



Le Cordon Bleu
Culinary Management
2010





Le Cordon Bleu

In 1578, King Henri III rewarded his 100 most loyal princes and noblemen by creating the highest order of knighthood in France. To identify themselves, they wore a Cross of the Holy Spirit which hung from a blue ribbon (cordon bleu in French). The knighthood disappeared in the French Revolution, but the extravagant feasts it was renowned for left a lasting legacy: forever more, culinary excellence would be associated with its symbol.

Adopting the name, Le Cordon Bleu, our school was formed in Paris in 1895 offering cooking lessons by some of the best chefs in France. Quickly, word spread and it established itself as one of the world's premier culinary arts institutes. Over the years, we have produced many famous graduates, including Julia Child, who introduced French cuisine and taught our cooking techniques to the American public. Even today, a Grande Diplôme from Le Cordon Bleu is respected as one of the finest culinary credentials available anywhere in the world.

Such is the demand for our graduates that today, Le Cordon Bleu teaches culinary, hospitality and tourism skills and management through 35 schools across five continents, to students from more than 80 countries. Each graduate leaves us with the skills to command an exciting career in one of the world's leading restaurants, hotels or resorts, or create their own blue-ribbon dream.

Course Objectives

This is not the course for those who merely wish to follow. Our degrees in Culinary Management are for self-driven individuals with the strength of character and aspiration to lead and create their own destiny. You might aim to become an executive chef, kitchen manager or food service manager. Or, your ambition may stretch to running your own restaurant or hotel. Whichever path you choose, our course will teach you how to wield a blade and conduct a business with equal confidence.

Your dreams begin with a solid foundation: your studies gain you a Certificate III in Hospitality (Commercial Cookery), which is the basic qualification you need to be employed as a cook or a chef in Australia. Along with those technical skills, however, you will also learn the general principles and practices of management, as well as those specific to hospitality, catering and cuisine.



Associate Degree In Culinary Management

Course Code: BADC

CRICOS Code: 069329E

FEES

A\$11, 750 per semester* : tuition

A\$400 per semester (approximately) : uniforms, books and materials

* Fees listed above are subject to approval and may change.

FEBRUARY AND AUGUST INTAKES

Four semesters over two years, full time.

Associate Degree in Culinary Management (BADC)

- BFP1001 Professional Development 1
- BH01110 Introduction to Hospitality
- BH01114 Culinary Health, Hygiene and Safety
- BH01115 Introduction to Culinary Technologies
- BA01101 Accounting for Decision Making
- BH01116 Introduction to Kitchen Operations
- BH01171 Introduction to Marketing
- BM01102 Management & Organisation Behaviour
- BFP1002 Professional Development 2
- BH02103 Advanced Kitchen Operations
- BH02104 Introduction to Kitchen Management
- BH03473 Human Relations
- BBB3100 Business Integrated Learning
- BH03310 Professional Wine and Beverage Studies
- BH03433 Food and Beverage Management III
- BH03503 Culture and Identity

Bachelor Degree In Culinary Management

Course Code: BBCU

CRICOS Code: 069330A

FEES

A\$11, 750 per semester* : tuition

A\$400 per semester (approximately) : uniforms, books and materials

* Fees listed above are subject to approval and may change.

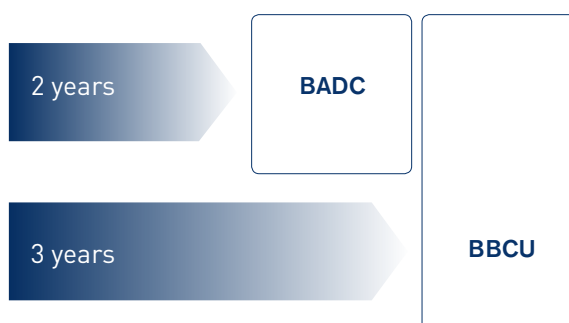
FEBRUARY AND AUGUST INTAKES

Six semesters over three years, full time.

Bachelor of Business (Culinary Management) (BBCU)

- BFP1001 Professional Development 1
- BH01110 Introduction to Hospitality
- BH01114 Culinary Health, Hygiene and Safety
- BH01115 Introduction to Culinary Technologies
- BA01101 Accounting for Decision Making
- BH01116 Introduction to Kitchen Operations
- BH01171 Introduction to Marketing
- BM01102 Management & Organisation Behaviour
- BFP1002 Professional Development 2
- BH02103 Advanced Kitchen Operations
- BH02104 Introduction to Kitchen Management
- BH03473 Human Relations
- BBB3100 Business Integrated Learning
- BH03310 Professional Wine and Beverage Studies
- BH03433 Food and Beverage Management III
- BH03503 Culture and Identity
- BC01102 Information Systems for Business
- BE01105 Economic Principles
- BE01106 Business Statistics
- BH02434 Consumer Behaviour
- BA01105 Business Law
- BFP1003 Professional Development 3
- BH03301 Hospitality Technology
- BH03505 Innovation and Creativity in Hospitality and Tourism

Exit points for Culinary Management





LOCATION

Footscray Nicholson and Footscray Park campuses (students will spend equal time at each campus for the entire duration of the course).

VICTORIA UNIVERSITY

- The only Victorian institution to have a partnership with Le Cordon Bleu.
- Three-time winner of the Australian Tourism Award for Excellence in Tourism Education and Training, and inducted into the industry's National Hall of Fame.
- Founding member of the International Centre of Excellence in Tourism and Hospitality Education's (THE-ICE).
- Delivers courses that meet THE-ICE Standards of Excellence.
- Offers hospitality and tourism programs that are endorsed by the Australian Government.

PRACTICAL COMPONENT

You will acquire:

- cooking and culinary skills
- experience in an operational kitchen on campus and work in a productive capacity
- more than 500 hours of paid, industry work experience via our supervised "Work Integrated Learning" project

CAREERS

It is expected that graduates of this program will be quickly employed by the international hospitality and culinary market as cooks and chefs with a view to them progressing to become chef managers and kitchen managers.

ACADEMIC REQUIREMENTS

Successful completion of 12 years of schooling to the level of higher secondary education in your home country. Please note that you will need to confirm whether secondary school and academic qualifications from your country meet these criteria.

ENGLISH LANGUAGE REQUIREMENTS

To be eligible, you must have achieved:

- an overall IELTS (International English Language Testing Service) (Academic Module) score of 6.0 with no band less than 6.0; or
- an paper-based TOEFL score of 550, with an Essay Rating (ER) score of 5; or
- a computer-based TOEFL score of 213 with an Essay Rating (ER) score of 5; or
- an Upper Intermediate level at VU's English Language Institute (ELI).

HOW TO APPLY

For further information about the course and application procedures please contact:

VICTORIA UNIVERSITY INTERNATIONAL

Email : international@vu.edu.au

Phone : +61 3 9919 1164

Fax : +61 3 9919 1009

Web : www.vu.edu.au/international-students/apply-now



LE CORDON BLEU ADELAIDE

BUSINESS MANAGEMENT PROGRAMS

Le Cordon Bleu has strategically introduced its next generation of educational qualifications, expanding its focus to include undergraduate and postgraduate awards in International Hotel Management, Restaurant Business and Gastronomy. The Le Cordon Bleu business management programs are conducted in Adelaide, the capital of South Australia, the education city of Australia. It has a proud tradition of maintaining the highest standards of education, with a strong focus on providing quality education for international students through its internationally recognised universities and specialised tertiary institutions – a great place to undertake an executive hospitality Bachelor or Masters degree.

BACHELOR PROGRAMS

The Bachelor of Business degrees are 3 year programs offered over 2 1/2 years, which includes 12 months of industry (internship) placement.

Bachelor of Business (International Hotel Management)

CRICOS Code: 060181D

Prepares students for a range of careers in the international hospitality industry through a multidisciplinary program which incorporates simulations and real-life professional practice. The emphasis is on concepts of hospitality, critical consideration of management styles and strategic thinking.

Bachelor of Business (International Restaurant Management)

CRICOS Code: 060182C

Prepares students for a range of careers relating to food production and food service operations within the international hospitality industry through a multidisciplinary program which incorporates simulations and real-life professional practice. Students explore the aesthetics of food and wine and its place in the hospitality experience.

MASTERS PROGRAMS

The Le Cordon Bleu Masters degrees are different to any other. Each of the programs are targeted to a niche and growing hospitality industry market sector – International Hospitality, Hotel Management and Restaurant Business. The postgraduate programs have been developed in association with prestigious universities for industry professionals seeking careers at management and corporate levels within the international hospitality industry.

Master of Business Administration – International Hotel and Restaurant Management

CRICOS Code: 047380F

The 1 1/2 year full-time program has been developed for those industry professionals who are seeking careers at management and corporate levels within the international hotel and restaurant industry.

Master of International Hospitality Management

CRICOS Code: 051375B

The 2 year hospitality Masters is targeted at individuals with limited industry experience. This Masters includes 6 months Hospitality Industry Experience. The focus on the program is to support a niche market of entrepreneurs working in the growing hospitality industry and to develop and hone their skills for competitive advancement in a demanding and ever-changing environment.

LE CORDON BLEU SYDNEY

CULINARY ARTS

Le Cordon Bleu Sydney Culinary Arts Institute offers intensive training programs in both Cuisine and Pâtisserie for those aspiring to become a chef. The culinary arts programs conducted at the Sydney Culinary Arts Institute bring together all the critical elements of mastering the principles, theory and techniques of classical French cuisine.

The Culinary programs offer the flexibility of four intakes a year January, April, July and October. The Le Cordon Bleu Classic Cycle teaches students in approximately 9 months as students advance through Basic, Intermediate and Superior levels in Cuisine or Pâtisserie. These are progressively structured courses that provide Le Cordon Bleu students with the skills they need to apply French culinary techniques to any cuisine. Also incorporated within the Classic Cycle are the Australian Government qualifications. After completing the Classic Cycle a 6month work placement is completed to gain the Certificate III in Commercial Cookery.

The Advanced Diploma of Hospitality builds on from the successful completion of the Le Cordon Bleu Diplome program. Over 1 year of academic studies this program offers the fundamentals of front line management, allowing students to enter into the industry and apply their practical and theoretical knowledge as a Chef.

Unprecedented industry demand for skilled practitioners in the hospitality industry has now been satisfied with these key management qualifications.

Study In Melbourne Australia

Melbourne is a proudly multicultural city that sits astride the Yarra River at the head of Port Phillip Bay, with comfortable suburbs sprawling out in each direction. Catch one of its much-loved trams into the neatly gridded central business district and you'll discover a shopper's paradise, combining the charm of its many bluestone-cobbled arcades with strikingly modern malls and chic street shops.

Melbourne's effortless European style and world-class facilities make it Australia's cultural and sporting capital. Not only is it home to the National Gallery of Victoria below its iconic spire, and a lively theatre and fashion scene, the city hosts an array of outstanding international events including the Australian Open tennis tournament, the Formula 1 Grand Prix and the Melbourne Cup horse race.

Not surprisingly, the four million residents whose diversity stems from over 140 nations, dine in many of Australia's best restaurants and cafés, with over 3,000 eateries serving more than 70 styles of cuisine.

Melbourne is the capital of the state of Victoria, linked by daily flights to major cities throughout Asia, the United States and Europe. The most compact mainland state, Victoria is a delight to explore with an extraordinary variety of landscapes and experiences all within a day's drive: forests of towering eucalypts; some of Australia's top ski fields; welcoming wine regions; sparse mallee desert; and one of the most spectacular coastal roads on the planet.

For more information about Melbourne and Victoria, visit www.visitvictoria.com or www.visitmelbourne.com.



FESTIVALS AND EVENTS

The City of Melbourne hosts many world-class arts and cultural events throughout the year, including:

- Melbourne International Film Festival
- Melbourne International Comedy Festival
- Melbourne Fashion Festival
- Melbourne International Arts Festival
- Melbourne Food & Wine Festival
- Melbourne Fringe Festival
- Moomba Waterfest
- Melbourne International Flower and Garden Show
- Australian International Airshow
- Equitana Asia Pacific - the largest gathering of horse lovers in the Southern Hemisphere

TRANSPORT

A commercial and industrial centre, Melbourne is serviced by daily flights to major cities throughout Asia, the United States and Europe.

The Melbourne metropolitan area has an integrated public transport network comprising trains, trams and buses which service all parts of the city and outer suburbs. Public transport is reliable, safe and easy to use.

CLIMATE

Melbourne has a mild, temperate climate with four distinct seasons which are very much part of the city's character. Spring through to autumn is a vibrant outdoor season of festivals, outdoor theatre and cinemas, alfresco eating, swimming and other water sports. Winter is the time for theatre, football, dining, conversation, open fires and shopping for warmer clothes.



For Course Information contact:

Email: australia@cordobleu.edu
Phone : +61 8 8348 3000 Fax : +61 8 8346 3755
www.lecordobleu.com.au
Cricos Provider Code: SA: 01818E NSW: 02380M



For Application Information:

Email : international@vu.edu.au
Phone : +61 3 9919 1164 Fax : +61 3 9919 1009
www.vu.edu.au/international-students/apply-now
Cricos Provider Code: VIC: 00124K