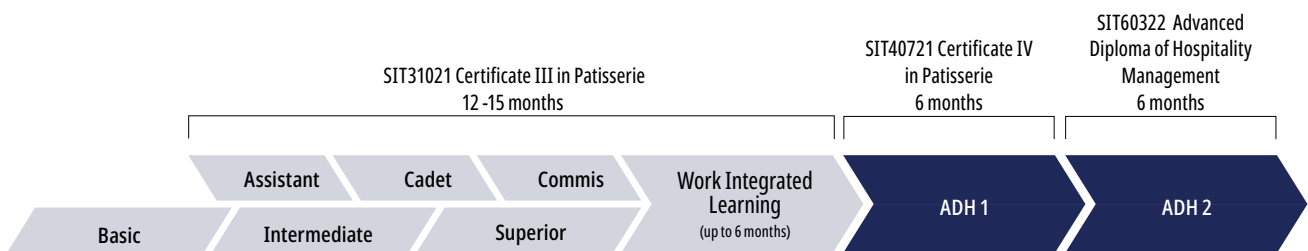
After completing Certificate IV in Kitchen Management, a further six months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Pâtisserie.

Consolidating your knowledge of management principles and best practices, you will develop the expertise to operate a hospitality business from the ground up. This advanced course will refine your pâtisserie skills and build your knowledge of operational hospitality management.

You will learn and apply skills critical to the success of any business, including financial management, marketing, health and safety procedures, and people and operations management.

Potential career paths

Pâtissier | Pastry Chef | Pâtisserie Café Owner | Pâtisserie Manager | Specialist Chocolate Manufacturer | Chocolatier | Food Entrepreneur



GRAND DIPLOME

Brisbane | Melbourne | Sydney

Be challenged. Fulfil your ambitions. Don't settle for second best!

For those aspiring to reach mastery in the culinary world, a Grand Diplôme is internationally recognised as the most prestigious Le Cordon Bleu achievement. Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu's Grand Diplôme is an influential qualification which allows you to pursue the most sought-after culinary careers.

Master French classical culinary techniques by progressing through two world-class qualifications - **Diplôme de Cuisine** and **Diplôme de Pâtisserie** - to acquire the coveted **Grand Diplôme**.

Certificate III in Commercial Cookery

SIT30821

CRICOS CODE 097325K

Diplôme de Cuisine

Basic

Discover classical French culinary techniques underpinning modern international cuisine, master basic skills, and explore more complex techniques.

Intermediate

Explore classical French regional dishes, learn mise en place, and practise a range of presentation styles.

Superior

Master contemporary developments in French and international cuisine, identify modern menu trends, and re-interpret French classics.

Certificate III in Patisserie

SIT31021

CRICOS CODE 097327G

Diplôme de Pâtisserie

Basic

Develop basic skills and knowledge, learn techniques from expert teachers and chefs, and create simple, delicious pastries and desserts.

Intermediate

Experiment with simple ingredients to make an impressive range of specialist pastries, cakes, desserts and bakery items.

Superior

Produce highly decorated pastries and gâteaux, and develop creative flair with marzipan, sugar and chocolate figurines and decorations.

In addition to the Le Cordon Bleu certificates, to obtain the Australian qualifications Certificate III in Commercial Cookery and Certificate III in Patisserie, you will be required to undertake a Work Integrated Learning (WIL) placement of up to six months, which will allow you to gain hands-on experience at your chosen workplace.

Potential career paths

Head Chef | Executive Chef | Banquet Manager | Food and Beverage Manager | Catering Manager | Head Pâtissier

DURATION & INTAKES

Brisbane, Melbourne, Sydney | 2 years (inc. x1 WIL placement) | Intakes: Jan, Apr, Jul, Sep





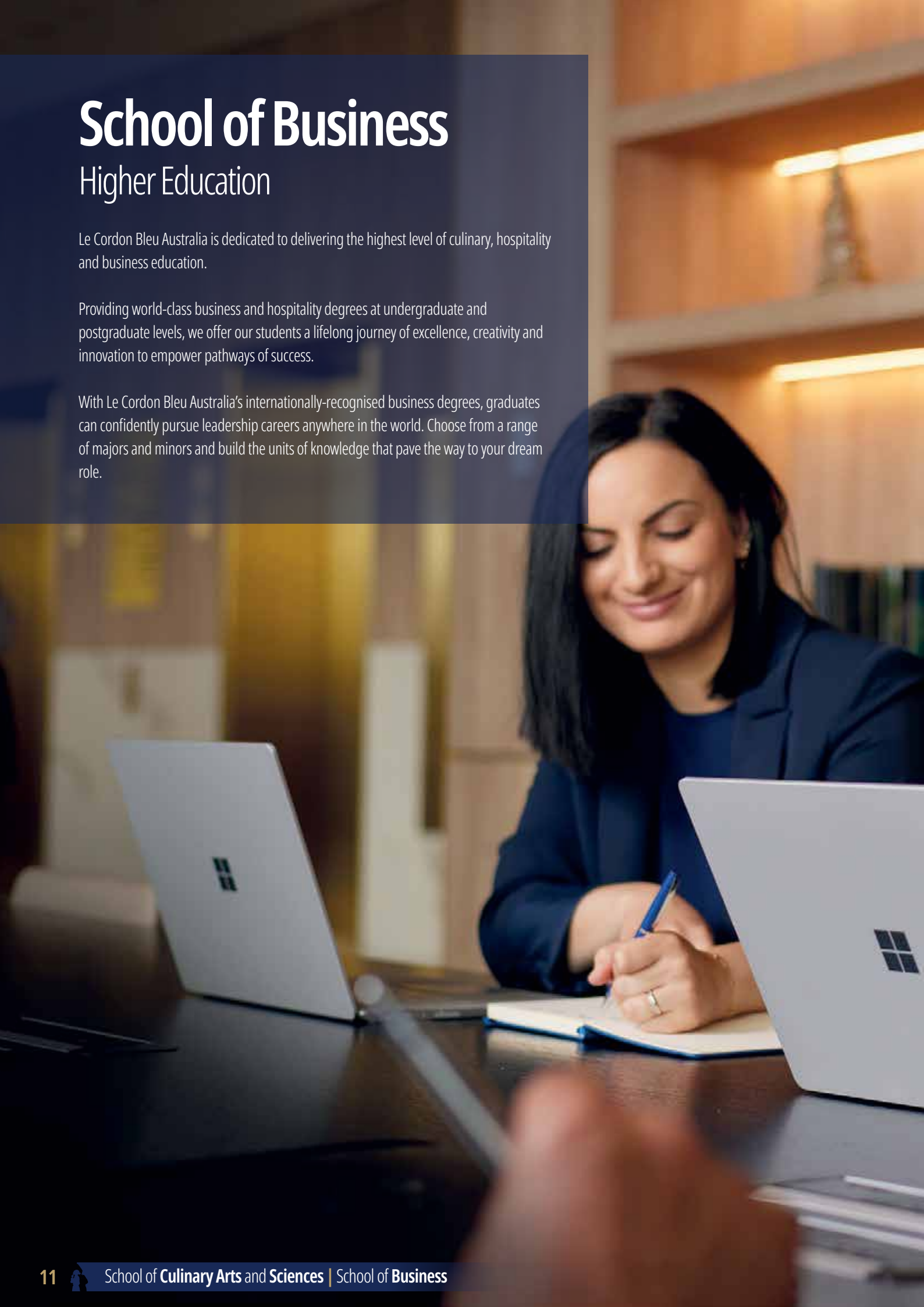
School of Business

Higher Education

Le Cordon Bleu Australia is dedicated to delivering the highest level of culinary, hospitality and business education.

Providing world-class business and hospitality degrees at undergraduate and postgraduate levels, we offer our students a lifelong journey of excellence, creativity and innovation to empower pathways of success.

With Le Cordon Bleu Australia's internationally-recognised business degrees, graduates can confidently pursue leadership careers anywhere in the world. Choose from a range of majors and minors and build the units of knowledge that pave the way to your dream role.







Bachelor of Business in International Hotel Management

CRICOS Code 075350B

Adelaide | Sydney

Rise to hospitality leadership in the competitive world of hotel management.

Develop corporate communication skills, gain marketing insight and explore business strategies to meet the demands of the dynamic hospitality industry. Learn management styles and strategic processes with practical business simulations to meet real world challenges.

You will also get to apply and refine your management skills in the hospitality industry with two 13-week Work Integrated Learning (WIL) placements. Get all the experience necessary to help you hit the ground running as soon as you graduate.

COURSE STRUCTURE

Year One Units

- Kitchen Operations Management (double unit)
- Communication
- Wine Fundamentals
- Food and Beverage Service (double unit)
- Accounting Principles and Practice
- Management Concepts
- Foundation Theory and Practice

Year Two Units

- **13-week WIL placement**
- Food and Beverage Cost Control
- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- International Hotels and Events
- Rooms Division Management
- Management Information Systems

Year Three Units

- **13-week WIL placement**
- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making for Managers
- Strategies for Globalised Hospitality

Advanced Diploma of Business

International Hotel Management

19 UNITS

Bachelor of Business

International Hotel Management

27 UNITS



DURATION & INTAKES

Adelaide, Sydney
3 years (inc. x2 WIL placements)
Intakes: Jan, May, Aug



ENTRY REQUIREMENTS

Age: Minimum 18
Satisfactory completion of Year 12 or equivalent
ATAR 60 or higher
English: Academic IELTS 6.0 with no band score below 5.5



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full-time
Part-time available for domestic students
FEE-HELP available to eligible Australian citizens

[Learn more](#)



Discover your potential

Bachelor of Business in International Restaurant Management CRICOS Code 072295F

Adelaide | Sydney

Step into hospitality management in the thriving restaurant industry.

Learn to lead, inspire and innovate with entrepreneurial skills for small businesses. Explore the aesthetics of food and wine and acquire human resource knowledge, plus gain marketing and business expertise to successfully manage a hospitality business.

In this immersive program, you will also get to apply and refine your hospitality management skills with two, 13-week Work Integrated Learning (WIL) placements. This allows you to gain first-hand experience in industry and form strong connections within your area of interest.

COURSE STRUCTURE

Year One Units

- Kitchen Operations Management (double unit)
- Communication
- Wine Fundamentals
- Food and Beverage Service (double unit)
- Accounting Principles and Practices
- Foundation Theory and Practice
- Management Concepts

Year Two Unit

- **13-week WIL placement**
- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- Restaurant Concepts
- Culinary Practice (double unit)
- Food and Beverage Cost Control
- Food Quality Management

Year Three Units

- **13-week WIL placement**
- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making for Managers
- Food and Wine Philosophy

Advanced Diploma of Business

International Restaurant Management

20 UNITS

Bachelor of Business

International Restaurant Management

28 UNITS

Matthew Du

Bachelor of Business in International Hotel Management

"Le Cordon Bleu was able to best prepare me for the industry by providing first-class education. The lecturers' hands-on experience meant their knowledge was up-to-date and relevant to the roles we wanted."

[Read full story](#)





Bachelor of Business CRICOS Code 107447B

Adelaide | Sydney | Melbourne

The Bachelor of Business (BBus) focuses on professional and personal development, combining contemporary student and employer requirements with the latest practical and theoretical knowledge. This course includes immersive work-integrated learning that allows you to explore a range of roles and options across the hospitality spectrum. This is a very hands-on course which requires supervised placements and a desire to learn on the job. All units combine theory and practice to prepare you for immediate employment on graduation.

For the BBus, you need to select at least one Major by the end of your first year.

COURSE STRUCTURE

Year One Units

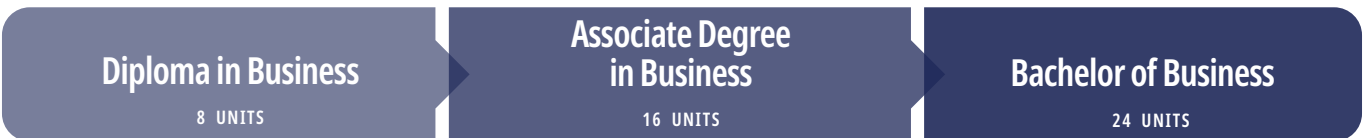
- Reasoning and Communication
- Business Information Systems
- Management and Organisational Behaviour
- Design Thinking in Business
- Business Data Analysis
- Accounting Principles and Practice
- Workplace Health and Safety
- Introduction to Marketing
- Foundation Theory and Practice

Year Two Units

- **13-week WIL Placement**
- Business Law
- Business Finance
- 4 x Major/Minor/Elective units

Year Three Units

- **13-week WIL Placement**
- Decision Making and Leadership
- Strategic Management
- 5 x Major/Minor/Elective units



DURATION & INTAKES

Adelaide, Sydney, Melbourne (from 2024)
3 years (inc. x2 WIL placements)
Intakes: Jan, May, Aug



ENTRY REQUIREMENTS

Age: Minimum 18
Satisfactory completion of Year 12 or equivalent
ATAR 60 or higher
English: Academic IELTS 6.0 with no band score below 5.5



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full-time
Part-time available for domestic students
FEE-HELP available to eligible Australian Citizens

[Learn more](#)



CUSTOMISE YOUR STUDIES

Create your own unique study plan for your degree with our 'building block' model. Each subject is a building block towards achieving the overall course learning outcomes.

Start with a common foundation unit, then choose any combination of Majors, Minors and Electives that work best for you.

The scheduling of subjects allows you to take catch-up units or to advance your studies more quickly if you are doing well.



Bachelor of Business Administration CRICOS Code 107448A

Adelaide | Sydney | Melbourne

What does a business need in order to thrive? How do you target your market, recruit the right people, develop new products and services, deliver efficiently and control cash flow? The Bachelor of Business Administration (BBA) provides a deep understanding of the modern business world for a broad range of careers. Learn the knowledge and skills needed to start or manage a business through theory and practice.

For the BBA, you can select one Minor and up to nine Electives if you wish, or even two Majors and no Electives, with a range of choices in between.

COURSE STRUCTURE

Year One Units

- Reasoning and Communication
- Business Information Systems
- Management and Organisational Behaviour
- Design Thinking in Business
- Business Data Analysis
- Accounting Principles and Practice
- Workplace Health and Safety
- Introduction to Marketing
- 1 x Major/Minor/Elective unit





Year Two Units

- Business Law
- Business Finance
- 7 x Major/Minor/Elective units

Year Three Units

- Decision Making and Leadership
- Strategic Management
- 4 x Major/Minor/Elective units



 DURATION & INTAKES	 ENTRY REQUIREMENTS	 ASSESSMENT & CREDIT	 STUDY MODE & OTHER
Adelaide, Sydney, Melbourne (from 2024) 3 years Intakes: Jan, May, Aug	Age: Minimum 18 Satisfactory completion of Year 12 or equivalent ATAR 60 or higher English: Academic IELTS 6.0 with no band score below 5.5	Exams, tests, essays, journals, reports, presentations, discussions and practical activities Course credit for previous studies on application	Full-time Part-time available for domestic students FEE-HELP available to eligible Australian Citizens

[Learn more](#)

Minors are formed by selecting three units from any Major, and Electives can be individual units from any Major.

With a range of Majors, Minors and Electives to choose from, you can customise the degree outcomes to suit your aspirations. An individual study plan will be developed at the time of application.

If for any reason you need to exit early, depending on the course, you can receive a Diploma or Associate Degree in Business on completion of the required subjects.



Sammie Lucey
Bachelor of Business in
International Hotel Management

"The name Le Cordon Bleu speaks for itself. The main attraction for me were the teachers, all with so much industry experience. It's a beautiful community that they build you into and you become part of that alumni group."

[Read full story](#)



Watch Sammie's video here

Bachelor Majors

A Major is a specialisation in an undergraduate degree composed of a set of six units.
A Minor is any three units within a Major. You can pick Elective units from any other Majors.

Gastronomy

The Major in Gastronomy is designed for those wishing to delve into how food affects society and the economy. You will explore the relationship between food and culture, influences on food system transformation, and product development and merchandising - all in the context of the food, beverage and hospitality industries. Particular emphasis is given to food quality management and professional gastronomic practice. This facilitates the transition for students into professional culinary roles that require an appreciation of the broader dimensions of creating and managing gastronomic experiences.

UNITS

- The Gastronomic Tourism Experience
- Food Quality Management
- Wine Fundamentals
- Food Logistics
- Food and Wine Philosophy
- Professional Gastronomic Practice

CAMPUS OFFERED

Adelaide | Sydney | Melbourne (from 2024) | online

POTENTIAL CAREERS

Business Owner (restaurant, café)
Food and Beverage Manager
Director of Food and Beverage
Kitchen Manager
Food Writer

Hospitality Management

Hospitality is one of the few sectors where one can take responsibility and achieve a management position at a young age. The scope of the industry is enormous, embracing activities that involve providing a range of experiences from accommodation to entertainment. This Major introduces students to the characteristics of hospitality, what it is and various ways of conceptualising and operating successful hospitality ventures. It promotes a working understanding of the principles underpinning human resource management, quality service, event and supply chain management, while helping students to acquire the fundamentals of financial and managerial accounting as applied to the hospitality industry.

UNITS

- The Hospitality Experience
- Convention, Exhibition and Event Design
- Human Resource Management
- Quality Service Management
- Supply Chain and Operations Management
- Hospitality Financial Management

CAMPUS OFFERED

Adelaide | Sydney | Melbourne (from 2024) | online

POTENTIAL CAREERS

Department Head (hotel, cruise ship, events, conventions, tourism)
Business Owner
Outlet Manager

Professional Culinary Practice

More than ever, qualified restaurant managers are in high demand. Recent global disruptions have demonstrated the scarcity of skilled restaurant managers and other roles responsible for the coordination of culinary operations. These roles require a unique combination of skills, including orchestration and innovation, teamwork and self-management. On a daily basis, restaurant and kitchen managers are responsible for supervising kitchen and service personnel, developing and costing menus, and maintaining quality and safety standards. This major integrates the theoretical and practical elements of culinary operations to acquire the required knowledge, skills, and attitudes for a successful career in today's fast-paced restaurant industry.

UNITS

- Kitchen Operations Management (double unit)
- Food and Beverage Service (double unit)
- Culinary Practice (double unit)

CAMPUS OFFERED

Adelaide | Sydney

POTENTIAL CAREERS

Restaurant Manager
Café Manager
Director of Food & Beverage
Kitchen Manager



Master of International Hospitality Management

CRICOS Code 088614J

Adelaide

Fast-track your senior management career with a postgraduate degree in International Hospitality Management.

Explore hospitality leadership from different angles: strategic principles, service quality management plus risk and project management, to form a well-rounded skillset to lead in a global context. Learn with innovative technologies to position yourself and confidently meet evolving industry demands.

Hospitality industry experience allows you to refine and develop your management style in a Work Integrated Learning (WIL) placement, where you will apply on-campus learning in a hospitality business context. With support from a dedicated Industry Engagement team, this work-based learning experience builds a foundation for your career and gives you real-world skills in order to succeed.

COURSE STRUCTURE

Graduate Certificate in International Hospitality Management (6 months)

- Service Quality Management
- People, Leadership and Performance
- Global Business Environment
- Accounting for Management

Graduate Diploma in International Hospitality Management (6 months)

- Marketing Management
- Managing Hospitality in the International Context
- Research for Business Decision-Making
- Risk and Contingency Management

Potential career paths

General Manager | Business Development Manager | Rooms Division Manager | Events Management | Human Resources Manager | Hotel Finance Manager | Revenue Manager | Sales and Marketing Manager

Master of International Hospitality Management (12 months)

- Strategic Principles (double unit)
- Successful Hospitality Project Design (double unit)
- Applied Hospitality Management (double unit)
- Six-month WIL placement (double unit)



DURATION & INTAKES

Adelaide
2 years (inc. 1 x WIL placement)
Intakes: Jan, Jul



ENTRY REQUIREMENTS

Age: Minimum 18

Bachelor degree or 3 years' relevant work experience at management level

English: Academic IELTS 6.5 with no band score below 6.0



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities

Course credit for previous studies on application



STUDY MODE & OTHER

Full-time

FEE-HELP available to eligible Australian Citizens



Ram Bharadwaj
Master of International
Hospitality Management

"Choosing Le Cordon Bleu was an easy choice. The institution is world-renown for its quality offerings and, looking back, I can definitely say studying the MIHM has helped me in my professional development overall."



Watch Ram's video here



Realise your dreams

Master of Applied Hospitality Management CRICOS Code 107453D

Melbourne

The Master of Applied Hospitality Management (MAHM) focuses on the skills, understanding and knowledge to be a leader in hospitality. This course will equip you for a rewarding career in a range of hospitality roles, to be work-ready prior to graduation and to set you on the path to success.

Emphasis is placed on acquiring the 'soft', as well as technical skills required to manage a modern hospitality business, from hospitality operations to business continuity management.

Service quality management and project design are integral to the course, along with business planning, both of which set the foundations for an entrepreneurial and creative mindset that differentiates Le Cordon Bleu's MAHM from others that are less focused on the customer experience and problem-solving.

COURSE STRUCTURE

Year One: Introductory Units

- Accounting for Managers
- People, Leadership and Performance
- Research Methods for Decision Making
- Business Continuity Management
- Marketing Management
- Managing Hospitality in the International Context
- Operations Management
- Elective unit

Year Two: Intermediate Units

- Revenue Management
- Service Quality Management
- Hospitality Business Planning (Capstone)
- Elective Unit
- **2 x 13-week WIL placements**

Graduate Certificate in
Hospitality Operations

4 UNITS

Graduate Diploma in
Hospitality Operations

8 UNITS

Master of Applied
Hospitality Management

16 UNITS



DURATION & INTAKES

Melbourne
2 years (inc. 2 x 13-week WIL
placements for MAHM)
Intakes: Jan, May, Aug



ENTRY REQUIREMENTS

Age: Minimum 18

Bachelor degree or 3 years' relevant
work experience at management level

English: Academic IELTS 6.5 with no
band score below 6.0



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports,
presentations, discussions and practical
activities

Course credit for previous studies on
application



STUDY MODE & OTHER

Full-time
Part-time available for domestic

FEE-HELP available to eligible Australian
Citizens





Master of Business Administration CRICOS Code 107454C

Melbourne

Whether you want to join a hospitality business, a government organisation, an established firm, or even start your own, the career options with the Master of Business Administration (MBA) are limitless.

Build the professional skillset needed to deal with challenges in the corporate world. You will have an opportunity to study the operations of organisations, strategy, design and production, resource acquisition, business processes and more. This course is perfect if you want to learn how to apply theory in a business environment.

COURSE STRUCTURE

Year One: Introductory Units

- Accounting for Managers
- People, Leadership and Performance
- Research Methods for Decision Making
- Business Continuity Management
- Marketing Management
- Financial Accounting and Reporting
- Design Thinking and Innovation
- 1 x Elective unit

Year Two: Intermediate Units

- Knowledge Management
- Business Analysis
- 1 x Elective unit
- 4 x Specialisation units
- Corporate Governance and Social Responsibility (Capstone)

Graduate Certificate in Management

4 UNITS

Graduate Diploma in Management

8 UNITS

Master of Business Administration

16 UNITS

MASTER'S SPECIALISATION

Hospitality Management

The Specialisation in Hospitality Management examines the hospitality sector in the context of international markets and operations, and explores the key factors and trends that influence hospitality managers' decision-making and methods. Students will analyse the changing landscape of hospitality operations, contemporary hospitality business models and operational structures, developing an

understanding of how to strategically manage a service-orientated organisation to ensure effective quality management and service excellence. Students will also apply project conceptualisation and management techniques to hospitality businesses and their operations, with an emphasis on initiating and planning projects in a timely and cost-effective manner.

UNITS

- Service Quality Management
- Managing Hospitality in the International Context
- Operations Management
- Revenue Management

CAMPUS OFFERED

Melbourne | online

POTENTIAL CAREERS

Hotel or Tourism General Manager
Area Director of Operations
Head of Department (applied to any division)



Industry Engagement

Bridging the gap between your studies and your dream career, our Industry Engagement team nurtures relationships with industry partners and actively seeks work opportunities for current students.

The Industry Engagement team supports your journey in Work Integrated Learning (WIL) with placements, specialised workshops, one-on-one coaching sessions, career pathway consultations and career exhibitions.

The WIL program enables you to apply the skills and knowledge learned on campus to the workplace. With placements of up to six months, you will gain industry experience and build your network before you even graduate, empowering you to stand out from the crowd.

With Le Cordon Bleu's extensive network of industry partners, including luxury establishments and international brands, students can undertake WIL just about anywhere in the world, from Chef Hat Award restaurants, to five-star hotels and resorts.

"At Le Cordon Bleu Australia, we provide our students with essential employability skills to help them succeed in their future careers. Our industry engagement team works with some of the best industry partners in the country and overseas to source industry placement and often paid employment opportunities. In addition, Le Cordon Bleu Australia provides a unique and personalised service to each student in preparation for or during their industry placement."

Cristina Rodrigues, Head of Industry Engagement and Alumni

What our Industry Partners say about us:



Matt Boyle
Head Chef, **Attica** Restaurant, Melbourne

"All the students that have come to Attica are willing to learn and very determined to get the most out of their time at Attica. The six months go by pretty quickly, so they definitely have their heads down and are willing to push themselves."



Philippe Kronberg
Hotel General Manager, **Shangri-La**, Sydney

"Having students is very valuable as we nurture them along their career path and our teams, in turn, gain a deeper understanding of current trends in hospitality education. The hotel also identifies talent and supports ambitious career starters by encouraging students to join us as colleagues after graduation."



Matilda Smith
Owner and Founder, **Penny for Pound**, Melbourne

"We've got a couple of people who started with us as industry placement students and are now full-time employees and they're really valued members of the team. To anyone thinking of studying with Le Cordon Bleu, I would say give it a go. Take everything in that you can, not just from the kitchen but from the relationships that you make there as well."

Be part of our growing alumni network

One of the great benefits studying with Le Cordon Bleu is that once you graduate, you become part of our international Le Cordon Bleu alumni network. It is a relationship that exists for life both on a personal and professional level. Your membership allows you to stay connected with friends made during your studies and partake in exclusive alumni events, masterclasses or industry talks. Whether you are about to start your career, change careers, take up promotional opportunities in new locations, or go on exciting gastronomic adventures, as a Le Cordon Bleu alumni you will always feel connected and supported.





More than 95%
of our students are
employed within six months
post-graduation.
That's the blue ribbon
difference.





Adelaide campus

Adelaide is Australia's best kept secret. If you are looking for a relaxed city, an affordable lifestyle and sunny Mediterranean climate, Adelaide is for you.

Students at our Adelaide campus enjoy a vibrant city surrounded by parklands, open spaces and quiet suburbs, with a thriving multicultural food, wine and art scene. From the world-renowned wine region of Barossa Valley, down to the picture-perfect beaches of Port Willunga, Adelaide truly is a unique place to live, work and play.

Known as the Festival State, Adelaide often comes alive with events that provide locals and visitors with a plethora of cultural experiences, plus the opportunity to indulge in great food and wine at its many chic bars, restaurants and hotels.

Our Regency Park campus offers the perfect place to gain a globally-recognised education, backed by talented lecturers in fully-equipped training facilities.

With a reputation for attracting international business, Adelaide is a haven for budding food entrepreneurs and aspiring hospitality business owners.

To learn more about affordability and studying in Adelaide, visit: studyadelaide.com

Population: 1.7 million



Climate:

Adelaide has a Mediterranean climate with cool to mild winters, moderate rainfall and hot, dry summers. Despite the occasional hot day, most people find Adelaide summers more pleasant than those in Sydney, Brisbane or Perth as Adelaide enjoys the lowest humidity of any Australian city.

Distance from Adelaide campus to Adelaide City Centre: 10 km (approx 20 minutes)

Cost of living: ●●●○○

TAFE SA, Regency International Centre
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses, and Higher Education Provider for undergraduate programs. Our courses are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies. CRICOS Provider No: 00092B RTO: 41026

137 Days Rd, Regency Park SA 5010
tafesa.edu.au
(08) 8348 4444
CRICOS Provider No: 00092B RTO: 41026

University of South Australia
CRICOS Provider No: 00121B
The Master of International Hospitality Management program is delivered in association with University of South Australia

To learn more about affordability and living in Adelaide visit: <https://studyinaustralia.gov.au/english/live-in-australia/living-costs> and <https://studyadelaide.com/>

Learn about the offerings in Adelaide





Sydney campus

Sydney is Australia's largest city, boasting a vibrant nightlife, chef hatted restaurants, exclusive bars and a full calendar of events all year around.

There's never a dull moment in this iconic metropolis, which is built around a sparkling harbour that attracts millions of tourists every year. What's more, the city's skyline is adorned with some of the world's biggest attractions, including the Sydney Harbour Bridge, Sydney Opera House and Sydney Tower Eye.

Plus, with more than 500 unique neighbourhoods in 12,000 square kilometres, Sydney has the largest multicultural population in Australia.

Be inspired in this fast-paced city and join the next generation of professionals at Le Cordon Bleu Sydney, located in the leafy-green suburb of Ryde. It is home to fully-equipped training facilities including kitchens, masterclass-style lecture theatres and restaurants to help you achieve success.

To learn more about affordability and living in Sydney visit: studyinaustralia.gov.au and study.sydney

Population: 5.23 million



Climate:

The climate of Sydney is humid subtropical, shifting from mild and cool in winter to warm and hot in the summer, with no extreme seasonal differences as the weather is moderated by proximity to the ocean, although more contrasting temperatures are recorded in the inland western suburbs.

Distance from Sydney campus to Sydney City Centre:
17 km (approx 30 minutes)

Cost of living: ●●●●●

TAFE NSW, Ryde Campus

Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses and Higher Education Provider for undergraduate and postgraduate programs. Our courses as well are delivered in association with TAFE NSW, Ryde Campus.

250 Blaxland Road, Ryde NSW 2112
nsi.tafensw.edu.au
CRICOS Provider No: 00591E RTO: 90003

Learn about the offerings in Sydney





Melbourne campus

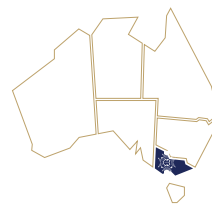
Melbourne is ranked as Australia's most livable city – and it's easy to see why. Often referred to as a foodie's paradise, Melbourne is famed for its thriving restaurant and café culture, rich art and music scene, cultural diversity and bayside location. Plus, it's home to many of Australia's acclaimed chefs, offering cuisines from across the world.

This eclectic Australian city has something for everyone and, with two Le Cordon Bleu campuses in Moorabbin and Chadstone, there's never a dull moment on and off campus. Le Cordon Bleu Moorabbin is home to our world-class Culinary Arts and Sciences school, just a half-hour drive from the Melbourne CBD. Here you will find fully-equipped training kitchens, a bakery, restaurant facilities and student accommodation close by.

Our Hospitality Management degrees are taught out of our Chadstone campus, surrounded by parks and green, open spaces. With a huge range of cafés, bars, shops and transport options, Chadstone provides the perfect space to inspire your hospitality dream.

To learn more about affordability and living in Melbourne visit: studyinaustralia.gov.au and studymelbourne.vic.gov.au

Population: 4.2 million



Climate:

Melbourne's climate is temperate with mild winters and pleasantly warm summers. The city is well-known for its changeable weather conditions with unpredictable temperatures most pronounced in spring and summer. Strong cold fronts from the sea, and westerly winds contribute to temperature swings, leading to Melbourne's reputation for having 'four seasons in one day.'

Distance from Moorabbin campus to Melbourne City

Centre: 25 km (approx 30 minutes)

Distance from Chadstone campus to Melbourne City

Centre: 18 km (approx 20 minutes)

Cost of living: ●●●●●

Holmesglen, Moorabbin Campus
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with Holmesglen, Moorabbin Campus.

488 South Road, Moorabbin, Victoria 3189
holmesglen.edu.au
CRICOS Provider No: 00012G RTO: 0416

Learn about the offerings in Melbourne





Brisbane campus

With 300 days of sunshine a year, Queensland's capital city Brisbane is a subtropical paradise. The breathtaking Great Barrier Reef, Daintree Forest, famous theme parks and sun-soaked surf beaches of Queensland attract nearly 8 million visitors a year.

The city boasts an extensive music, sporting and cultural events calendar that makes the most of the year-round temperate climate.

Le Cordon Bleu's Brisbane campus is surrounded by popular cafés, restaurants, bars, art galleries, parklands and malls. It's also within walking distance of many student accommodation options, making it easy and hassle-free to get around, without the need for transport.

To learn more about affordability and living in Brisbane visit: choosebrisbane.com.au/study

Population: 2.4 million



Climate:

The climate of Brisbane is subtropical with very mild, relatively dry winters and hot, rainy summers. In winter, due to its location, the city is more sheltered from wind, rain and cold than the southern cities (Melbourne and Adelaide). Brisbane is sheltered from heatwaves coming from the desert, as ocean currents prevail in summer.

Distance from Brisbane campus to Brisbane City Centre:
1.7 km (approx 10 minutes)

Cost of living: ●●●●○

TAFE Queensland South Brisbane Campus

Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses, and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with TAFE Queensland at the South Bank campus.

66 Ernest Street, South Brisbane QLD 4101
tafeqld.edu.au
CRICOS Provider No: 03020E RTO: 0275

Learn about the offerings in Brisbane



HOW TO APPLY

Download your application form or apply online

Application forms can be downloaded from Le Cordon Bleu Australia website:
[cordonbleu.edu/australia/downloads-pdfs](https://www.cordonbleu.edu/australia/downloads-pdfs)

To apply online visit:

<https://www.cordonbleu.edu/australia/how-to-apply/en>

International students must complete the Simplified Student Visa Framework (SSVF) form.

Complete your application form

The application form includes all the information required to enrol in the course of your choice. Please be as detailed as possible. If you need assistance with this, or have any questions, please contact us at:

australia-admissions@cordonbleu.edu

Prepare your supporting documents

The enrolment form includes all the supporting documents you will need to provide with your application form. Please ensure that all documents are certified, valid and ready to submit with your application.

Submit your completed application form

Applications can be submitted online or via post or email:

Le Cordon Bleu Australia

137 Days Road, Regency Park

SA 5010 Australia

E: australia-admissions@cordonbleu.edu

Assessing your application

Once we receive your application we will assess whether you meet the entry requirements for the course you have selected.

Letter of Offer

When your application is approved, we will send you a Letter of Offer. This will include the details about your enrolment, acceptance form and payment details.

Fee payable

Please return the completed acceptance form together with your fee payment.

Accepting your place well in advance of your course start date, and paying your fees will help to ensure that your place is secure.

Applying for student visa

Once we receive your fee payment we will send you a Receipt of Payment, Confirmation of Enrolment and an eCoE (Electronic Confirmation of Enrolment). International students will need this eCoE to apply for a Student Visa. More information on applying for Student Visas is available at homeaffairs.gov.au/

Travel

Once you have obtained your Australian Student Visa, you are able to book and pay for your flights to Australia. You should arrange to arrive in Australia at least 2 days before the commencement of the program as stated on your confirmation package.

Arrival and accommodation

To arrange accommodation ahead of your arrival, refer to the Pre-Arrival Guide sent with your confirmation package.

Welcome

Le Cordon Bleu welcomes you. Please join your fellow students for the Le Cordon Bleu Orientation program at each campus and begin your studies.

For more information or assistance please contact us:

T: +61 8 8348 3000

E: australia-admissions@cordonbleu.edu

FEES & REFUNDS POLICY

All information pertaining to the Fees, Refunds and Conditions policy of Le Cordon Bleu Australia as well as Admissions Procedures can be accessed on our website by visiting the links provided below.

DOMESTIC STUDENTS

(Fees, Conditions and Refunds Policy):

[cordonbleu.edu/australia/general-policies/en](https://www.cordonbleu.edu/australia/general-policies/en)

INTERNATIONAL STUDENTS

(Fees, Conditions and Refunds Policy):

[cordonbleu.edu/australia/general-policies/en](https://www.cordonbleu.edu/australia/general-policies/en)

Policies referring to enrolment, cancellation and refunds:

[cordonbleu.edu/australia/general-policies/en](https://www.cordonbleu.edu/australia/general-policies/en)

Current tuition fees and other course-related costs are published on the pdf application forms.

[cordonbleu.edu/australia/downloads-pdfs/en](https://www.cordonbleu.edu/australia/downloads-pdfs/en)

Further information for international students:

internationaleducation.gov.au/regulatory-information/pages/regulatoryinformation.aspx





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Le Cordon Bleu reserves the right to alter, amend or delete any program, fee, course, admission requirement, mode of delivery or other arrangement without prior notice.

CRICOS INSTITUTION CODE 02380M RTO 4959 Information correct at time of printing: April 2023





ENROLMENT ENQUIRIES

OCEANIA

Australia HEAD OFFICE

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E: australia@cordonbleu.edu

CAMPUSES

ADELAIDE

Level 2, D and E Block,
137 Days Rd Regency Park
South Australia 5010
T: +61 8 8348 3000

BRISBANE

111 Colchester Street, South Bank,
Queensland 4101
T: +61 7 3244 5965

MELBOURNE

488 South Road, Moorabbin
Victoria 3189
T: +61 3 9559 3500

SYDNEY

250 Blaxland Road, Ryde
New South Wales 2112
T: +61 2 8878 3100

New Zealand

Level 2, 54 Cuba Street, Te Aro
Wellington 6011, New Zealand
T: +64 (0)4 4729800 F: +64 (0)4 4729805
E: nz@cordonbleu.edu

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Suite 1714,
Hanshin Intervalley
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T: +82 2 6204 5775 F: +82 2 2183 0583
E: koreahub@cordonbleu.edu

NORTH AMERICA

U.S.A.

Le Cordon Bleu, Inc.
1460 Broadway
Lobby 1
New York, NY 10036
T: +1 212 641-0331
E: Howtoapplyusa@cordonbleu.edu





MASTERY IN THE MAKING

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CRICOS INSTITUTION CODE 02380M

RTO 4959

TEQSA Provider Code: PRV12100

cordobleu.edu/australia

  [lecordobleuaustralia](https://www.instagram.com/lecordobleuaustralia)