

PROFESSIONAL CULINARY MANAGEMENT



LE CORDON BLEU

DIPLOMA OF PROFESSIONAL CULINARY MANAGEMENT

SYDNEY PROGRAM AWARDS

LE CORDON BLEU CERTIFICATE III IN HOSPITALITY

Course Code: THH31502 • Certificate III in Hospitality (Commercial Cookery) • Superior Cuisine
or Course Code: THH31602 • Certificate III in Hospitality (Pâtisserie) • Superior Pâtisserie

LE CORDON BLEU CERTIFICATE IV IN MENU ENGINEERING

Course Code: THH41302 • Certificate IV in Hospitality (Commercial Cookery) • Certificat de Chef de Partie
Prerequisite: Certificate III in Hospitality

LE CORDON BLEU DIPLOMA OF PROFESSIONAL CULINARY MANAGEMENT

Course Code: THH51202 • Diploma of Hospitality Management • Diplôme de Direction de Cuisine
Prerequisite: Certificate IV in Hospitality (Commercial Cookery)

AN INTERNATIONAL PASSPORT

There is a reason why Le Cordon Bleu is the world's most renowned Culinary Arts Institute. For more than a century, we have enabled aspiring culinary professionals to turn their ambitions into reality. Our students strive for successful careers in a wide variety of fields all over the world, including successful careers in restaurant kitchens, catering, food service, food styling, restaurant business consultancy, journalism and education.

THE ADVANTAGES

The focus of the Diploma of Professional Culinary Management is specifically geared to the international culinary arts industry. For those wishing to succeed within it, the knowledge and skills embedded in the Diploma complement the passion, drive and commitment required to reach the top professionally.

This innovative Le Cordon Bleu two year Culinary Diplôme offers comprehensive training in either cuisine or pâtisserie. Underpinned with academic studies in the fundamentals of front line management - combined with six months work experience – this course is considered a world leader in culinary education.



COURSE DETAILS

This exciting course offers students a unique career and learning pathway to supervisory and management positions in the culinary arts fields as students will learn and discover many first line management and supervisory techniques at executive chef level.

ENROLLMENT PERIODS

Sydney - January and July

ENTRY REQUIREMENTS

School leaver - Satisfactory completion of year 11 is required or equivalent interstate/overseas secondary education.

International entry - Overseas students are required to have achieved a minimum level of English fluency of IELTS (Intensive English Language Testing System) 5.5 or successful completion of the Le Cordon Bleu English Language for Hospitality & Tourism program for direct entry into the culinary program.

INDUSTRY PLACEMENT

In order to service the needs of the industry, Le Cordon Bleu provides students with a 6-month work placement to provide students with the opportunity to apply the skills and knowledge acquired at college to the work environment of an international restaurant or catering business to further develop their understanding of the international culinary arts industry.

LOCATION

SYDNEY CAMPUS

Le Cordon Bleu Sydney Culinary Arts Institute
North Sydney Institute of TAFE
Ryde Campus, 250 Blaxland Road,
Ryde, NSW, Australia 2112



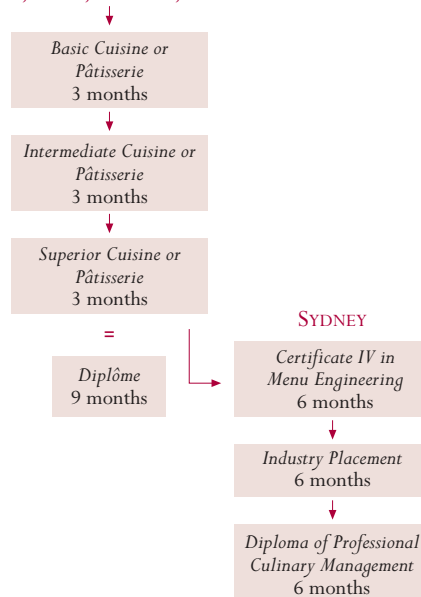
INDUSTRY POSSIBILITIES

Basic Cuisine or Pâtisserie	Trainee
Intermediate Cuisine or Pâtisserie	Trainee
Superior Cuisine or Pâtisserie	Commis Chef
Certificate III in Hospitality	Commis Chef
Certificate IV in Menu Engineering	Chef de Partie
Diploma of Professional Culinary Management	Sous & Executive Chef

PROGRAM STRUCTURE

The Diploma of Professional Culinary Management is delivered over 2 years including 6 months industry placement.

SYDNEY, PARIS, OTTAWA, LONDON



FOR FURTHER INFORMATION

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