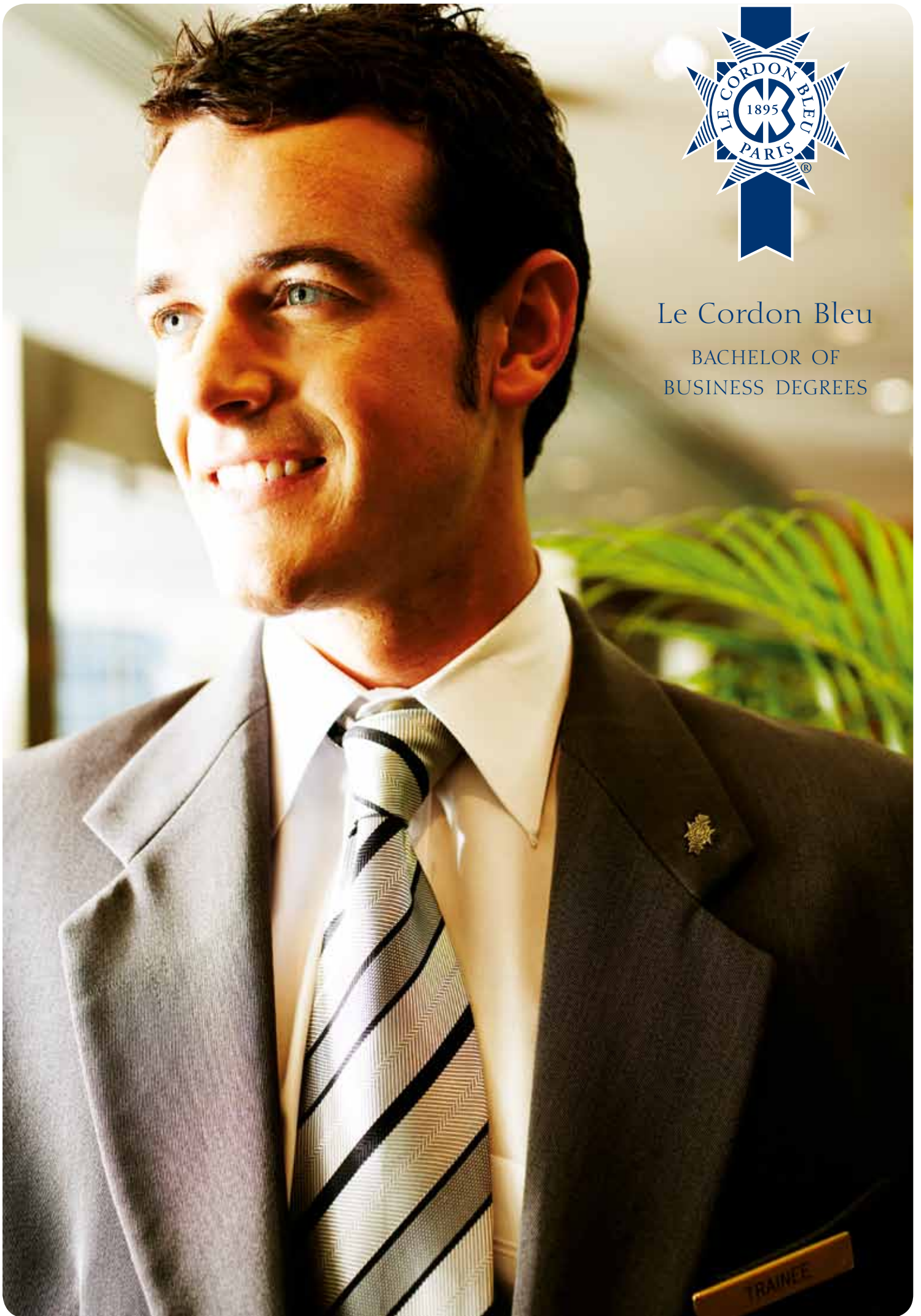




Le Cordon Bleu

BACHELOR OF
BUSINESS DEGREES





The Le Cordon Bleu Bachelor degrees are for those with the driving ambition to be the best with qualifications that will set them apart from the competition in a demanding and ever-changing professional environment. We are committed to 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 then provides a perfect mix of academic and practical using facilities that are second-to-none.

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.

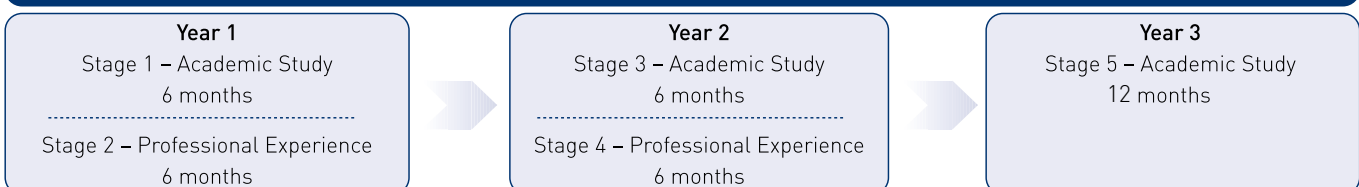
Le Cordon Bleu is proud to offer Bachelor of Business programs in:

- 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.



Bachelor Degrees



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
- Communications
- Wine Fundamentals
- 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)

- Introduction to Hospitality Management
- The Hospitality Experience
- Marketing for Hospitality Enterprises
- The Aesthetics of Food and Wine
- Finance and Accounting for Hospitality Businesses
- Human Resources Management

Electives

- Food Quality Management
or – Rooms Division Management
- Management Information Systems
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
- Advanced Marketing
- Hospitality Business Law
- Quality Service Management
- Decision Making for Hotel Managers

Electives

- Consumer Behaviour
or –Facilities and Property Development and Management
or –Professional Gastronomic Practice
- Managing and Organising Conferences and Exhibitions
or –Wine and Beverage Management and Marketing

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
- Communications
- Wine Fundamentals
- Technology and Information Systems for Restaurants
- 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)

- Introduction to Hospitality Management
- The Hospitality Experience
- Marketing for Hospitality Enterprises
- The Aesthetics of Food and Wine
- Finance and Accounting for Hospitality Businesses
- Food Quality Management
- 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
- Advanced Marketing
- Hospitality Business Law
- 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



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 subject to approval. It is assumed students will normally undertake the final year of their studies in 12 months. Students wishing to undertake the final year in 6 months will be required to apply and the decision will be subject to their previous academic performance – the course is structured on 5 Stages each over a 6 month semester with the exception of stage 5 which is a 12 month semester (normally 20-22 weeks of scheduled classes).

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 with no bands score under 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.

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 professional industry placement over a 6 month period in each of Stage 2 and Stage 4 of the program.

Positions are negotiated by the Professional Industry Placement Department who aim to match students and positions for the most advantageous outcomes for both employer and student. Students can be placed in positions in Australia and overseas. The positions in Australia are paid and students will enter into a contract of employment with the host employer for the period of the placement.

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 and alumni activities.

Le Cordon Bleu provides the following services:

- Information about student visas and accommodation
- 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.
- Information on Overseas Student Health Cover
- English language support
- Information about obtaining professional industry placement

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 – language programs for people for whom English is a second language
- Accommodation Assistance
- Learning Resource Centre, including an extensive library with database research facilities and a bookshop (UniSA only)
- Career adviser
- Health Care Centre – residential doctors on campus (Regency campus only)
- Disability Support
- Students Clubs and Association
- Modern Cafeteria
- 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 maintain 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.

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. It is a city of restaurants, quality wineries and a Mediterranean outdoor eating lifestyle – an ideal location to learn the art of hospitality.

From a student perspective, it is affordable, convenient, transport efficient, clean and green with an excellent array of accommodation choices. Visit www.lecordonbleu.com.au for further details.



LE CORDON BLEU®
ACADEMIE D'ART CULINAIRE DE PARIS • 1895



AUSTRALIA • HOSPITALITY MANAGEMENT & GASTRONOMY

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