



LE CORDON BLEU®

NEW ZEALAND



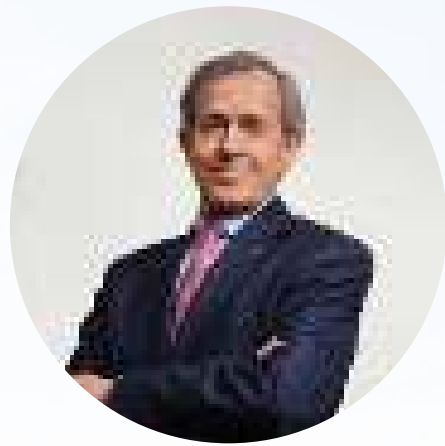
CULINARY ARTS AND HOSPITALITY MANAGEMENT INSTITUTE

WELLINGTON • NEW ZEALAND

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Bonjour and Welcome to Le Cordon Bleu New Zealand

Founded in Paris in 1895, and now with over 35 institutes in 20 countries and with students from over 100 different nationalities. Excellence, passion, creativity, knowledge and history are the values to describe one of the world's only global educators in the culinary arts, hospitality and tourism management sector.

Le Cordon Bleu New Zealand is dedicated to preserving and passing on the mastery and application of the Culinary Arts through Culinary Certificates, Diplômes, Le Grand Diplôme, our highest culinary award, through to our unique and globally recognised Bachelor of Culinary Arts and Business degree. Our reputation as one of the world's premier culinary training institutes has endured by actively keeping our courses up-to-date and industry relevant, using innovative new technologies, partnered with some of the world's greatest Chef lecturers. Our academic programmes are constantly adapted to the future needs and demands of the hospitality industry, an industry that employs nearly 10% of the world's work-force and is forecast to grow significantly.

Being a Cordon Bleu student is not only about studying to realise one's dreams, it is the pathway to becoming one of the future stars of this amazing industry. Our much sought after Alumni, located throughout the world, have consistently reached levels of near-perfection and standing that truly reflects and honours the dedication, passion and knowledge taught throughout our global hospitality network.

We invite you to start your journey at Le Cordon Bleu and we look forward to sharing your dreams, seeing your successes and welcoming you to our family.



André Cointreau
President, Le Cordon Bleu

WHY LE CORDON BLEU ?

GAIN AN INTERNATIONALLY REVERED QUALIFICATION

A Le Cordon Bleu qualification is one that is recognised and respected by culinary and wine professionals around the world and is considered to be synonymous with culinary excellence. The Le Cordon Bleu network is unsurpassed at providing graduates with the best platform to launch an international career. Our graduates leave with the competitive advantage of internationally recognised qualifications that are respected by industry professionals.

BENEFIT FROM OVER 120 YEARS OF CULINARY EXPERIENCE

Founded in 1895, Le Cordon Bleu to this day remains an industry leader in French culinary arts, gastronomy education and international hotel management and hospitality. Our programs are internationally recognised, allowing graduates the opportunity to travel and build a world-class career of distinction.

GAIN AN INTERNATIONAL NETWORK OF CONTACTS

With an ever-increasing number of schools, being part of the Le Cordon Bleu family will open students up to a global network of contacts and friends. Our network of global partners and Alumni ensures that wherever graduates travel, a Le Cordon Bleu connection is never far away.

TRAIN UNDER THE GUIDANCE OF LE CORDON BLEU MASTER CHEFS AND EXPERTS IN THE INDUSTRY

Learn from a team of classically trained Le Cordon Bleu Master Chefs, lecturers and wine experts, whose dedication to share their refined expertise will ensure students' success. Our academic material created by experts in their field provides students with up to date, well-researched and practical knowledge directly applicable in the industry.

GAIN INDUSTRY EXPERIENCE FOR A PRACTICAL APPLICATION OF YOUR EDUCATION

To prepare students for the workplace, Le Cordon Bleu believes it is vital to gain practical experience as part of their education. As an essential part of the curriculum, industry placement supports the vital theory learned in the curriculum with practical experience.

LEARN IN NEW STATE-OF-THE-ART FACILITIES

All of Le Cordon Bleu's schools worldwide boast some of the most advanced facilities and equipment to prepare students for tomorrow's culinary world.



Discover the History of LE CORDON BLEU®

Le Cordon Bleu is the world's largest international culinary educator, located in over 20 countries across the globe with continued plans for global expansion.

In **1578**, King Henry III of France established the Order of the Holy Spirit. The knights of this order were identified by a gold cross hanging from a blue ribbon which they wore around their neck. The Order of the Holy Spirit, which existed for 250 years, was the most prestigious French Royal order, and its knights were often referred to as "Cordons Bleus". During their sumptuous meals, they set a high standard for fine dining. As a result, the expression "cordonbleu" did not take long to become synonymous with culinary excellence.

1895 French journalist Marthe Distel starts a culinary magazine, *La Cuisinière Cordon Bleu*.

1896 The first class is taught at Le Cordon Bleu Paris on January 14.

1897 Le Cordon Bleu Paris welcomes its first Russian student.

1905 Le Cordon Bleu Paris welcomes its first Japanese student.

1927 The London Daily Mail newspaper, dated November 16, describes a visit to Le Cordon Bleu Paris: "It's not unusual for as many as eight different nationalities to be represented in the classes".

1933 Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of Chef Henri-Paul Pellaprat, open *L'Ecole du Petit Cordon Bleu* and the restaurant *Au Petit Cordon Bleu* in London.

1942 Dione Lucas opens Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller *The Cordon Bleu Cook Book* and becomes the first woman to have a televised cooking show.

1948 Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI's after their tour of duty. As a former member of the OSS, Julia Child enrolls at the Paris campus.

1953 Le Cordon Bleu London creates the dish Coronation Chicken, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.

1954 The success of the Hollywood movie "Sabrina", directed by Billy Wilder, contributed to the growing notoriety of Le Cordon Bleu.

1984 The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, replacing Mrs. Elizabeth Brassart, director of the school since 1945.

1991 Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as "Little France in Japan".

1995 Le Cordon Bleu Paris celebrates its 100th anniversary as an ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.

1996 Le Cordon Bleu Sydney in Australia begins operations upon the request of the New South Wales government, and provides Chef training in preparation for the 2000 Olympic Games in Sydney.

2000 Le Cordon Bleu opens in downtown Ottawa.

2002 Le Cordon Bleu Korea and Le Cordon Bleu Mexico opened their doors.

2009 Le Cordon Bleu schools participate in the launch of the movie *Julie and Julia*.

2011 Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.

2012 **Le Cordon Bleu New Zealand opens**

2013 Official inauguration of Le Cordon Bleu Istanbul campus.

2014 Le Cordon Bleu schools participate in the launch of the movie "The Hundred Foot Journey".

2015 Le Cordon Bleu celebrates 120 years of Culinary Excellence.

2016 The new state-of-the-art Le Cordon Bleu Paris campus welcomed their first students.



WHY STUDY IN NEW ZEALAND ?



The prestigious Legatum Institute in London rates New Zealand's education system No. 1 in the world.



The Social Progress Imperative ranks New Zealand 1st for social progress on indicators of personal rights and freedom.



New Zealand is the 3rd Most Peaceful Country according to the GlobalPeace Index.



Wellington is ranked as the 9th best city in the world for personal safety according to Mercer 2014 Quality of Life Survey.



New Zealand is ranked as the world's easiest place to start a business and 3rd for ease of doing business by the ICF World Bank.



The OECD 2013 Better Life Index rates New Zealand as a "top-performing country" for the quality of its education system.



In 2016, for the fourth consecutive year, Telegraph Travel readers named New Zealand their favourite country.



25% of people that call Wellington 'home' were born in another country. We're a melting pot of different cultures.



Wellington reputedly has more cafes, restaurants and bars per capita than New York City.

"The Coolest Little Capital in the World"
Lonely Planet.





COST OF LIVING IN WELLINGTON

Relative to the rest of the world, Wellington has an affordable and very high quality of living. Wellington was named the most affordable city in Australasia according to the Mercer Cost of Living survey in 2012.

ACCOMMODATION

Choose from halls of residence, home stays or shared flats. Accommodation costs vary widely from NZD \$120 - \$260 per week, depending on the type of accommodation you choose. Le Cordon Bleu New Zealand provides assistance with accommodation should you require it.

FOOD

The estimated weekly food costs for a basic healthy diet for an adult man is a minimum of NZD \$64.

ELECTRICITY

There are several competitive providers to choose from, on average for a 2-3 bedroom apartment the electricity cost would be NZD \$140 per month.

TRANSPORT

Le Cordon Bleu is situated right in the heart of the city. Travelling around Wellington is very efficient, due to its well-structured public transportation system, which is why Wellington has the highest public transport use per capita in New Zealand! The cost of an average trip is between \$1.20-\$3.50 and there are cheaper public transport fares for students.

PHONE AND INTERNET

Pre-paid plans for your mobile that includes calling, texting and data starts at about NZD \$19 per month. Free Wi-Fi is available in central Wellington and on campus.

ENTERTAINMENT

Explore New Zealand's stunning beaches, mountains, forests and lakes for free. Other free or cheap entertainment options include live music, festivals, outdoor movies, parks, gardens, museums and galleries. Many retail stores, restaurants, bars and cinemas offer discounts for students.





WELCOME TO LE CORDON BLEU NEW ZEALAND

For more than 120 years the name Le Cordon Bleu has been synonymous with culinary excellence. Here in Wellington, New Zealand, we offer intensive training for aspiring chefs and students alike who want to pursue a career in the food and hospitality industry. We combine the very best of new world innovation and local cuisine with the principles, techniques and artistry of the French traditions.

Take the first steps towards realising your ambitions at our boutique international flagship institute in the heart of Wellington, New Zealand. Here you will be inspired to develop your passion for culinary arts and hospitality management under the direction of Le Cordon Bleu Master Chefs and lecturers. Our Chefs are both classically trained and experienced teachers, whilst our lecturers contribute a wealth of knowledge gained through years of experience in both education and the hospitality industry.

Our building features state-of-the-art facilities to provide you with the latest and most innovative opportunities in culinary and hospitality education. We source local produce and ingredients for use during practical sessions and demonstrations, and constantly review our suppliers to ensure you receive the freshest, highest-quality ingredients. By working with specialist items, students learn to develop their senses and techniques with premium ingredients to prepare for the professional environment.

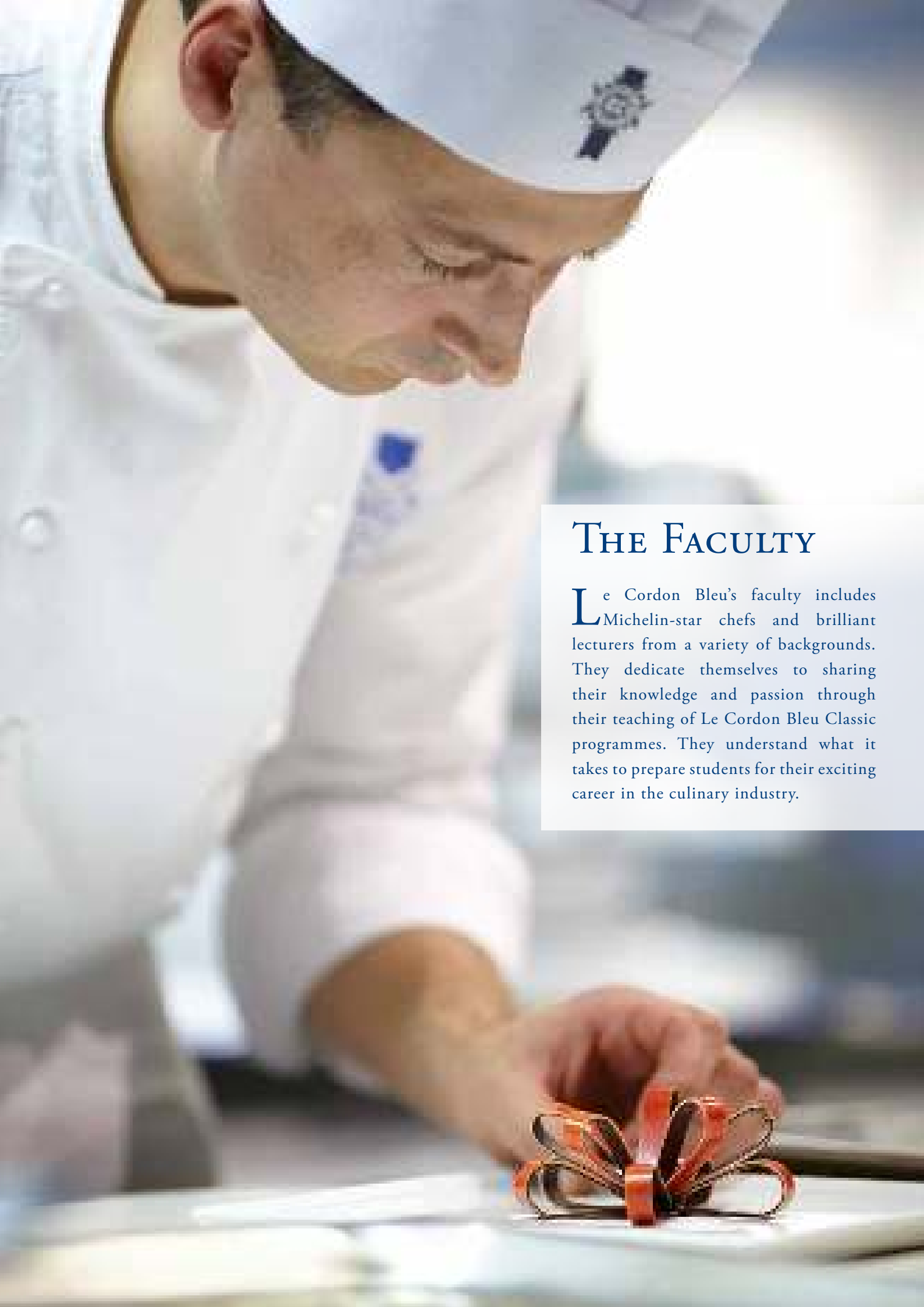




FACILITIES

- » Lecture demonstration theatres with audio visual technology
- » Cuisine kitchen with ventilated ceilings, convection oven, digital sous-vide water baths and Rotisserie
- » Pâtisserie kitchen with marble bench-tops, ventilated ceilings, proofers and stone-based deck ovens and tempering machines
- » Self-contained work stations with induction range and preparation area for each student
- » Student training restaurant with professional wine accessories, glassware, bar and cafe equipment
- » Culinary and hospitality library with study area and student accessible computers
- » Student lounge with wireless internet access
- » 100% Earthquake safety rating and fireproofing





THE FACULTY

Le Cordon Bleu's faculty includes Michelin-star chefs and brilliant lecturers from a variety of backgrounds. They dedicate themselves to sharing their knowledge and passion through their teaching of Le Cordon Bleu Classic programmes. They understand what it takes to prepare students for their exciting career in the culinary industry.



CHEF TEACHING METHODOLOGY

French cooking techniques were originally created by French chefs more than a century ago and today remain almost unchanged. Le Cordon Bleu methodology is based on learning and understanding these cooking techniques through practice and discipline and is composed of demonstrations followed by practical classes. Once mastered, these techniques can be applied to any world cuisine.

Demonstrations are held in our specially designed demonstration kitchen, allowing you to observe the Chef's techniques in detail. During the demonstrations, the Chef prepares several recipes. You are required to take detailed notes and make your own observations. Demonstrations also include a tasting, which enables you to develop your palate, a vital part of culinary training.

Hands-on practical classes are held in professional teaching kitchens and supervised by Le Cordon Bleu Chefs. You will prepare recipes to ensure that the techniques observed during the demonstration have been assimilated and understood. The number of students per class is limited to meet individual training needs. Your work is evaluated at the end of each class and you are free to take your creations home to enjoy at your leisure. Students also have the opportunity to work in our training restaurant during Intermediate and Superior stages, benefitting from working in a live restaurant environment.



ACADEMIC METHODOLOGY

At Le Cordon Bleu New Zealand our courses are designed to appeal to students who are creative and enjoy hands-on practical learning. The focus is on understanding and working with quality food and wine to provide exceptional hospitality and service. The culinary theme is central in all courses.

We aim to facilitate student learning, encourage their passions and support their professional development. Students have opportunities to:

- » Learn through case studies and assignments.
- » Research and experiment with ideas and practice skills across a range of subjects.
- » Learn to relate theory to their own practice. You are encouraged to reflect and critique your own work.
- » Develop a personal portfolio of skills and knowledge which you can apply directly to your chosen area of employment.

Throughout the programmes, students are exposed to different parts of the culinary sector allowing them to gain hands-on practical skills to make informed decisions on their future careers. This broad knowledge base, combined with an industry placement, creates graduates with flexible work-ready skills that prepare them to enter the industry.

The structure of our programmes focuses on innovation, business practice, and awareness of contemporary trends, emerging issues, understanding different cultures, traditions and culinary practices.



DIPLÔME DE PÂTISSERIE (NZQF LEVEL 4)

New Zealand Certificate in French Pâtisserie

Successful completion of the Basic, Intermediate and Superior Pâtisserie certificates results in the award of the Diplôme de Pâtisserie.



Basic Pâtisserie is designed to give you a strong foundation on which to build your Pâtisserie skills and knowledge. As you progress, you will learn to prepare a wide range of desserts and pastries through practical sessions and demonstrations. This exciting course introduces the various concepts, properties and applications of Pâtisserie which are essential for the work environment.

During Intermediate Pâtisserie you begin to master fundamental techniques, such as making a genoise sponge, and your proficiency will allow you to focus more on decoration. Under the guidance of our Chefs, you will be able to develop essential artistic skills and prepare restaurant-style desserts with creativity and flair. You have the opportunity to practice and perfect these skills during High Tea service.

Superior Pâtisserie combines all the knowledge, techniques and artistic skills previously acquired and encourages you to personalise your work. Practical sessions and demonstrations help you gain a thorough understanding of the principles involved, with a strong focus on developing advanced levels of artistic and creative work.

CORE OBJECTIVES

- » Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
 - Knife skills
 - Elementary sugar cooking techniques
 - Tart production techniques
 - Basic pastry doughs e.g. short crust, sweet dough and puff pastry
 - Simple breads
 - Petits fours baking skills
 - Piping techniques
 - Basic decoration
 - Mousses, traditional desserts and cakes
- » Identify French culinary terms
- » Follow health, safety and hygiene regulations
- » Establish and develop personal kitchen organisation and management skills
- » Introduction to chocolate tempering
- » Elementary classic French boulangerie techniques
- » Introduction to viennoiserie

CORE OBJECTIVES

- » Implement all the basic techniques learned and apply them to fundamental advanced pâtisserie and bakery preparation techniques including:
 - Chocolate piping techniques
 - Elementary cake decoration
 - Developing chocolate skills
 - Classical French entremets
 - Introduction to hot and cold plated desserts
 - Tempering technique
 - Contemporary plated desserts
- » Follow health, safety and hygiene regulations
- » Refine personal kitchen organisation and management skills
- » High Tea, training restaurant service

CORE OBJECTIVES

- » Complex Entremets
- » Master advanced international bakery techniques and confectionery methods including:
 - Mastery of plated desserts
 - Decoration and presentation
 - Entremets design and decoration
 - Confectionery and moulded chocolate
 - International boulangerie techniques
 - Artistic cooked sugar centrepiece techniques e.g. pouring, pulling, casting, colour, marbling and blowing
 - Chocolate centrepiece skills
- » Follow health, safety and hygiene regulations
- » Expand personal kitchen organisation and management skills
- » High Tea, training restaurant service

PROGRAMME FACTS

NZQF level 4 (120 credits)

Duration: 9 Months (3x 10 weeks)

ENTRY CRITERIA

Academic IELTS 5.5 no sub score < 5.0

Over 16 years old

CAREER PATHWAYS

Hotel or Restaurant Pastry Chef

Speciality Pâtisserie Chef

Baker

Chocolatier

Private Chef

Cake designer



“I have been taught a number of invaluable skills that will stay with me forever. With each and every class being more exciting and fulfilling than the last”

Eilish Roberts – Alumni

DIPLÔME DE CUISINE (NZQF LEVEL 4)

New Zealand Certificate in French Cuisine

Successful completion of the Basic, Intermediate and Superior Cuisine certificates results in the award of the Diplôme de Cuisine.



Basic Cuisine opens the door to the adventures of classic cuisine. From day one, you begin to master the basic skills: how to hold a knife properly, peel vegetables and truss a chicken. As the term progresses, techniques become more complex. Students learn how to use and integrate condiments, herbs and spices to complement the dishes prepared. As a solid grounding in basic cuisine, this programme is for beginners and experienced students alike.

The Intermediate Cuisine programme introduces you to classic French dishes and European cuisine techniques, that applies the techniques introduced during Basic Cuisine. Through practice and repetition you begin to perform tasks instinctively and with greater ease. This course emphasises the importance of mise en place: understanding, organising and production. Demonstrations highlight various kinds of presentations from platter to plate, and become more menu-oriented. Your skills are then practised and perfected in our training restaurant.

During the Superior Cuisine programme, which culminates with our Diplôme de Cuisine, you will learn about the current evolution of worldwide cuisine techniques. Full menus are inspired by trends from today's top kitchens. The ingredients are richer and more refined, exposing you to working with rare and high-quality items. Now well-versed in classic culinary skills, you are encouraged to be more creative in both taste and presentation and showcase your skills through our training restaurant.

CORE OBJECTIVES

- » Demonstrate fundamental cuisine preparations and cooking techniques including:
 - Knife skills
 - Basic classical vegetable cuts
 - Fish filleting skills
 - Elementary butchery skills
 - Basic stocks and derivatives
 - Elementary sauces and emulsions
 - Basic doughs e.g. pasta and puff pastry
 - Introduction to plating presentation
 - Elementary methods of cooking e.g. braising, pan-frying, boiling, deep frying, roasting and steaming
- » Identify French culinary terms
- » Follow health, safety and hygiene regulations
- » Establish and develop personal kitchen organisational and management skills

CORE OBJECTIVES

- » Implement all the basic techniques learned and apply them to fundamental European regional cuisine and culinary techniques including:
 - Developing specific knife skills
 - Preparing live shellfish
 - Methods of preserving
 - Developing butchery skills and fish filleting
 - Sweet and savoury hot soufflés
 - Developing sauce knowledge
 - Practising cooking methods
- » Follow health, safety and hygiene regulations
- » Refine personal kitchen organisation and management skills
- » Introduction to restaurant operation
- » Training restaurant service

CORE OBJECTIVES

- » Demonstrate a range of fundamental classical and contemporary cuisine techniques including:
 - Extending cooking techniques
 - Advanced butchery skills
 - Specific preparation and cooking skills for vegetables and garnishes
 - Expressing personal cultural ingredients and flavours
 - Cooking to order
 - Seasonal and market influences on cuisine
 - Identifying specific European techniques and cuisine
- » Discover the world of cheese
- » Expand personal kitchen organisation and management skills
- » Advanced butchery skills
- » Training restaurant service



PROGRAMME FACTS

NZQF level 4 (120 Credits)

Duration: 9 Months (3x 10 weeks)

ENTRY CRITERIA

Academic IELTS 5.5 no sub score < 5.0

Over 16 years old

CAREER PATHWAYS

Restaurant Chef

Hotel Chef

Private Chef

Caterer

Culinary Consultant

*“I was able to learn many cooking techniques,
be taught by highly experienced chef tutors
and even assist celebrity chefs during
‘Wellington on a Plate’”*

Lydia Lee - Alumni

LE GRAND DIPLÔME (NZQF LEVEL 4)

New Zealand Certificate in French Cuisine and New Zealand Certificate in French Pâtisserie

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu Grand Diplôme is an influential qualification which allows our students to fulfill their ambitions and pursue the most sought after careers. Students are first taught basic culinary skills before applying this knowledge to high-quality produce and specialist ingredients. Our Le Grand Diplôme is the most prestigious culinary qualification from Le Cordon Bleu, combining the study of our Diplôme de Cuisine and Diplôme de Pâtisserie. Le Grand Diplôme is awarded after 18 months of consecutive study.



Successful completion of the Diplôme de Cuisine and Diplôme de Pâtisserie results in the award of the Le Grand Diplôme. You will learn to master the necessary skills to create fine Pâtisserie and Cuisine dishes through a combination of demonstrations, practical sessions and theory lessons, gaining knowledge from our classically trained chefs who have experience working in senior positions in the world's finest kitchens and Michelin-

starred restaurants. Our chef lecturers lead demonstrations to show you how to produce dishes to the highest professional standard. You are then tasked with replicating what you have been shown in one of our practical kitchens.

Classes are taught across 3 – 5 days a week. Each day begins with 2.5 – 3 hours of observation in our state-of-the-art demonstration lecture theatres, followed

by 3 – 4 hours of practical work in the specialised cuisine and pâtisserie kitchens and 2 hours of self-directed theory, for approximately 24 hours per week study time. 18 months in total: 3 x 10 week Certificates in Basic, Intermediate and Superior Cuisine and 3 x 10 week Certificates in Basic, Intermediate and Superior Pâtisserie.



PROGRAMME FACTS

NZQF level 4 (240 credits)

Duration: 18 Months

(2x 9 month certificates)

ENTRY CRITERIA

Academic IELTS 5.5 no sub score < 5.0

Over 16 years old

CAREER PATHWAYS

Hotel or Restaurant Chef

Speciality Pâtisserie Chef

Baker

Chocolatier

Private Chef

Cake Designer

“Le Cordon Bleu is highly respected in the culinary industry and throughout the world, which gives students a chance to travel the world as a chef”

Brad Grevatt - Alumni

DIPLÔME AVANCÉ CULINAIRE (NZQF LEVEL 5)

New Zealand Diploma in Cookery or Pâtisserie (Advanced)

In direct response to student and industry demand Le Cordon Bleu now offers an advanced vocational culinary programme, Diplôme Avancé Culinaire (Level 5) with strands in Cuisine and Pâtisserie. This exciting new programme, specialising in either Cuisine or Pâtisserie, focuses on the preparation and service of French classical and contemporary dishes using advanced classical and contemporary techniques and theoretical knowledge.

PATHWAY TO COURSE

COMPLETE THE FOLLOWING:

DIPLÔME DE PÂTISSERIE
New Zealand Certificate in French Pâtisserie
(NZQF Level 4)
Duration: 9 Months (3x10 weeks)

OR

DIPLÔME DE CUISINE
New Zealand Certificate in French Cuisine
(NZQF Level 4)
Duration: 9 Months (3x10 weeks)

DIPLÔME AVANCÉ CULINAIRE IN CUISINE OR PÂTISSERIE (9 MONTHS)

TERM 1
70% Practical and 30% Theory
Duration: 10 weeks

TERM 2
70% Practical and 30% Theory
Duration: 10 weeks

TERM 3 INTERNSHIP
100% Industry Internship
Duration: 10 weeks

THEORY - CORE OBJECTIVES

- » Develop knowledge of the selection and application of staffing strategies to meet performance targets, primarily:
 - Staffing strategies
 - Staff management
 - Conflict resolution
- » Develop knowledge of planning and monitoring culinary operations:
 - Purchasing and store management
 - Maintenance schedules
 - Operating procedures
 - Compliance requirements
 - Work-flow
- » Identification, as well as management of food safety

PÂTISSERIE - CORE OBJECTIVES

- » Plan and produce a range of classic and contemporary French Pâtisserie goods employing advanced techniques:
 - Yeast goods (sour-dough, dietary)
 - Hot and cold plated desserts
 - Modern tarts employing new textures and glazing
 - Confectionery and moulded chocolate
 - Molecular desserts (e.g. foam, gel, caviar, spherification, dehydration)
 - Dietary specific entremets design and decoration
 - Artistic chocolate show pieces using techniques including moulding, colour and sculpting
- » Research-plan, develop, refine and trial desserts and bread menus suitable for restaurant service. Followed by Serving finalised menu to guests in our training restaurant

CUISINE - CORE OBJECTIVES

- » Plan and produce a range of French dishes employing advanced preparation, cookery and presentation techniques such as:
 - Molecular cuisine (e.g. fluid gel, caviar, reverse and basic spherification, foam, dehydration, edible paper)
 - Fermented vegetables (e.g. kimchi)
 - Fermented drinks (e.g. kombucha)
 - Introduction to cheese and yoghurt making (e.g. Mozzarella, Camembert)
 - Charcuterie (e.g. smoked salmon, bresaola, porc saucisson, chorizo)
- » Evolving a dish using innovation and more complex techniques
- » Design degustation menus suitable for implementation in a commercial kitchen. Followed by serving finalised menu to guests in our training restaurant

PROGRAMME FACTS

NZQF level 5 (120 Credits)

Duration: 9 Months

ENTRY CRITERIA

Academic IELTS 5.5 no sub score < 5.0

Over 16 years old

Completed NZQF level 4 Certificate in a related field

CAREER PATHWAYS

Hotel or Restaurant Chef

Speciality Pâtisserie Chef

Baker

Chocolatier

Private Chef

Cake designer

Culinary Artist

Menu and Recipe Developer

Kitchen Operations Manager

Catering Manager



INTERNSHIP PROGRAM

The internship experience prepares you for the vibrant, fast-paced hospitality industry. It consolidates practical and theoretical knowledge already gained while completing the prerequisite Culinary Human Resource Management and Culinary Operations Management courses at Le Cordon Bleu.

The internship occurs in the final 10 weeks of the programme and is set in advanced culinary establishments, both in New Zealand and internationally, with industry-leading reputations for gastronomic excellence and creative thinking. During the internship, you will expand your knowledge in Pâtisserie or Cuisine, whilst developing industry contacts and gaining invaluable experience to feature on their resume.

Students will be prepared for industry experience through workshops on developing professionalism, interview and presentation skills, and resume preparation. Assistance is provided to identify and secure an appropriate internship experience for you, taking into account where you would like to go and

the type of business you would like to work in. The Career Services Manager will guide students during their internship and will manage all aspects of pastoral care.

Each internship is a real-life opportunity to prepare and present a wide range of advanced larder, meat, poultry and fish dishes, or alternatively, pâtisserie, yeast goods, confiserie and hot and cold desserts. The outcome will be an actual, vivid portfolio of advanced dishes you have successfully created for service in a high-quality commercial environment. The internship also includes observation and analysis of the foundations of the culinary industry, such as: work-flow, operating procedures, staffing strategies and menu planning/design.

This will enable students to develop reflective and critical thinking skills, and analyse their own performance in achieving these organisational objectives.

This well-rounded understanding of theoretical concepts, matched with advanced commercial culinary preparation, makes students work ready.



“Interns arrive eager and leave us with the skills required to enter the workforce”

*Laurent Loudeac, Executive Chef
QT Museum Hotel*

BACHELOR OF CULINARY ARTS & BUSINESS (NZQF LEVEL 7)

Le Cordon Bleu has a long history in culinary education and is world-renowned for its exceptional education programmes. Through the higher education programme, mastery and appreciation of culinary arts and all facets of business management, enables students to make their dream career a reality.

The Bachelor of Culinary Arts and Business is a NZQA accredited (level 7) three-year programme of study. It focuses on providing students with the knowledge and skills required to become successful business professionals. This applied degree enables students to be internationally aware, informed and practically experienced in culinary arts.

This innovative degree focuses on preparing students to have a deep knowledge and appreciation of fine food and wine with an emphasis on the origin of the product and the process it takes to produce exceptional food, reinforcing the concept of 'Paddock to Plate'. It also ensures students have an understanding of the importance of flavour, texture, aroma and ambiance. This enables graduates to apply these skills in a range of business-oriented culinary settings.

Students will learn culinary and business practices that are globally recognised. They learn to develop ideas which are financially viable, market them and trial them to produce exceptional products and services.

Undertaking a vocational degree, students are exposed to a variety of learning styles and environments. Current trends and

theory strengthen the degree's teaching content, which is applied in a practical setting both in the local hospitality industry and in our own fully functional training restaurant.

Student learning is further enhanced through:

- » Industry work experience
- » Practical work within the school
- » Field trips to food producers and wineries
- » Restaurant and hotel site visits
- » Ambassadors and guest speakers from the culinary arts sector
- » The opportunity to work in the industry in the vibrant capital, Wellington

INTERNSHIP

During the third year of study, students partner with industry to complete the academic requirements of the Co-operative Education Project. Students spend one semester working with a culinary business on a project of their choosing, that links with their passion and interests. This provides students with the opportunity to apply the integrated learning from two-and-a-half years of study under the guidance of a mentor.



"InterContinental Wellington has had the pleasure of continuing to help develop the great talent that Le Cordon Bleu has. It is our pleasure to give the students an opportunity to use their skills to gain confidence and experience in a 5 star hotel environment"

Scott Hamilton, General Manager of InterContinental Wellington

PROGRAM FACTS

NZQF level 7

360 Credits (120 credits per year)

Duration: 3 Years

ENTRY CRITERIA

Academic evidence of equivalence to New Zealand university entrance

Academic IELTS 6.0 no sub score < 5.5

Over 17 years old

CAREER PATHWAYS

Chef

Food and Beverage Promoter

Restaurant Manager

Event Planner

Culinary Consultant

Menu and Recipe Developer

Food Writer

Hotel Manager

Entrepreneur



The Bachelor of Culinary Arts and Business has been designed to seamlessly integrate theory and practice across three strands of learning: culinary practice, culinary business and culinary arts.

CULINARY PRACTICE

These subjects are designed to ensure that students develop classic French and contemporary Cuisine and Pâtisserie skills that will support business success, which include:

- » Knife Skills
- » Elementary methods of cookery
- » Introduction to modern, advanced cookery skills
- » Introduction to boulangerie/baking
- » Basic decoration & piping techniques
- » Elementary sauces and emulsions
- » Introduction to plating presentation
- » Artistic cooked sugar centrepiece
- » Menu design & development
- » Introduction to food service
- » Introduction to wine pairing
- » Follow health, safety and hygiene regulations

We aim to provide students with the ability to reflect, critique, analyse and continuously improve culinary products to meet contemporary global trends.

CULINARY BUSINESS

These subjects are designed to provide the knowledge and skills that will make graduates employable in a very competitive market. A balance of subjects which cultivates entrepreneurship and innovation.

Students learn:

- » Higher level skills:
 - Strategic thinking
 - Decision making
 - Leadership
- » Practical skills:
 - Marketing
 - Small business operations
 - Communication

Students have the opportunity to work with industry business partners to conceptualise and trial ideas and present these to industry specialists. A pop-up restaurant provides students with an opportunity to hone and showcase their creativity, financial and practical skills.

CULINARY ARTS

Culinary arts begins with very specific culinary practices and includes:

- » Food quality management systems
- » Menu management
- » Catering/hospitality management
- » Wine and beverage fundamentals

It is the culinary learning emphasis which drives and reinforces business learning, and this is a strength of the Bachelor of Culinary Arts and Business.

“Internationally, there are few degree programmes that combine expertise in culinary practice with critical reflection on the culinary arts, management and business skills”

Conrad Lashley, Professor of Hospitality Studies

TRAINING RESTAURANT

Our Intermediate, Superior Cuisine and Diplôme Avancé Culinaire students take centre stage each term when we open the doors to Brasserie Le Cordon Bleu, our training restaurant. Teamwork, organisation, execution and creativity are tested as students work together to create and prepare five, seven and ten-course degustations, all perfectly matched with award-winning local wines and served to members of the public. The front of house is managed and run by first and second year Bachelor of Culinary Arts and Business students, allowing them to put their skills into practice. This is a fantastic opportunity for students to gain experience working in a fully operational restaurant, all under the expert tutelage and guidance of our Chefs and Lecturers. Our 'Paddock to Plate' philosophy at Le Cordon Bleu New Zealand is one of the most unique principles of our teaching. The use of sustainable local produce gives students the chance to use ingredients unique to New Zealand and in particular, the greater Wellington region.

HIGH TEA AT LE CORDON BLEU

Our Intermediate and Superior Pâtisserie students also get the opportunity to showcase their techniques, skills, artistry and passion for all things Pâtisserie, when we open our doors for High Tea service. A seated event, reminiscent of the classic and quintessentially British pastime of the three-tiered bone china setting: sweet or savoury, mouthwatering and utterly moreish, all served with hand-picked FairTrade teas and coffees. This incredibly popular afternoon tea service is a joy to participate in and a wonderful opportunity for students to create small delicious pieces, whilst showcasing their knowledge and skills.

INDUSTRY EXPOSURE

Throughout the year Le Cordon Bleu New Zealand students step out of the school and into industry – from field trips to artisan producers and small garagiste suppliers to private tours and tastings at some of New Zealand's top restaurants and hotels. Students gain the opportunity to create contacts, see how and where chefs work, what is in vogue, what the industry wants and get real advice on how to realise their dreams.

HIGH PROFILE EVENT PARTICIPATION

Le Cordon Bleu New Zealand is proud to participate in some truly amazing culinary activities – from Charity dinners, Embassy and Consular parties to "Wellington on a Plate" – these outside of school catered events allow students to experience the fast-paced environment of professional cooking and front of house service. They gain the opportunity to work with celebrity chefs and understand how to work in varied environments. It also looks great on resumes, important when going for those first job interviews.



CAREERS

In the culinary and hospitality industry, a qualification from Le Cordon Bleu is highly respected. We are the leader in culinary and hospitality education, offering students over 120 years of teaching experience through our team of classically trained Le Cordon Bleu Master Chefs employed from the world's finest kitchens and Michelin star restaurants.

A Le Cordon Bleu education helps our graduates stand out amongst their peers to employers, thanks to our reputation for excellence which is recognised across the industry. Students have access to the finest facilities and professional equipment, preparing them for a career in a role they are passionate about. By constantly updating our curriculum to ensure our students gain an industry-relevant education, graduates progress from Le Cordon Bleu with many opportunities available to them.

The international profile of our culinary and hospitality educational network means that a Le Cordon Bleu education is recognised across the world. We provide students with transferable skills and knowledge which can be applied to a diverse range of international roles across the industry.

“Our Alumni continue to gain the most sought after roles in the industry by achieving exciting and fulfilling careers made possible by a Le Cordon Bleu Education”

Jenny Jenkins, General Manager, Le Cordon Bleu New Zealand



“Cooking Schools are starting to incorporate ‘new thinking’ into their curriculum, and I was happy to hear that Le Cordon Bleu, the most famous cooking school in the world, is now adopting a ‘Paddock to Plate’ philosophy for its Wellington school”

Robert Oliver, Chef Ambassador, Le Cordon Bleu New Zealand

ALUMNI SUCCESS STORIES



CANDY GUNAWAN

INDONESIA

Bachelor of Culinary Arts and Business Alumni

At the age of just 21 and almost immediately after graduating from Le Cordon Bleu New Zealand, Candy opened her own online Pâtisserie, Quenelle Pâtisserie. Despite having accomplished so much at such a young age, Candy was still thirsty for knowledge and experience. In 2016 she was offered a 3-month internship at Noma, voted the world's best restaurant at The World's 50 Best Restaurants Awards. At the end of her internship she went back to her home country to continue building her Pâtisserie business.



SHENG FU

CHINA

Diplôme Avancé Culinaire in Cuisine Alumni

Following the completion of his Diplôme de Cuisine, Sheng was determined to advance his skills and knowledge in molecular gastronomy. Therefore, he decided to attain a Diplôme Avancé Culinaire in Cuisine at Le Cordon Bleu New Zealand. To put his skills to the test, the young chef entered the Wellington Culinary Fair competition, and came out victorious with a silver medal awarded by The NZ Chefs Association. Soon after, Sheng Fu was required to begin his internship placement at Huka Lodge. He amazed his superiors with his professionalism and knowledge of advanced cuisine techniques. After completing his internship and graduating, Sheng Fu was offered a permanent full-time position as Commis Chef of Entremetier at Huka Lodge, which he happily accepted.



EMILY NOVAK

AMERICA

Le Grand Diplôme Alumni

After attaining her bachelors degree in Biochemistry, Emily moved to Wellington to complete Le Grand Diplôme program at Le Cordon Bleu New Zealand. Once she had successfully completed her training in both pâtisserie and cuisine, she returned to the U.S. to work as a Pastry Chef at some of Philadelphia's top restaurants including the James Beard Award winning 'Abe Fisher' and 'Serpico'. There she focuses on creating fresh interpretations, culturally inspired by New American classics. While she enjoys working in such innovative and challenging kitchens, she is also looking to return to her science roots working in Food Research and Design over the next few years.



JOANNA SAFEY

NEW ZEALAND

Bachelor of Culinary Arts and Business Alumni

Joanna chose to carry out her co-operative education project at the InterContinental Hotel, Wellington. She was tasked with the planning and re-launch of the InterContinental conferencing portfolio. For her exemplary work during her internship, The New Zealand Association for Cooperative Education presented her with the 2016 NZACE Student Honour Award. After graduating she was employed as Manager of Operations and Development at 'Wooden Spoon'. In April 2016, she moved to London and armed with her globally recognised qualification, Joanne was soon employed as a Restaurant Manager for Caravan, a Kiwi owned restaurant and rotisserie, with 3 locations. Joanna currently manages the largest site situated in Kings Cross station, which seats 120 covers.

STUDENT TESTIMONIALS



“Le Cordon Bleu Wellington has given me so much more than I expected. The facility, teachers and standard are beyond compare”

- Marcelina Selamat, Le Grand Diplôme Alumni from Indonesia



“The chefs are inspiring and always go above and beyond to help us improve”

- Varun Nadkarni, Bachelor of Culinary Arts and Business Alumni from Dubai



“New Zealand is such a safe place to live and the people are so kind and welcoming”

- Yeon-ji Lee, Bachelor of Culinary Arts and Business Student from South Korea



“It was so easy to find a job after I finished my Level 5 internship. The career advisor played a huge role in it”

- Sheng Fu, Diplôme Avancé Culinnaire Alumni from China



“My experience under the highly regarded Chefs here has been rewarding, challenging and has confirmed my passion for all things culinary”

- Eilish Roberts, Diplôme de Pâtisserie Alumni from New Zealand



“I enjoyed learning how to make chocolate and sugar show pieces, they don't teach this in many other culinary schools”

- Audrey Dillenseger, Diplôme de Pâtisserie Alumni from New Caledonia

STUDENT SERVICES

Student support is available on issues including cultural adaptation, learning and communication difficulties, education guidance and internal and external appeal/complaints procedures. Learning support is available to all Le Cordon Bleu students and will focus on academic writing techniques, research skills and Hospitality and Cookery English. Le Cordon Bleu New Zealand will also assist students with renewing their student visas.

ORIENTATION

Orientation is held for all new students, and includes workshops and activities to support successful transition to studying and living in New Zealand. A thorough orientation programme helps students to settle into study life and their new environment.

ENGLISH LANGUAGE AND ACADEMIC ENTRY REQUIREMENTS

You can find the English language and equivalent academic entry requirements for each programme on our website. We provide English language testing and we also work with English school partners to assist prospective students to find the right English pathway programmes.

CODE OF PRACTICE (PASTORAL CARE OF INTERNATIONAL STUDENTS)

Le Cordon Bleu New Zealand, operating in partnership with and under the accreditation of Wellington Institute of Technology is a signatory to the Code of Practice for the Pastoral Care of International Students. We recognise the needs of international students, for whom it would be their first “away from home experience”. As a student of Le Cordon Bleu you can be confident that you will find support from staff who will understand your needs. The Code of Practice can be found on the NZQA website: www.nzqa.govt.nz

ACCIDENT INSURANCE

The Accident Compensation Corporation (ACC) provides accident insurance for all New Zealand citizens, residents and temporary visitors to New Zealand, but you may still be liable for all other medical and related costs. Further information can be viewed on the ACC website: www.acc.co.nz

ELIGIBILITY FOR HEALTH SERVICES

Most international students are not entitled to publicly-funded health services while in New Zealand. If you receive medical treatment during your visit, you may be liable for the full cost of that treatment. Full details on the entitlements to publicly-funded health services are available through the Ministry of Health website.

MEDICAL AND TRAVEL INSURANCE

International students must have appropriate and current medical and travel insurance while studying in New Zealand.

ACCOMMODATION

Le Cordon Bleu New Zealand is located in the centre of Wellington city. We recommend a range of accommodation options near our institute, and are happy to give advice if required.

Private Flating / House / Apartment sharing

You can share rental accommodation with other students. The cost of this type of accommodation will vary, along with the quality. This option suits students who prefer independence. The rent will vary from NZD \$120 - \$200 per week for a room in a flat (house). You can pay a share of other costs such as power and food in addition to rent.

Budget Hotels and Backpackers

This is a great option for students who are uncertain about where they would like to live, and allows them to have a look at options before making a long term commitment. Prices start from \$30/night for a bed in a dormitory to \$70/night for a studio apartment. Please note that budget hotels and backpackers are ideal for social and outgoing students, since you will be sharing facilities with others. If you value your quiet time, this may not be a good fit.

Home-stay

Experience living with a New Zealand family in a welcoming home environment. Home-stay will cost approximately NZD \$250-\$280 per week and will include all meals. Please note that New Zealand government regulations require international students under 18 years to stay in Home-Stay accommodation.

WORK RIGHTS IN NEW ZEALAND

Working while studying can be a great way to gain New Zealand work experience and help support you financially while you're studying abroad. We assist students with gaining job-related skills such as writing resumes and preparing for an interview. Seasonal work can be a good way to earn extra money over the holidays and gain new skills. A student visa may allow you to work up to 20 hours a week during a school term and full-time during term breaks.

Students obtaining an acceptable qualification completed in New Zealand may be eligible to receive a Post-Study Work Visa which enables them to work for any employer in New Zealand. Please refer to the Immigration New Zealand website for further information: www.immigration.govt.nz

Other useful links

- » Eligibility for Health Services: www.moh.govt.nz
- » New Zealand Ministry of Education: www.minedu.govt.nz
- » New Zealand Qualification Authority: www.nzqa.govt.nz
- » Hospitality Standards Institute: www.serviceiq.org.nz
- » Restaurant Association: www.restaurantnz.co.nz
- » New Zealand Police: www.police.govt.nz
- » Tenancy Services: www.tenancy.govt.nz

HOW TO APPLY

SELECT COURSE

Read our prospectus or visit www.cordonbleu.co.nz and decide what programme you want to study

ENROL

Complete the "Enrolment Form" and email the signed form to enrol@cordonbleu.edu with supporting documentation:

- Signed application/enrolment form
- Certified copy of your passport or birth certificate
- Evidence of English proficiency (if English is not your first language)

RECEIVE LETTER OF OFFER

We will assess your application and if you are accepted we will send you a letter of offer (This includes Payment Details and our Terms and Conditions).

PAY TUITION FEES

Upon receiving your letter of offer, please start to organise your tuition fee payment to secure your place of study.

*It takes 4-8 weeks to process the visa application. Therefore fees must be paid at least 2 months prior to course start date.

APPLY FOR VISA

We will issue you an official receipt once we have received your fee payment. Then use the receipt and offer of place to apply for a student visa at your local New Zealand Embassy or High Commission.

PLAN YOUR TRIP

Start planning your trip, find accommodation and purchase your medical and travel insurance (if you have not purchased our insurance).

"PRE DEPARTURE PACK"

4 weeks prior to course start date you will receive a "pre-departure pack" with details about orientation and course commencement.

Applications can be made in person at our Wellington Campus or, alternatively, applications and enrolment inquiries may also be sent directly to our Student Admissions Team: enrol@cordonbleu.edu

An application form and enrolment guide can be found on our website: www.cordonbleu.co.nz

Student Visa

Upon completion of your student enrolment and subsequent issuing of your letter of offer, you will then need to visit Immigration New Zealand for the correct visa application form: www.immigration.govt.nz

In order to fully complete your student visa application for study at Le Cordon Bleu New Zealand, you will need to have the following:

1. Letter of offer from Le Cordon Bleu New Zealand
2. Official receipt of tuition fees
3. Travel and medical insurance

You can always contact us if you have any concerns or questions about your visa application. Visa applications are not difficult to complete, but we understand the process may seem complicated, especially if it is the first time you are planning to study abroad.

CONTACT Us

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TWITTER: [LCBNewZealand](https://twitter.com/LCBNewZealand)

YOUTUBE: [LeCordonBleuNZ](https://www.youtube.com/LeCordonBleuNZ)

INSTAGRAM: [LCBNewZealand](https://www.instagram.com/LCBNewZealand)

PINTEREST: [LeCordonBleuNZ](https://www.pinterest.com/LeCordonBleuNZ)

LINKEDIN: [LeCordonBleuNZ](https://www.linkedin.com/LeCordonBleuNZ)



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