Excellence in teaching the Culinary Arts and Hotel Management

With a network of more than 35 schools in 20 countries, Le Cordon Bleu is the world’s leading network of culinary arts and hotel management institutes. The role of Le Cordon Bleu is to teach a whole range of technical and university training programs for working in the restaurant, hotel and tourism industries.

◆ MAIN PROGRAMMES OF STUDY

Grand Diplôme (9 to 18 months), Cuisine Diploma and Pastry Diploma (6 to 9 months)
The programmes allow students to discover and master classical French cuisine and/or pastry techniques. Each programme is composed of 3 levels: basic, intermediate and superior. After each level, students receive a Certificate. Once students have received three Certificates in one discipline, the Cuisine Diploma or the Pastry Diploma is awarded. Students receive Le Cordon Bleu Grand Diplôme if both disciplines are followed simultaneously or consecutively. It is also possible to follow these programmes in Professional Immersion, which include practical applications and internships.

Diploma in Culinary Management: this 3-month programme completes the culinary arts diplomas providing students with the operational training and managerial skills required to start their own businesses.

Bread Baking Diploma: the program covers the skills needed to work in a traditional bakery or a production laboratory. An internship completes the training.

Wine and Management Diploma (10 months): this training enables students to acquire knowledge and techniques through theory and practical classes.

Bachelors of Business: in Culinary Arts or in International Hospitality Management
The aim of these 2 programmes is to prepare students to work in management roles in the gastronomy and hotel fields. The Bachelors take place over a 3-year period with 4 academic semesters and 2 professional internships. The last year of the programme is taught in partnership with the university Paris-Dauphine. The students receive a double degree, Le Cordon Bleu and University Paris-Dauphine.

Hautes Études du Goût (HEG): in Paris and Reims, experience a two-week unique and full immersion in the culture of taste, gastronomy and fine dining. This programme groups together a selection of gastronomy themed topics, such as history, anthropology, sciences and economics.

◆ STRENGTHS

Le Cordon Bleu in figures:
• Founded in Paris in 1895, Le Cordon Bleu has more than 120 years of excellence and innovation.
• Le Cordon Bleu International comprises more than 35 institutes around the globe.
• Le Cordon Bleu is located in 20 countries.
• Leading global network of culinary arts and hotel management institutes.
• 20,000 students of over 100 nationalities are trained by the institute’s network every year.

The international network
Le Cordon Bleu has an international positioning thanks to the development of outstanding training programmes with degrees, Masters and MBAs in hotel management and tourism.

◆ LOCATION

Paris: Paris is the birthplace of gastronomy, and well known for its culture, luxury, and tourism. The city boasts in excess of 106 Michelin starred restaurants, a dazzling array of other restaurant options, hotels, cafés, boulangeries and pâtisseries which are constantly giving a new twist.

IDENTITY FORM

◆ Precise name of the institution
Le Cordon Bleu Paris - Institut d’arts culinaires et de management hôtelier

◆ Type of institution
Private institute of higher education

◆ City where the main campus is located
Paris

◆ Number of students
1 000

◆ Percentage or number of international students
90%

◆ Type and level of qualifications awarded
RNCP recognition (French Ministry of Labor) for the Culinary Arts in professional immersion programmes. Le Cordon Bleu is accredited in more than 10 countries.

◆ French language courses
Yes - For the immersion programmes, non-French speakers students must take French as a Foreign Language (FLE) courses, levels A1 and A2, at the institute.

◆ Programs for international students
Yes

◆ Programs in English
Yes - All classes are are translated from French into English. Some programmes are delivered in English only.

◆ Postal address
13-15 Quai André Citroën 75015 Paris, France

http://www.cordonbleu.edu/paris