



Le Cordon Bleu
BACHELOR OF
BUSINESS DEGREES



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Managing the workings of a 5-star hotel requires the tact of a diplomat, the strategic cunning of a general and the tenacity of a perfectionist.

For example, if you would dare to run a hotel such as the famous Ritz in Paris, you would be responsible for an establishment that charges up to \$14,000 a night for its Imperial Suite; A cellar containing 35,000 bottles of wine dating back to 1812; A kitchen – once the domain of Escoffier himself – that produces a million pastries a year; A bar that has played host to Oscar Wilde, Ernest Hemingway, Truman Capote and Jean-Paul Sartre and a guest list that includes the heads of state of almost every country on earth.

This career is the destiny of a select few. The Le Cordon Bleu Bachelor degrees are clearly for those with the driving ambition to be the best with credentials that will set them apart from the competition in a demanding and ever-changing professional environment. We like to say we're giving our students the kind of business education and training that fits with exciting careers of today and the future.

The degree programs have the prestige stamp of Le Cordon Bleu, and blends rich European tradition with a unique industry approach. This means a perfect mix of academic and practical using facilities that are second-to-none. Professional Experience in top establishments is also a feature.

The key to career success is having the expertise and attitude to translate business growth into profit. And that's where the Le Cordon Bleu Bachelor degrees come in.

Le Cordon Bleu degrees provide:

- A high level of academic rigour, recognised internationally by the tourism and hospitality industry.
- Hospitality management education and training in the critical fields of business finance, sales and marketing, information technology and human resource management.
- A global understanding of the factors that influence the hospitality & tourism industry, particularly as they relate to the specialist degree undertaken.
- A unique focus on the concept of hospitality and critical analysis of management styles and practices.

Le Cordon Bleu is proud to offer Bachelor of Business programs in:

- **International Hotel Management**
- **International Restaurant Management**

These unique international business management programs prepare graduates for management positions in international hotels, resorts, restaurants or the convention business, and the world of international hospitality, corporate management and consultancy.



Le Cordon Bleu BACHELOR OF BUSINESS INTERNATIONAL HOTEL MANAGEMENT

COURSE CODE: 060181D

The Hotel Management degree concentrates on the corporate world of international hotel and hospitality management.

In this program there is also the opportunity to specialise through a series of elective courses – these include concentrations in areas of food and beverage preparation, wine marketing or conferences and exhibitions management as they relate to the international hotel sector.

Year 1 – Stage 1 – On Campus (6 months)

- Kitchen Operations Management
- Food and Beverage Service
- Introduction to Hospitality Management
- Communications
- Wine Fundamentals
- The Hospitality Experience
- Technology and Information Systems for Hotels
- International Hotels
- Food and Beverage Management
- Introduction to Financial Reports and Cost Control for Hotels

Stage 2 – Professional Experience 1 (6 months)

To allow students to develop and apply practices and principles introduced in a controlled learning environment in a real workplace situation.

Year 2– Stage 3 – On Campus (6 months)

- Finance and Accounting for Hospitality Businesses
- Advanced Marketing
- Marketing for Hospitality Enterprises
- The Aesthetics of Food & Wine
- Hospitality Business Law
- Human Resources Management

Electives

- Food Quality Management
- *or* – Rooms Division Management
- Consumer Behaviour
- *or* – Culinary Practice

Stage 4 – Professional Experience 2 (6 months)

To allow students to develop and apply practices and principles introduced in a controlled learning environment in a real workplace situation.

Year 3 – Stage 5 – On-campus (6 months)

- Strategic Management
- Leadership and Management in Action
- Quality Service Management
- Decision Making for Hotel Managers

Electives

- Management Information Systems
- *or* –Facilities and Property Development and Management
- *or* –Professional Gastronomic Practice
- Managing and Organising Conferences and Exhibitions
- *or* –Wine and Beverage Management and Marketing

Le Cordon Bleu BACHELOR OF BUSINESS INTERNATIONAL RESTAURANT MANAGEMENT

COURSE CODE: 060182C

Through this multi-disciplinary program, which incorporates simulated and real-life professional practices, students explore the aesthetics of food and wine and its place in the hospitality experience. The degree has a strong focus on the entrepreneurial and culinary aspects of the world of hospitality, including small business management, marketing, wine and beverage management coupled with high level culinary skills related directly to the world of international restaurant management.

Year 1 – Stage 1 – On Campus (6 months)

- Kitchen Operations Management
- Food and Beverage Service
- Introduction to Hospitality Management
- Communications
- Wine Fundamentals
- The Hospitality Experience
- Technology and Information Systems for Hotels
- Restaurant Business Operations
- Restaurant Concepts and Management
- Introduction to Accounting and Cost Control for Restaurants

Stage 2 – Professional Experience 1 (6 months)

To allow students to develop and apply practices and principles introduced in a controlled learning environment in a real workplace situation.

Year 2– Stage 3 – On Campus (6 months)

- Finance and Accounting for Hospitality Businesses
- The Aesthetics of Food & Wine
- Food Quality Management
- Marketing for Hospitality Enterprises
- Advanced Marketing
- Hospitality Business Law
- Culinary Practice
- Human Resources Management

Stage 4 – Professional Experience 2 (6 months)

To allow students to develop and apply practices and principles introduced in a controlled learning environment in a real workplace situation.

Year 3 – Stage 5 – On-campus (6 months)

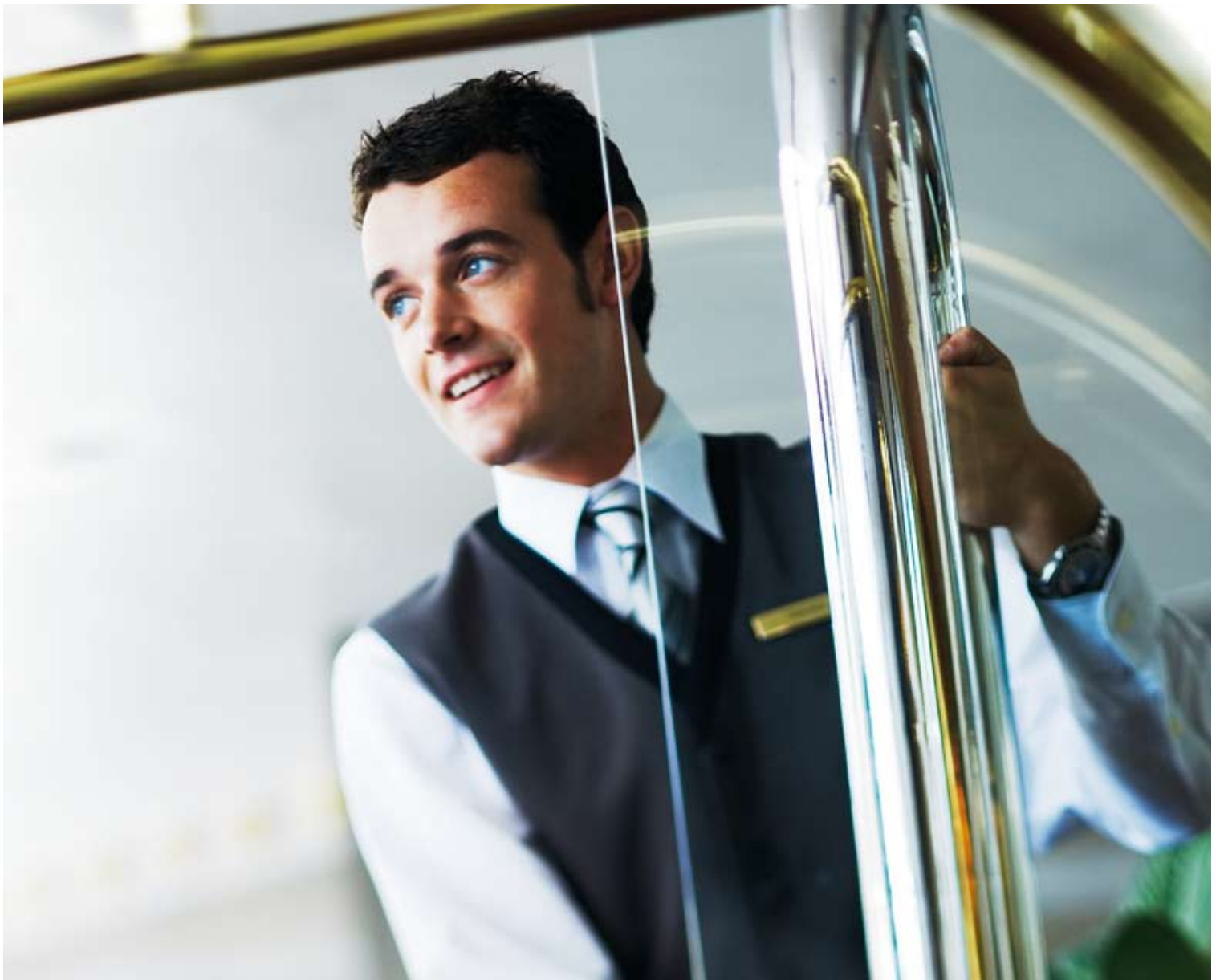
- Strategic Management
- Professional Gastronomic Practice
- Decision Making for Restaurant Managers
- Quality Service Management
- Entrepreneurship and Small Business Management

Electives

- Facilities and Property Development and Management
- *or* – Wine and Beverage Management and Marketing

Bachelor Degrees – Course Structure

Year One	Year Two	Year Three
Stage 1 – Academic Studies 6 months	Stage 3 – Academic Studies 6 months	Stage 5 – Academic Studies 6 months
Stage 2 – Professional Experience 6 months	Stage 4 – Professional Experience 6 months	Stage 5 – Option 6 months intensive or 12 months



ADMISSIONS

January and July each year.

DURATION

The Bachelor of Business degrees are 3 year programs which can be taken over 2 1/2 years with intensive scheduling – the course is structured on five Stages each over a six month semester (normally 20–22 weeks of scheduled classes).

Stage 2 and 4 are taken up with Professional Experience.

ENTRY REQUIREMENTS

Applications should be at least 18 years of age.

School leaver: Satisfactory completion of year 12 secondary schooling or the equivalent overseas secondary education (e.g. International Baccalaureate) and demonstrated ability to undertake tertiary level studies. Students joining from overseas will need to have achieved a minimum level of English proficiency for entry into the Le Cordon Bleu Degree programs of:

- 6.0 Academic IELTS - No bands score below 5.5

COURSE CREDIT

Students seeking entry into the Bachelor of Business degrees can apply for Course Credit, a process which recognises prior study, skills and knowledge. Application for course credit must be requested on the application form and prior to enrolment.

BRIDGING COURSE

All direct entry Stage 3 students of the Bachelor of Business degree must undertake the Le Cordon Bleu Bridging course. The Bridging Course is a one week program offered immediately before the commencement of each semester. It offers a condensed version of the three foundation courses of the Bachelor of Business degrees:

- The Hospitality Experience
- Introduction to Hospitality Management
- The Aesthetics of Food and Wine.

PROFESSIONAL EXPERIENCE

Work place experience is a critical component of the Le Cordon Bleu Bachelor degree. To complement the theoretical study components, each student is required to undertake 600 hours of professional experience over approximately 6 months in Stage 2 and Stage 4 of the program.

Positions are negotiated by the Le Cordon Bleu Professional Development Department who aim to match students and positions for the most advantageous outcomes for both employer and student. Positions in Australia are mostly paid and students will enter into a contract of employment with the host employer for the period of the placement. Students who find positions outside of Australia must investigate the conditions under which they will be engaged.

STUDENTS SUPPORT SERVICE

The Le Cordon Bleu Student Services unit is responsible for ensuring the provision of the highest level of personalised service through the co-ordination of enquiries, admissions, enrolments, orientation, airport reception and alumni activities.

Le Cordon Bleu provides the following services:

- Accommodation information
- Information about student visas and conditions
- Orientation Program – comprehensive induction program providing information on banking, medical, shopping, transport, cultural adjustment, campus tours; meeting with other international students, familiarisation of the course and bus tour of Adelaide sites.
- Overseas Student Health Cover information
- Employment placement assistance
- Student inquiries, advice and referral service

ON – CAMPUS SUPPORT SERVICES

To enrich your time with Le Cordon Bleu, and to support your success in study, each of our educational partners have excellent amenities and support services for both domestic and international students.

- Academic and Personal Counselling
- Learning Support Staff
- Accommodation Service
- Bookshop (UniSA only)
- Career adviser
- Health Care Centre – residential doctors on campus (Regency campus only)
- Disability Support
- Students Clubs and Association
- Modern Cafeteria
- English as a Second Language Support
- Electronic Banking Facilities (ATM)

While Le Cordon Bleu Australia Pty Ltd is the registered education provider, the Bachelor degrees are delivered in association with the Regency International Centre for Hospitality, Leisure and Food Studies and the University of South Australia – leaders in education delivery of hospitality and business management training.

OVERSEAS STUDENT HEALTH COVER

All international students are required to pay for health insurance during their stay in Australia. The Overseas Student Health Cover (OSHC) plan assists in the payment of any medical and hospital care from the date of your arrival until the end of your stay as a student in Australia.

LIVING & STUDYING IN ADELAIDE

The Le Cordon Bleu Bachelor degrees are offered in Adelaide, South Australia - a small sophisticated city, offering all the advantages of a large city without the distractions.

From a student perspective, it is affordable, convenient, transport efficient, clean and green with an excellent array of accommodation choices. Students coming to study at Le Cordon Bleu in Adelaide will have a wide range of accommodation and transport options to choose from. Visit www.lecordonbleu.com.au site for further details

ADELAIDE – The City

Adelaide combines interest, creativity and liveliness with a low cost of living and a safe and pleasant environment. It is ideal for an academically and personally rewarding study experience. It is a multi cultural city with one hundred different ethnic communities from all over the world. There are ample opportunities for recreation activities including cinemas and theatres, music, shopping, swimming, sailing and wind surfing at the nearby beaches. A city of restaurants, quality wineries and a Mediterranean outdoor eating lifestyle – an ideal location to learn the art of hospitality.





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