LE CORDON BLEU®
LONDON

The Leading Global Network of Culinary Arts and Hospitality Management Institutes







LE CORDON BLEU · 130 · YEAR ANNIVERSARY



Campus Prospectus



cordonbleu.edu/london

Bienvenue!



With over 130 years of teaching experience, Le Cordon Bleu is well-established as the global leader in culinary, wine and hospitality education. As we continuously adapt to meet the changing demands of the industry, our philosophy of achieving excellence remains the same.

Today, our international network comprises more than 30 institutes in 20 countries with over 20,000 students graduating each year.

Le Cordon Bleu offers a wide range of Diploma, Bachelor and Master's programmes, including the finest education in food, beverage, hospitality and tourism management. The reputation of Le Cordon Bleu has endured by actively keeping our courses up-to-date and industry-relevant using innovative new technologies. Our academic programmes are constantly adapted to the future needs of hospitality services, particularly through our privileged partnerships with governments, universities, and specialist organisations.

Le Cordon Bleu has made a worldwide contribution to the conservation of the art of French living and French culture, by setting standards in both the culinary arts and the hospitality industry. In recent years, our activities have diversified into culinary publications, gourmet products and professional cooking equipment distribution, restaurants and even participating in television series and films.

We invite you to share our knowledge, vision, and passion for these dynamic, ever-changing industries.

Amitiés Gourmandes,



André J. Cointreau
President and CEO, Le Cordon Bleu



ABOUT LE CORDON BLEU

1895 French journalist Marthe Distel launches a culinary magazine entitled "La Cuisinière Cordon Bleu" in Paris. In October, subscribers are invited to the first Le Cordon Bleu cuisine lessons.

1914 Le Cordon Bleu has four schools in Paris.



1927 The daily newspaper The London Daily Mail writes about a visit to Le Cordon Bleu Paris: "It is not unusual to see eight different nationalities in each class".

1931 Rosemary Hume and Dione Lucas, trained at Le Cordon Bleu Paris under the supervision of Chef Henri-Paul Pellaprat, open l'école du Petit Cordon Bleu and the Au Petit Cordon Bleu restaurant in London.

1942 Dione Lucas opens a Le Cordon Bleu school and restaurant in New York. She is also the author of the best-seller The Cordon Bleu Cook Book and becomes the first woman to ever host a television cuisine show in the United States.



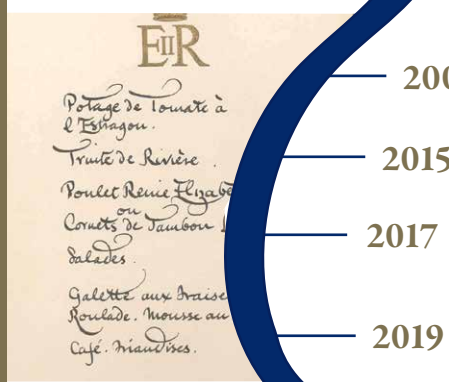
1948 Le Cordon Bleu receives Pentagon accreditation for providing professional training to American soldiers following their period of service in Europe. Julia Child, former member of the Office of Strategic Services, begins training at the Le Cordon Bleu Paris school.

1953 Le Cordon Bleu London creates the Coronation Chicken recipe served at Her Majesty Queen Elizabeth II's coronation dinner.

1984 The Cointreau family, descendants of the founding families of the Rémy Martin Cognac and Cointreau liquor brands, take over the Presidency of Le Cordon Bleu Paris institute.

1988 - 2019 Le Cordon Bleu opens its doors in Madrid, Japan, Australia, Brazil, Canada, Chile, China, India, Istanbul, Korea, Lebanon, Malaysia, Mexico, New Zealand, Peru, Taiwan, Thailand Philippines and United States.

1995 Le Cordon Bleu celebrates its 100th anniversary. For the first time ever, authorities from the district of Shanghai in China send chefs to be trained abroad at Le Cordon Bleu Paris. Le Cordon Bleu publishes the first cookbook written in collaboration with visually impaired.



2009 The whole Le Cordon Bleu network of institutions take part in the launch of the film Julie & Julia, with Meryl Streep in the role of Le Cordon Bleu Paris alumna Julia Child.

2015 The 120th anniversary of Le Cordon Bleu is celebrated throughout the world.

2017 Le Cordon Bleu London partners with Birkbeck, University of London to offer a Bachelor degree in Culinary Industry Management. Le Cordon Bleu is awarded the prestigious "Excellence Française" Trophy and is the first Culinary Arts institution to be awarded this honorary distinction.

2019 Le Cordon Bleu continues its developments in education, launching Diploma in Plant-Based Culinary Arts in London, an MBA in International Hospitality and Culinary Leadership in partnership with Université Paris Dauphine, a Master of Sciences in Culinary Innovation Management (MSc) in London with Birkbeck University and a Bachelor of Integrated Food Sciences in Canada with the University of Ottawa.



2020 Le Cordon Bleu celebrates 125 years and opens a restaurant, Signatures, in Rio de Janeiro.

2022 Le Cordon Bleu opens CORD restaurant in London.

2023 Le Cordon Bleu London launches its MSc Culinary Innovation Management in partnership with Birkbeck, University of London.

2024 Le Cordon Bleu London launches its MSc Hospitality Innovation Management in partnership with Birkbeck, University of London. Le Cordon Bleu opens a second location in Paris, Le Cordon Bleu Hôtel de la Marine, at the prestigious Place de la Concorde.



2025 *The network celebrates 130 years and continues to develop internationally and diversify its selection of available programmes and private and public partnerships.*

Read more about our history: ***lcbl.eu/glhistory***

WHY LE CORDON BLEU?

GAIN ONE OF THE INDUSTRY'S MOST REVERED QUALIFICATIONS

A Le Cordon Bleu qualification is one that is recognised and respected by culinary, wine and hospitality professionals around the world, and is considered to be synonymous with outstanding quality.

LEARN IN STATE-OF-THE-ART FACILITIES

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

TRAIN UNDER THE GUIDANCE OF EXPERTS

Learn from a team of classically-trained chefs, hospitality lecturers and wine experts, whose knowledge includes professional experience in high-end establishments as well as technical skills and whose dedication to share their expertise is key to enabling students to succeed.

LIVE AND STUDY IN SOME OF THE MOST EXCITING CITIES IN THE WORLD

Le Cordon Bleu institutes are located in some of the most innovative and dynamic cities around the world, with rich and varied food cultures.

BECOME PART OF AN INTERNATIONAL NETWORK

With an ever-increasing number of institutes, being part of the Le Cordon Bleu family will open students up to an international network of contacts and friends.

CONNECT WITH INDUSTRY LEADERS

Le Cordon Bleu has a long history of outstanding relationships with the industry, including 5* hotels, Michelin-starred restaurants, catering and food businesses and governmental organisations.

Enjoy a once-in-a-lifetime experience!

LE CORDON BLEU'S NETWORK

Le Cordon Bleu's network is committed to innovation and best practices in gastronomy, hospitality and management, and honours its commitments through an expanding international network of teaching, learning and research conducted in conjunction with the development of products and services.



LE CORDON BLEU INSTITUTES

PARIS LONDON MADRID JAPAN AUSTRALIA BRASIL CANADA CHILE CHINA INDIA ISTANBUL
KOREA LEBANON MALAYSIA MEXICO NEW ZEALAND PERU TAIWAN THAILAND PHILIPPINES

GRAND DIPLÔME®



BASIC CUISINE

LEVEL 6 SCQF
LEVEL 3 RQF EQUIVALENT*
11 WEEKS

Prerequisite: none

CORE UNITS

Cuisine skills theory & product knowledge 1 including Food safety (RSPH) Level: 2

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*
  - *basic plated desserts for restaurants*
  - *elementary methods of cooking e.g. braising, pan-frying, boiling, deep frying, roasting and steaming*
- Identify French culinary terms
- Follow health, safety & hygiene regulations
- Establish personal kitchen organisation and management skills
- Lectures on cheese I

INTERMEDIATE CUISINE

LEVEL 6 SCQF
LEVEL 3 RQF EQUIVALENT*
11 WEEKS

Prerequisite: Basic Cuisine

CORE UNITS

Cuisine skills theory & product knowledge 2

CORE OBJECTIVES

- Implement all the techniques learned and apply them to regional French and other European cuisine Culinary techniques including:
  - *developing specific knife skills*
  - *preparing live shellfish*
  - *methods of preserving*
  - *developing butchery skills and fish filleting*
  - *compiling classic and modern plating presentations*
  - *Sweet and savoury souffle*
  - *developing sauce knowledge*
  - *identifying specific European techniques and cuisine*
- Follow health, safety & hygiene regulations
- Develop personal kitchen organisation and management skills
- Lectures on cheese II, food waste
- Industry immersion experience

SUPERIOR CUISINE

LEVEL 8 SCQF
LEVEL 4 RQF EQUIVALENT*
11 WEEKS

Prerequisite: Intermediate Cuisine

CORE UNITS

Cuisine skills theory & product knowledge 3

CORE OBJECTIVES

- Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including:
  - *extending cooking techniques*
  - *advanced butchery skills*
  - *specific preparation & cooking*
  - *skills for vegetables and garnishes*
  - *elaborating world flavours & texture techniques*
  - *expressing personal cultural choices with ingredients and flavours*
  - *cooking to order*
  - *seasonal and market influences on cuisine*
- Meet health, safety & hygiene regulations
- Extend personal kitchen organisation and management skills
- Lectures on cheese III, cuisine history
- Organisation & preparation of multi-course tasting event

CORE CONTENT



BASIC PÂTISSERIE

LEVEL 6 SCQF
LEVEL 3 RQF EQUIVALENT*
11 WEEKS

Prerequisite: none

CORE UNITS

Pâtisserie skills theory & product knowledge 1 Including Food safety (RSPH) Level: 2

CORE OBJECTIVES

- Demonstrate fundamental pâtisserie preparations and baking techniques including:
  - *knife skills*
  - *elementary sugar cooking techniques*
  - *tart production techniques*
  - *basic pastry doughs e.g. short crust, sweet dough & puff pastry*
  - *simple breads*
  - *petits fours baking skills*
  - *basic entremets skills*
  - *piping techniques*
- Identify French culinary terms
- Follow health, safety & hygiene regulations
- Establish personal kitchen organisation and management skills
- Lectures on cheese I

INTERMEDIATE PÂTISSERIE

LEVEL 6 SCQF
LEVEL 3 RQF EQUIVALENT*
11 WEEKS

Prerequisite: Basic Pâtisserie

CORE UNITS

Pâtisserie skills theory & product knowledge 2

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*
  - *introduction to Viennoiserie e.g. brioche, croissant...*
  - *developing chocolate skills classical French entremets*
  - *introduction to hot and cold plated dessert*
  - *chocolate centrepiece skills*
  - *tempering technique*
- Follow health, safety & hygiene regulations
- Develop personal kitchen organisation and management skills
- Lectures on cheeses II, food waste
- Industry immersion experience

SUPERIOR PÂTISSERIE

LEVEL 8 SCQF
LEVEL 4 RQF EQUIVALENT*
11 WEEKS

Prerequisite: Intermediate Pâtisserie

CORE UNITS

Pâtisserie skills theory & product knowledge 3

CORE OBJECTIVES

- Master advanced techniques and confectionery methods including:
  - *hot and cold contemporary plated desserts*
  - *afternoon tea production and event organisation*
  - *decoration and presentation*
  - *entremets design and decoration*
  - *confectionery and moulded chocolate*
  - *artistic cooked sugar centrepiece technique*
  - *identifying seasonal and market influences on pâtisserie products*
- Meet health, safety & hygiene regulations
- Extend personal kitchen organisation and management skills
- Lectures on cheeses III, pâtisserie history
- Organisation & preparation of the tea party student event

*Please refer to page 32 for further information.

GRAND DIPLÔME®

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu's **Grand Diplôme®** is an influential qualification combining classical training in both cuisine and pâtisserie.

This diploma is awarded after the successful completion of both the **Diplôme de Cuisine** and the **Diplôme de Pâtisserie**, which may be studied concurrently over a period of 9 months.

Diplôme de Cuisine

BASIC CUISINE CERTIFICATE
11 weeks
Prerequisite: None

INTERMEDIATE CUISINE CERTIFICATE
11 weeks
Prerequisite: Basic Cuisine

SUPERIOR CUISINE CERTIFICATE
11 weeks
Prerequisite: Intermediate Cuisine

Diplôme de Pâtisserie

BASIC PÂTISSERIE CERTIFICATE
11 weeks
Prerequisite: None

INTERMEDIATE PÂTISSERIE CERTIFICATE
11 weeks
Prerequisite: Basic Pâtisserie

SUPERIOR PÂTISSERIE CERTIFICATE
11 weeks
Prerequisite: Intermediate Pâtisserie

+

with Advanced Study

AFTER GRAND DIPLÔME®

12 months / 15 months / 18 months

DIPLOMA IN PÂTISSERIE INNOVATION & WELLNESS
LEVEL 8 SCQF
3 months

AND / OR

DIPLOMA IN CULINARY MANAGEMENT
LEVEL 8 SCQF
LEVEL 4 RQF EQUIVALENT*
3 months

AND / OR

INTERNSHIP
Including courses within 9 months of studies + 3 months internship

Key facts

3 Terms • 9 Months

Typical week: approximately 35 hours per week, plus 6-9 hours of self-directed learning**

Food Safety: Tuition in food safety and hygiene is mandatory. Classes are scheduled from the day after orientation - this will typically be scheduled for 08:00 - 18:00 on the first Saturday of term.

Qualification: diploma (Level 8 SCQF/Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class, theory class

Start dates: winter, spring, summer, autumn

Each term consists of 10 teaching weeks and 1 week for assessments.



"After learning the fundamental skills I was able to apply it to all the different cuisines I was interested in learning."
- Eden Grinshpan, Chef, Restaurateur and TV Presenter

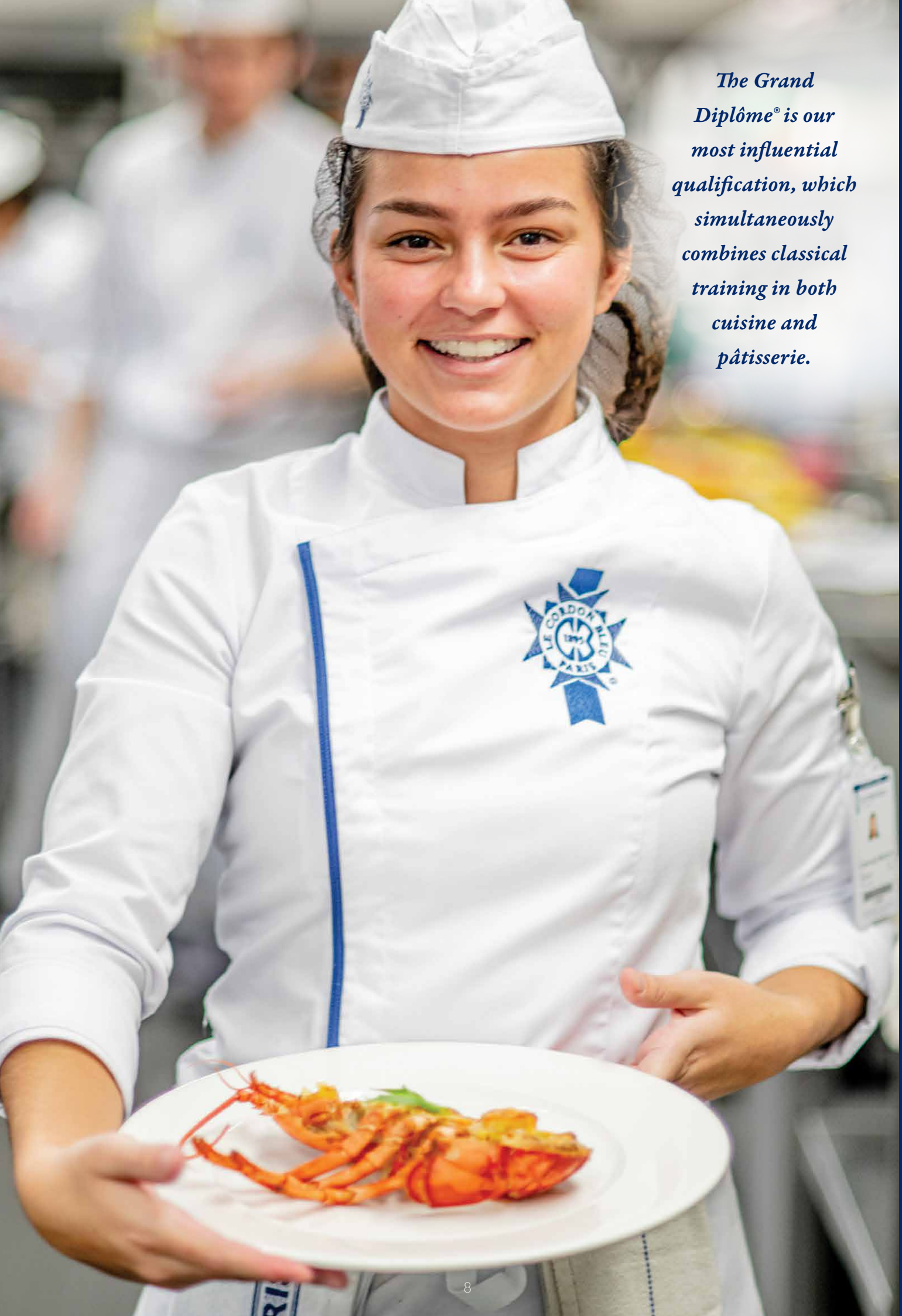
ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit lcbl.eu/language)
- No prior culinary experience is required

CAREER PATHS

- Cuisine/Pâtisserie Chef
- Business Owner
- Restaurant Manager
- Marketing and Sales Executive
- Events Coordinator
- Catering Manager
- Book Author
- Consulting and Product Developer

*Please refer to page 32 for further information.
**The quoted hours are an estimate and some weeks may exceed this number.



The Grand Diplôme® is our most influential qualification, which simultaneously combines classical training in both cuisine and pâtisserie.

DIPLÔME DE CUISINE

Le Cordon Bleu's highly-acclaimed **Diplôme de Cuisine** offers a rigorous and comprehensive programme in classic French culinary techniques. Students will learn all of the professional techniques required to progress with a range of exciting career opportunities, and will be taught by our team of classically-trained teaching chefs, all of whom have experience working in senior positions in the world's finest kitchens and Michelin-starred restaurants.

The **Diplôme de Cuisine** can be completed in 9 months or in 6 months with our Intensive option, and comprises three certificates that we call Basic, Intermediate and Superior Cuisine.

Diplôme de Cuisine

Standard option: 9 months | **Intensive option:** 6 months

BASIC CUISINE CERTIFICATE
Prerequisite: None

INTERMEDIATE CUISINE CERTIFICATE
Prerequisite: Basic Cuisine

SUPERIOR CUISINE CERTIFICATE
Prerequisite: Intermediate Cuisine

with Advanced Study

AFTER DIPLÔME DE CUISINE
12 months / 15 months

DIPLOMA IN CULINARY MANAGEMENT
LEVEL 8 SCQF
LEVEL 4 RQF EQUIVALENT*
3 months

AND / OR

INTERNSHIP
Including courses within
9 months of studies + 3 months internship



CUISINE CERTIFICATES

BASIC CUISINE

Ensures that students understand the foundations of French techniques, as well as the basics of kitchen safety.

INTERMEDIATE CUISINE

Expands the students' culinary range with European regional cuisine. Students will consolidate their knowledge and skills, getting more confidence in the kitchen. Students will consolidate their knowledge and skills,getting more confidence in the kitchen and and will experience a real restaurant environment.

SUPERIOR CUISINE

Students are taught more advanced techniques and work on more complex creations, while being encouraged to make dishes their own. Students will host a multi course tasting event for their family and friends.









Key facts

Food Safety: Tuition in food safety and hygiene is mandatory. Classes are scheduled from the day after orientation - this will typically be scheduled for 08:00 - 18:00 on the first Saturday of term.

Qualification: diploma (Level 8 SCQF/Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class, theory class

Start dates: winter, spring, summer, autumn

STANDARD: 3 Terms • 9 Months

Typical week: approximately 20 hours per week, plus 3-6 hours of self-directed learning**. Each term consists of 10 teaching weeks and 1 week for assessments.

INTENSIVE: 2 Terms • 6 Months

Typical week: approximately 33 hours for per week for Basic/Intermediate, 20 hours for Superior), plus 6 hours of self-directed learning**. Basic and Intermediate levels consist of approximately 6 teaching weeks and one assessment week each. Superior level consists of 10 teaching weeks and 1 week for assessments.



"I loved the discovery of balancing flavours while building a culinary foundation at the globally-recognised Le Cordon Bleu."
- Adria Wu, Chef and Restaurateur

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit **lcbl.eu/language**)
- No prior culinary experience is required

CAREER PATHS

- Cuisine Chef
- Food Critic
- Banquet Manager
- Kitchen Operations Manager
- TV Presenter
- Restaurant Owner
- Private Chef
- Food Stylist

*Please refer to page 32 for further information.
**The quoted hours are an estimate and some weeks may exceed this number.

DIPLÔME DE PÂTISSERIE

Le Cordon Bleu's **Diplôme de Pâtisserie** is one of the most respected culinary qualifications in the world, teaching all of the professional techniques required to progress in a range of exciting career opportunities. Students will be under the expert tutelage of our team of classically trained pâtisserie chefs, all of whom have a wealth of prestigious experience. working in senior positions in the world's best kitchens and Michelin-starred restaurants.

The **Diplôme de Pâtisserie** can be completed in 9 months or in 6 months with our Intensive option, and comprises three certificates that we call Basic, Intermediate and Superior Pâtisserie.

Diplôme de Pâtisserie

Standard option: 9 months | **Intensive option:** 6 months

BASIC PÂTISSERIE CERTIFICATE
Prerequisite: None

INTERMEDIATE PÂTISSERIE CERTIFICATE
Prerequisite: Basic Pâtisserie

SUPERIOR PÂTISSERIE CERTIFICATE
Prerequisite: Intermediate Pâtisserie

with Advanced Study

AFTER DIPLÔME DE PÂTISSERIE
12 months / 15 months / 18 months

DIPLOMA IN PÂTISSERIE INNOVATION & WELLNESS
LEVEL 8 SCQF
LEVEL 4 RQF EQUIVALENT*
3 months

AND / OR

DIPLOMA IN CULINARY MANAGEMENT
LEVEL 8 SCQF
LEVEL 4 RQF EQUIVALENT*
3 months

AND / OR

INTERNSHIP
Including courses within 9 months of studies + 3 months internship

alongside Diplôme de Pâtisserie

Optional additional programme

DIPLÔME DE BOULANGERIE
7.5 months
Please refer to page 12. Available with Standard option only



PÂTISSERIE CERTIFICATES

BASIC PÂTISSERIE

Students will build a strong foundation in pâtisserie techniques and learn the skills necessary to work in a kitchen environment.

INTERMEDIATE PÂTISSERIE

While building on from fundamentals, students will also be introduced to sugar skills and advanced chocolate work, and will be able to work on more complex entremets and restaurant-style desserts. Students will gain experience of working in a real production environment.

SUPERIOR PÂTISSERIE

Students will combine techniques and skills learned previously and will be encouraged to personalise their work. Working as a team, students will host an Afternoon Tea event for their family and friends.









Key facts

Food Safety: Tuition in food safety and hygiene is mandatory. Classes are scheduled from the day after orientation - this will typically be scheduled for 08:00 - 18:00 on the first Saturday of term.

Qualification: diploma (Level 8 SCQF/Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class, theory class

Start dates: winter, spring, summer, autumn

STANDARD: 3 Terms • 9 Months

Typical week: approximately 15 hours per week, plus 3-6 hours of self-directed learning**.

Each term consists of 10 teaching weeks and 1 week for assessments.

INTENSIVE: 2 Terms • 6 Months

Typical week: approximately 25 hours per week for Basic/Intermediate, 15 hours for Superior), plus 6 hours of self-directed learning**. Basic and Intermediate levels consist of approximately 6 teaching weeks and one assessment week each. Superior level consists of 10 teaching weeks and 1 week for assessments.



"The chefs instilled in me a sense of perfection for the culinary arts and I liked the systematic manner of the course."
- Michael Swamy, Chef, Author and Food Stylist

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit lcbl.eu/language)
- No prior culinary experience is required

CAREER PATHS

- Pâtisserie Chef/Pâtissier
- Cake Shop Owner
- Business Owner
- Food Product Developer/ Researcher
- Chocolatier
- Cake Decorator
- Food Writer
- Blogger

Please refer to page 32 for further information.
**The quoted hours are an estimate and some weeks may exceed this number.*

DIPLÔME DE BOULANGERIE

Our **Diplôme de Boulangerie** has been developed to meet the needs of the expanding culinary sector, and aims to provide excellence in the classical practical skills of boulangerie arts.

The programme provides graduates with a range of competencies at supervisory and management level that will be required to function as a culinary professional.

Diplôme de Boulangerie

7.5 months

BOULANGERIE MODULE I
Prerequisite: None

BOULANGERIE MODULE II
Prerequisite: Boulangerie Module 1

BOULANGERIE MODULE III
Prerequisite: Boulangerie Module 2

alongside Diplôme de Boulangerie

Optional additional programme

DIPLÔME DE PÂTISSERIE
9 months
Please refer to page 10. Standard option only



BOULANGERIE MODULES

MODULE I

Students will learn all aspects of basic boulangerie preparation such as: straight mixing methods in basic bread dough, lamination processes, high and low percentage butter bread dough and brioche, working with lower gluten quality cereals, higher hydration dough method, pastry cream and fillings for baked pastries. In addition, the module covers food preparation theory and Level 2 food safety in catering.

MODULE II

Students will develop a strong understanding of different types of pre-fermentation methods, developing decorative skills and knowledge of different flavoured and shaped breads and pastries. Students will be taught the operational considerations and cost attached to running a small business. This course will also provide information on the nutritional content of items produced in the bakery kitchens, enabling students to develop their awareness of allergens and food intolerances.

MODULE III

Students will develop their knowledge of the interrupted baking process and the use of natural levain. Students will apply techniques in a commercial bakery environment and learn about the best equipment to maximise production whilst ensuring quality end products. Alongside mastering intricate techniques, students will work on creative decorative pieces, explore international breads, a large variety of flours and gluten-free alternatives.









Key facts

3 Terms • 7.5 Months

Typical week: Modules I and II have approximately 6 hours of teaching per week, Module III is delivered intensively at 30 hours in week 1 and 12 hours per week thereafter. Each module will require at least 1 hour per week of self-directed learning.**

Food Safety: Tuition in food safety and hygiene is mandatory. Classes are scheduled from the day after orientation - this will typically be scheduled for 08:00 - 18:00 on the first Saturday of term.

Qualification: diploma (Level 3 RQF Equivalent*)

Teaching method: demonstration, practical class, theory class

Start dates: winter, spring, summer, autumn

Modules I and II have 9 teaching weeks, Module III has 3-4 weeks. In addition, each module has 1 week for assessments. Successful students will attend a graduation ceremony at the end of term, which may be 6-7 weeks after the final Module III class.



"As a graduate in Diplôme de Pâtisserie and Diplôme de Boulangerie, I can wholeheartedly say that these programmes have given me the skills and confidence to pursue my ambitions of owning my own business. The courses provide you with all the techniques and methods to give you a solid foundation- that, coupled with the expertise of the chef combined, is a recipe for success." - ***Kaitlyn A. McKissick***

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit lcbl.eu/language)
- No prior culinary experience is required

CAREER PATHS

- Baker
- Bakery Manager
- Restaurateur
- Catering Business Operator
- Entrepreneur
- Product Developer

*Please refer to page 32 for further information.
**The quoted hours are an estimate and some weeks may exceed this number.

DIPLOMA IN PÂTISSERIE INNOVATION

Designed as the next stage of pâtisserie students' education, this programme has an emphasis on innovation, creativity and recipe development. Taught through a series of demonstration and practical classes, the programme focuses on the art of pastry, to craft sophisticated modern pâtisserie creations.

Students of the Diploma in Pâtisserie Innovation will build on their existing knowledge as they experience innovative advanced pâtisserie techniques. They will explore culinary design, sensory skills, and ingredient substitution to balance textures and flavours.

Innovative ingredients and techniques will enable them to replicate, formulate and design their own recipes.



PÂTISSERIE INNOVATION

The programme comprises ten chapters which take students on a journey of concept design, leading them through the process of pâtisserie product development and recipe creation.

CHAPTERS IN PÂTISSERIE INNOVATION

Focusing on advanced technical skills and innovation, approaches to food sensitivities, culinary substitutions, nutritional impact and reducing sugar.

- Creativity and Product Design
- Recipe Analysis and Formulation
- Pâtisserie Product Development
- Sugars and Sweeteners
- Flour, Nuts and Grains
- Sensory Qualities – Textures
- Sensory Qualities – Flavours (Analysis & Pairing)
- Global Chocolate and Confectionery Trends
- Frozen Desserts - Technology Influences

CONCEPT DESIGN AND PLANNING

Students will research and create recipes and products with an emphasis on current industry trends. They will explore product design and structure, learn to use new ingredients, and to apply nutritional guidance.

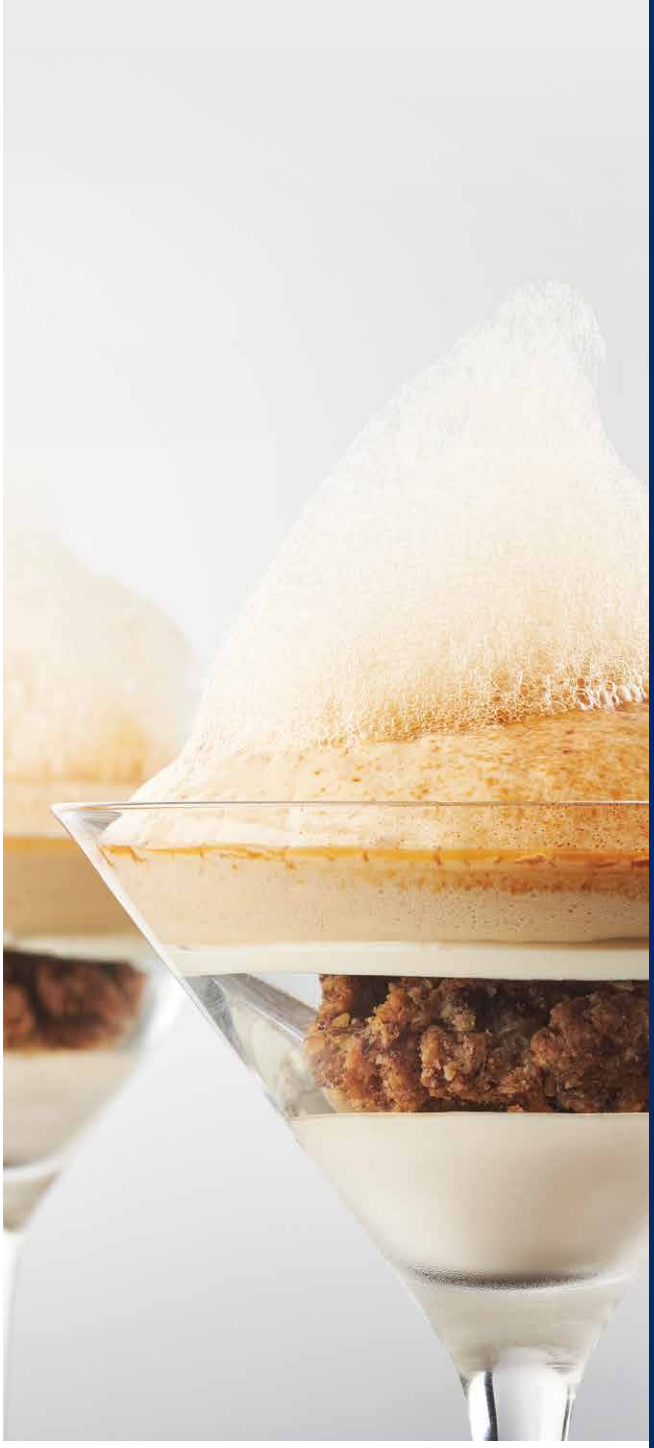
The learning explores current trends of dessert plating and design: students will apply their research and understanding of flavours and textures to achieve harmony and balance in their own creations.

An experimental approach is encouraged, focusing on current consumer trends and looking ahead to future developments in pâtisserie to equip students for the next step in their careers.









Key facts

1 Term • 3 Months

Typical week: approximately 22 hours per week, plus 15 hours of self-directed learning**

Qualification: diploma (SCQF Level 8/Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class, theory class, workshops and tutorials, practical activities that focus on food sensory analysis.

Start dates: spring, autumn

The course consists of 11 teaching weeks including assessments.

ENTRY REQUIREMENTS

- Le Cordon Bleu Diplôme de Pâtisserie, Le Cordon Bleu Grand Diplôme® or equivalent culinary qualification. In exceptional circumstances applicants may be offered a place based on professional culinary experience. Please contact london@cordonbleu.edu for more information.
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit **lcbl.eu/language**)

*Please refer to page 32 for further information.
**The quoted hours are an estimate and some weeks may exceed this number.

DIPLOMA IN PLANT-BASED CULINARY ARTS - CUISINE

This diploma introduces plant-based cooking and will explain the principals of plant-based dietary requirements, culinary preparations, and cooking methods, providing detailed product knowledge and professional kitchen organisation skills. Professional culinary skills and product knowledge include knife skills along with in-depth techniques for preparing a wide range of vegetables from a variety of plant classifications.

Throughout the programme students build a solid foundation of fundamental culinary skills, with topics including stocks, sauces, soups, preservation, fermentation and dehydration, along with speciality techniques such as making tofu and sprouting. An essential component of this programme is product knowledge of oils, vinegars, herbs and spices, which will form key components to complex recipes as the Plant-Based Cuisine programme develops.

This diploma is complimented by the **Diploma in Plant-Based Culinary Arts - Pâtisserie** (see pages 18-19) which can be studied prior to or following this diploma. Students may also wish to study the **Diploma in Gastronomy, Nutrition & Food Trends** (see page 20) prior to, or having completed this diploma.

Students will be enrolled separately for each 3-month diploma, however both diplomas can be studied consecutively within a 6-month period.





PLANT-BASED CULINARY ARTS - CUISINE UNITS

UNIT 1: INTRODUCTION, HEALTH & SAFETY, & ALLERGENS

This introductory unit leads the programme with crucial health & safety and allergens information. Beverages and sustainable diets are covered as part of this introduction to Plant-Based Culinary Arts.

UNIT 2: PROFESSIONAL CULINARY SKILLS AND PRODUCT KNOWLEDGE

Professional culinary skills which are essential to working in a professional kitchen environment include creating and using stocks, soups and sauces, as well as knife skills and techniques. Product knowledge looks into oils, vinegars, leaves and microgreens, as well as herbs and spices. Learning about preservation techniques further develops this product knowledge.

UNIT 3: VEGETABLE & PLANT FOODS

The Vegetables & Plant Foods unit looks at root vegetables, brassica, bulbs and tubers, with a focus on how these can be used in a variety of ways within a culinary context.

UNIT 4: GRAINS, PULSES, NUTS & SEEDS

This unit showcases the versatility of legumes, nuts and grains, as well as rice & soya, and the products which are derived from these key plant-based culinary essentials.

UNIT 5: SPECIALISED PLANT-BASED CUISINES

Specialised Plant-Based Cuisines builds on the knowledge already taught to introduce plant-based cheese making and fermentation. Plant-based proteins are a focus for this unit, which also includes a special demonstration on Korean Temple Food and sees students implement the knowledge gained in a creativity workshop.

Please note: these module units are indicative content. Actual content may vary.

Key facts

1 Term • 3 Months

Typical week: approximately 22 hours per week, plus 15 hours of self-directed learning**

Food Safety: Tuition in food safety and hygiene is mandatory. Classes are scheduled from the day after orientation - this will typically be scheduled for 08:00 - 18:00 on the first Saturday of term.

Qualification: diploma (SCQF Level 8/Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class

Start dates: spring, autumn

The course consists of 12 teaching weeks including assessments.

Please refer to page 32 for further information.

***The quoted hours are an estimate and some weeks may exceed this number.*

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit **lcbl.eu/language**)
- No prior culinary experience is required

DIPLOMA IN PLANT-BASED CULINARY ARTS – PÂTISSERIE

The Diploma in Plant-Based Culinary Arts - Pâtisserie teaches students the art of producing pastry, bakery, cakes, desserts, petit fours and chocolate products which are made entirely from plant-based ingredients, including fruit, nuts, seeds, grains and vegetables.

Participants in the Diploma in Plant-Based Culinary Arts - Pâtisserie will work with natural sweeteners, discover varieties of grains and plants in bakery and work with various ingredient blends to meet the dietary needs of the modern consumer. Students will assess sensory aspects of their products including flavour, texture, taste, mouthfeel and appearance, while honing professional presentation skills. The programme emphasises flavour pairings and combinations, while encouraging experimental techniques and innovative methods in creating pâtisserie products.

This diploma is complimented by the **Diploma in Plant-Based Culinary Arts - Cuisine** (see pages 16-17) which can be studied prior to or following this diploma. Students may also wish to study the **Diploma in Gastronomy, Nutrition & Food Trends** (see page 20) prior to, or having completed this diploma.

Students will be enrolled separately for each 3-month diploma, however both diplomas can be studied consecutively within a 6-month period.





PLANT-BASED CULINARY ARTS - PÂTISSERIE UNITS

UNIT 1: INTRODUCTION, HEALTH & SAFETY & FOOD HYGIENE
Introducing students to plant-based culinary arts as well as working in a professional kitchen environment, this unit covers health & safety, allergens and food hygiene.

UNIT 2: PLANT-BASED ESSENTIALS
Following the introductory unit, the Plant-Based Essentials unit begins with knife skills and patisserie kitchen operations. Plant-Based product knowledge, sustainability, alternative ingredients and substitutions, nut-based products, oils and fats (butters & spreads) are all covered in this module, setting a basis of knowledge for the course of the programme.

UNIT 3: BREAD & VIENNOISERIE
The Bread & Viennoiserie unit introduces classical bread making skills, including the fundamentals and chemical reactions essential to baking. Reinventing classical recipes is a key part of this module, including creating laminated yeast dough, puff pastry, croissants and brioche.

UNIT 4: PETIT FOURS
This unit is all about making petit fours, or small bite-sized confectionery, working with fruit & berries in the process.

UNIT 5: CHOCOLATE & CONFECTIONARY
This Chocolate & Confectionery unit teaches students the tempering process for chocolate, creating mendiants, truffles and muscadine chocolates.

UNIT 6: PÂTISSERIE FUNDAMENTALS
Focussing on egg replacements and substitutions, this unit looks at the fundamentals of pâtisserie such as aeration and creating macarons.

UNIT 7: PLATED & FROZEN DESSERTS
The Plated & Frozen Desserts unit includes non-dairy ice-cream, sorbets and intriguing vegetable-based desserts.

UNIT 8: ENTREMETS
Setting agents, emulsions and plant-based alternatives are the focus in this unit, with the knowledge of egg replacements taught in previous units built upon further.

Please note: these module units are indicative content. Actual content may vary.

Key facts

1 Term • 3 Months

Typical week: approximately 22 hours per week, plus 15 hours of self-directed learning**

Food Safety: Tuition in food safety and hygiene is mandatory. Classes are scheduled from the day after orientation - this will typically be scheduled for 08:00 - 18:00 on the first Saturday of term.

Qualification: diploma (SCQF Level 8/Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class

Start dates: winter, summer

The course consists of 12 teaching weeks including assessments.

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit **lcbl.eu/language**)
- No prior culinary experience is required

Please refer to page 32 for further information.
**The quoted hours are an estimate and some weeks may exceed this number.*

DIPLOMA IN GASTRONOMY, NUTRITION & FOOD TRENDS

Designed to support the growing interest in health within restaurants, cafés and retail, this diploma focuses on the connection between the disciplines of culinary arts and nutrition in alignment with current and future trends. It will analyse the hot topics of the modern era, such as healthy eating and sustainable food systems with a range of specialist guest lecturers supporting the teaching throughout the programme.

Graduates will be equipped with a range of multidisciplinary skills in the areas of nutrition and gastronomy, taught through a range of activities, from preservation and cheese-making, through to chocolate and baking.

Students may also wish to study the **Diplomas in Plant-Based Culinary Arts** (see pages 16-19) prior to, or having completed this diploma.







GASTRONOMY AND FOOD TRENDS

Examines the historic evolution of diets and human health and how they will evolve in the future. Students will reflect on evolving trends in relation to sustainability, restaurant menus, health food products and eating habits.

SCIENCE OF FOOD

Explores the makeup of food through sensory evaluation of ingredients and their combinations. Through demonstrations and lectures, students will gain students will gain an insight into food preservation, fermentation, and inventive use of oils, herbs, spices and edible plants.

SUSTAINABLE FOOD SYSTEMS

Assesses the environmental consequences of food choices. Through a series of lectures sustainable food production, processing, manufacturing and distribution will be discussed from an environmental perspective.

NUTRITIONAL PRINCIPLES

Focuses on human nutrition and the relationship between food and health, providing a foundation for understanding food preparation, analysis of diets and recipe modification.

PRACTICAL NUTRITION

Teaches the practical application of nutritional theory with an emphasis on global flavours, diversity of ingredients, innovative recipes and seasonality of produce. This will be applied to food and beverages, menu planning, and adapting recipes.

FOOD SAFETY AND MICROBIOLOGY

Examines Food safety and successful completion of the unit certifies students to Level 3 Award in Supervising Food Safety and Hygiene (Catering), awarded by The Royal Society for Public Health (RSPH).

FOOD BUSINESS, MEDIA AND MARKETING

Introduces students to the business aspects on the food industry. The unit aims to develop knowledge, skills and creativity required to understand food business concepts, decision making and critical success factors.

Key facts

1 Term • 3 Months

Typical week: approximately 20 to 22 hours per week, plus 18 hours of self-directed learning**

Qualification: diploma (Level 4 RQF Equivalent*)

Teaching method: demonstration, practical class, theory class, field trips

Start dates: Spring, autumn

The course consists of 10 teaching weeks and 1 week for assessments.

Please refer to page 32 for further information.

**The quoted hours are an estimate and some weeks may exceed this number.*

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit **lcbl.eu/language**)

DIPLOMA IN WINE, GASTRONOMY & MANAGEMENT

Developed by Le Cordon Bleu London's Wine Development Manager, a Master Sommelier and former best sommelier in the UK - our **Diploma in Wine, Gastronomy and Management** combines the theory of wine knowledge with a strong emphasis on practical learning This course will provide you with an in-depth knowledge of wine, its integration with gastronomy and their management within a commercial environment. Field trips to renowned wineries, breweries, and distilleries, as well as visits to professional tastings, make this one of the most innovative and professional wine programmes in the UK.





Diploma in Wine, Gastronomy & Management

6 months (each term is 3 months)

TERM 1
WINE AND GASTRONOMY
Prerequisite: None

TERM 2
WINE AND MANAGEMENT
Prerequisite: Term 1

OPTIONAL – INTERNSHIP
Prerequisite: Diploma in Wine, Gastronomy and Management

WINE SENSORY ANALYSIS

Understand the techniques to become competent in the art of wine tasting through the development of structured tasting notes. Students will refine methodical sensory evaluation techniques, and develop blind tasting skills in order to perfect the association of grape varieties and famous wine regions.

WINE PRODUCTION

Learn about viticulture, winemaking, maturation and bottling, in the context of climate, geography and topography and relate it to the taste of wines. You will visit British wineries in different seasons.

WINE PRODUCING COUNTRIES &REGIONS

Learn the specifics of each region and wine producing country, from the history, to the wine-making processes, with a focus on France, Italy and the fine sparkling wine regions of the world.

BEVERAGES

Advanced knowledge on all beverages that can be offered as an alternative to wine. Students will develop a structured method to assess all drinks with the same efficiency as applied to wine.

GASTRONOMY

Students will learn food and wine pairing, wine service, in-house event planning and the personal communication and presentation skills required to provide service to a customer or potential audience.

WINE & BEVERAGE MANAGEMENT

Gain the technical and theoretical knowledge to manage a wine and beverage department. This unit focuses on logistics, distribution and marketing in the wine and spirit industry, including techniques for branding, packaging, pricing methods, consumer behaviour, procurement, cost control systems and the processes for the design and preparation of an appropriate wine and beverage list. The unit also covers communication strategies, presentation skills, research skills and professional & career development.

FIELD VISITS & PROFESSIONAL DEVELOPMENT

During the term, students will visit eight different wineries alongside trips to distilleries and restaurants in the UK, and participate in various trade tastings and wine events. Students will take part in food and wine pairing classes at top London restaurants, a cocktail making workshop and make their own gin at the London Bridge Distillery.

Key facts

2 Terms • 6 Months

Typical week: approximately 24 hours per week, plus 18 hours of self-directed learning**
Qualification: diploma (SCQF Level 8/Level 4 RQF Equivalent*)
Teaching method: practical teaching, interactive learning, theory class, field trips
Start date: autumn
Each term consists of 10 teaching weeks and 1 week for assessments.

The Diploma is awarded on successful completion of both terms.
**Please refer to page 32 for further information.*
***The quoted hours are an estimate and some weeks may exceed this number.*

ENTRY REQUIREMENTS

- Secondary education*
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit lcbl.eu/language)

DIPLOMA IN CULINARY MANAGEMENT

This programme has been designed to provide aspiring managers and business owners with the relevant skill set to lead successful kitchens and food businesses in an increasingly competitive world. It also aims to supplement the student's culinary skills with a more practical overview of running a business, reviewing aspects like marketing, menu design, market research and analysis of trends.





CULINARY INNOVATION

This practical unit will encourage the student to create their own culinary designs through fusion and experimenting, ensuring that they can offer a unique competitive offering through sensory evaluation, evolution of world cuisine, pâtisserie skills, recipe and menu development.

GASTRONOMY AND FOOD TRENDS

Students will evaluate the cultural and social dimensions of global food trends, through case studies and market research, food and wine menu design. Topics include: influence of social trends on diet, food sourcing, sustainability, evolution of gastronomy and the development of eating habits across cultures.

MENU CONCEPTS AND MARKETING

Teaches the importance of marketing within the food industry by examining how global trends influence customer behaviour. Students will learn how to market their business through advertising, PR, branding and social media.

WINE AND BEVERAGES

Students will gain an insight into the beverage industry, both alcoholic and non-alcoholic. Learning about beverage pairings, beverage lists and pricing. Taught by our wine expert, students will be introduced to beverages in the context of a food business.

FOOD AND BEVERAGE COST CONTROL

This unit takes through an online platform to replicate a realistic recipe and menu building journey which will give the student a sound understanding of price setting and margins needed for a sustainable food business.

PROFESSIONAL KITCHEN MANAGEMENT

Effective kitchen management demands skills in team building and communication, time management and ergonomic kitchen design. This element of the diploma will provide students with these skills in order to operate a profitable and efficient kitchen.

FOOD HYGIENE AND SAFETY

With food safety being of principal importance within any food service operation, the unit certifies students to Level 3 Award in Supervising Food Safety and Hygiene (Catering), awarded by the The Royal Society for Public Health (RSPH).

BUSINESS ENVIRONMENT

This unit will cover an overview of starting and running a business, and will include the start-up costs, overheads, legal requirements and understanding the overall costs of a business. The final assessment will allow students to build a business plan using all the elements of the course and present it to a committee. After which students are free to implement their business plan to develop their own business. Students will have a session to observe live restaurant operations at CORD restaurant.

Key facts

1 Term • 3 months

Typical week: approximately 20 hours per week, plus 18 hours of self-directed learning*

Qualification: diploma (SCQF Level 8/Level 4 RQF Equivalent**)

Teaching method: culinary workshops, interactive learning, food business mentoring, field trip

Start dates: winter, spring, summer, autumn

The course consists of 10 teaching weeks and 1 week for assessments.

Please refer to page 32 for further information.
***The quoted hours are an estimate and some weeks may exceed this number.*

ENTRY REQUIREMENTS

- Le Cordon Bleu Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie, or equivalent culinary qualification. In exceptional circumstances applicants may be offered a place based on professional culinary experience. Please contact london@cordonbleu.edu for more information
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit lcbl.eu/language)

INTERNSHIP PATHWAY

Our internship programme is a 3 month structured work-based learning programme, which has been designed to provide students with the experience of working in a professional workplace.

The internships are facilitated with high-end establishments across a variety of hotels, restaurants and food and wine businesses in London or other international locations. This will give the student real life experience working in a professional environment while learning from some of the most prestigious food and beverage operators.

Grand Diplôme® | 9 months
OR
Diplôme de Cuisine | 9 months
OR
Diplôme de Pâtisserie | 9 months
OR
Diploma in Wine, Gastronomy and Management | 6 months

Optional Programme:
DIPLOMA IN CULINARY MANAGEMENT* (3 months)
*Only available with Culinary Arts programmes

Internship Pathway
3 months

In many cases, students have been able to progress to full-time employment - either directly with the internship partner or with other culinary establishments in a short period of time.

Preceding the internship, students will attend classroom-based careers education courses and a field trip focused on career development, enabling them to put into practice the skills and knowledge which they have learnt during their culinary arts and wine diplomas.

Depending on the nationality and preference of location, the internship can be arranged in selected international locations (subject to availability), provided the student has the right to work.

"The Internship Pathway team really get to know you throughout the process and understand the type of environment that would be most beneficial to you. My internship was quite challenging, but incredibly rewarding and productive. The lessons I learnt allowed me to gain a solid understanding of how a kitchen, as well as the entire operation, is run, and gave me a starting point from which I could build." ***- Restaurateur Assem Abdel Hady, Grand Diplôme® with Culinary Management – Internship Pathway alumnus***

"Working with Le Cordon Bleu has been crucial for us to recruit the best future talents. The students are professional and passionate with a great knowledge of skills for our 5 star luxury industry" ***- The Savoy***

BBA CULINARY INDUSTRY MANAGEMENT WITH FOUNDATION YEAR

BBA Culinary Industry Management with Foundation Year provides the opportunity to be fully prepared for undergraduate study. It is ideal if you are returning to study after a gap, or if you did not achieve the grades you needed for a place on your chosen undergraduate degree.

Upon successful completion of the Foundation Year, you can automatically progress on to our three-year, full-time BBA Culinary Industry Management (see page 26).



FOUNDATION YEAR

Modules

For the Foundation Year, students take four Level 3 modules to a total of 120 credits. All Foundation Year Modules are delivered by Birkbeck.

Core modules

- Fundamentals of Study
- Essential Maths and Data Analysis
- Introduction to Management
- Leadership and Organisational Change

Key facts

BBA CULINARY INDUSTRY MANAGEMENT WITH FOUNDATION YEAR

4 years full-time

Typical week: 2 to 4 day or evening classes a week

Start date: Autumn term intake

ENTRY REQUIREMENTS

- 64 UCAS tariff points
- 17 years or older
- Applicants will normally be expected to have grade C or grade 4 in GCSE-level English and mathematics. Applicants who do not hold this level of qualification may be required to carry out a skills audit at a selection evening, which comprises mathematics and English.
- If English is not your first language or you have not previously studied in English, our usual requirement is the equivalent of an International English Language Testing System (IELTS Academic Test) score of 6.5, with not less than 6.0 in each of the sub-tests.

BBA CULINARY INDUSTRY MANAGEMENT

This degree, jointly delivered by Birkbeck and Le Cordon Bleu London, provides a firm foundation in culinary techniques and management studies with a global perspective of the food industry and the ability to assess the evolving needs of the marketplace which has opened up to a wide range of endless opportunities for innovation in food businesses.

The demand has grown for the provision of quality food in a diverse range of environments, from Michelin-starred restaurants, corporate catering, convention centres, cruise liners, in-flight catering to the availability of food 'on the go' and the emergence of 'pop-up' food outlets.

The programme explores both small food business developments and large scale operations. This unique BBA addresses key concepts together with project management and development skills required of managers in food businesses in the 21st century.

YEAR 1

Compulsory modules

- Culinary Techniques
- Introduction to Accounting
- Understanding Management
- Personal and Academic Skills for Success
- Principles of Marketing (Undergraduate)
- The Global Food and Beverage Environment
- Wine and Beverages

An internship is undertaken in the summer between years 1 and 2.

YEAR 2

Compulsory modules

- Development and Evaluation of Food
- Food and Beverage Business Concepts
- Food and Beverage Management
- Internship module
- Management of Innovation
- People Management
- Services Marketing

Option modules

- Buyer Behaviour
- Digital Marketing
- Management of Innovation
- Managing Digital Transformation

YEAR 3

Compulsory modules

- Ethics and Sustainability in Food and Beverages
- Service Operations Management
- Entrepreneurship and Small Business
- Workplace Research Project

Option modules

- Brand Development
- International Operations

Programme objectives

Students will gain experience of a real food business work environment through an internship component whilst also developing their academic, practical and interpersonal skills. The programme enables students to develop their research and presentation skills together with their ability to design, develop and implement systems that assist in the successful operation of a food business.

It also encourages forward thinking and the ability to develop ideas and make informative decisions that may provide a positive contribution to the changing needs of the global food industry and the environment within which it operates.

Teaching and Assessment

Teaching may include formal lectures, seminars, demonstrations, practical classes and tutorials. Formal lectures are used in most degree programmes to give an overview of a particular field of study. They aim to provide the stimulus and the starting point for deeper exploration of the subject during your own personal reading. Seminars give you the chance to explore a specific aspect of your subject in depth and to discuss and exchange ideas with fellow students. They typically require preparatory study

Modules from the Birkbeck Business School are taught mostly through lectures and small group seminars; professional practice modules are delivered at Le Cordon Bleu and are taught via a combination of lectures, workshops or demonstrations and practical sessions.

Methods of assessment include practical examinations for the culinary modules and coursework in the form of essays, case studies, presentations and group-work tasks and in-class tests plus a final research project.

Careers and employability

Graduates of this programme have gone on to become:

- Head chef - Gastro Pub
- Kitchen Manager - Private Members Club
- Operations Manager - Upscale Dining Operation
- Head of Bakery Production - French Patisserie Company
- Talent Leader - Food to Go Brand
- Owner - Café Bar & Food Hall
- Assistant General Manager - Upscale Dining Operation
- Quality Lead – Pastry – Artisan Bakery Company

Key facts

BBA CULINARY INDUSTRY MANAGEMENT

3 years full-time

Typical week: 2 to 4 day or evening classes a week

Start date: Autumn term intake

ENTRY REQUIREMENTS

- 96 - 112 UCAS tariff points
- 18 years or older
- Applicants will normally be expected to have grade C or grade 4 in GCSE-level English and mathematics. Applicants who do not hold this level of qualification may be required to carry out a skills audit at a selection evening, which comprises mathematics and English.
- If English is not your first language or you have not previously studied in English, our usual requirement is the equivalent of an International English Language Testing System (IELTS Academic Test) score of 6.5, with not less than 6.0 in each of the sub-tests.
- We may waive formal entry requirements based on judgement of academic potential. We welcome applicants without traditional entry qualifications as we base decisions on our own assessment of qualifications, knowledge and previous work experience.

MSc CULINARY INNOVATION MANAGEMENT

This programme, jointly delivered by **Birkbeck** and **Le Cordon Bleu London**, combines the study of culinary arts, business and management in a global context with a focus on innovation, sustainability, customer experience and entrepreneurship.

Students will gain insights into the issues and trends influencing the culinary industry which will enable them to broaden their knowledge and develop their strategic thinking across a number of disciplines at different organisational levels. This will be achieved through the critical evaluation of theory, application of theory to practice and the technical production of hands-on solutions to problems currently facing the food service industry.

Careers and employability

Graduates of this programme have gone on to become:

- General Manager - Fine Dining Restaurant
- Owner - French African Patisserie Concept
- Catering & Onboard Concepts - Airline Operator
- Brand Product Developer - Confectionery Brand
- Chief Sales Officer – Start up - Food Tech
- Junior Food Development Systems Manager - Healthy Food to Go Chain
- Senior Account Manager - Agricultural Production
- Sous Chef - 1* Michelin Restaurant

FULL-TIME

YEAR 1

Compulsory modules

- Culinary Design and Development
- Customer Experience Management
- Entrepreneurship and Innovation
- Food Service Operations Management
- Sustainability in the Food and Beverage Industry
- The Food and Beverage Business Environment
- Researching Workplace Practice (MSc Project)

Option modules

Choose two from the following

- Entrepreneurial Venture Creation
- Innovation Management
- International Human Resource Management
- Principles of Marketing
- Introduction to Analytics and Business
- Principles of Accounting
- Managing Emerging Digital Technologies
- Business Model Innovation

Key facts

1 year full-time

Typical week: 3 to 4 evening classes a week

Start date: Autumn term intake

PART-TIME

YEAR 1

Compulsory modules

- Culinary Design and Development
- Customer Experience Management
- Entrepreneurship and Innovation
- Sustainability in the Food and Beverage Industry
- The Food and Beverage Business Environment

Option modules

Choose one from the following

- Principles of Accounting
- Business Model Innovation
- Introduction to Analytics and Business
- International Human Resource Management
- Managing Emerging Digital Technologies

YEAR 2

Compulsory modules

- Food Service Operations Management
- Researching Workplace Practice (MSc Project)

Option modules

Choose one from the following

- Entrepreneurial Venture Creation
- Innovation Management
- Principles of Marketing

Key facts

2 years part-time

Typical week: 2 to 3 evening classes a week

Start date: Autumn term intake

ENTRY REQUIREMENTS

- Normally a second-class honours degree in any subject from a UK university, or an equivalent international qualification.
- If English is not your first language or you have not previously studied in English, our usual requirement is the equivalent of an International English Language Testing System (IELTS Academic Test) score of 6.5, with not less than 6.0 in each of the sub-tests.
- We welcome applicants without traditional entry qualifications as we base decisions on our own assessment of qualifications, knowledge and previous work experience.

MSc HOSPITALITY INNOVATION MANAGEMENT

Our new MSc Hospitality Innovation Management, offered in partnership with Birkbeck, is a distinctive course drawing on both academic and professional expertise to provide you with the opportunity for personal and professional development.

This unique Master's course combines the study of the hospitality discipline, business and management in a global context with a focus on innovation, sustainability, customer experience and entrepreneurship. You will gain expert insights from industry guest speakers and gain further experience joining us on field visits to different organisations.

Teaching and Assessment

Teaching is through lectures, class and small-group discussions, student-led seminars, presentations and group exercises, individual assignments and supervised independent research. You will use pioneering simulation software, which will allow you to use your analytical skills and strategic decision-making in a true to life business scenario. This immersive technique gives real time experience of the challenges presented when running a hospitality business.

FULL-TIME

YEAR 1

Compulsory modules

- Contemporary Issues in Hospitality Management
- Hospitality Experience Design
- Sustainability in the Hospitality Industry
- Resilience Management
- Entrepreneurship and Innovation

Option modules

Choose one from the following

- Introduction to Analytics and Business
- Entrepreneurial Venture Creation
- Learning and Development
- International Business Strategy
- Managing Emerging Digital Technologies

Key facts

1 year full-time

Typical week: 3 to 4 evening classes a week

Start date: Autumn term intake

PART-TIME

YEAR 1

Compulsory modules

- Contemporary Issues in Hospitality Management
- Sustainability in the Hospitality Industry
- Resilience Management
- Entrepreneurship and Innovation

Option modules

Choose one from the following

- Introduction to Analytics and Business
- Entrepreneurial Venture Creation
- Principles of Accounting
- International Business Strategy
- Managing Emerging Digital Technologies

YEAR 2

Compulsory modules

- Hospitality Operations Management
- Hospitality Experience Design
- Researching Workplace Practice

Option modules

Choose one from the following

- Innovation Management
- Principles of Marketing
- International Human Resource Management

Key facts

2 years part-time

Typical week: 2 to 3 evening classes a week

Start date: Autumn term intake

ENTRY REQUIREMENTS

- Normally a second-class honours degree (2:2) in any subject from a UK university, or an equivalent international qualification.
- If English is not your first language or you have not previously studied in English, our usual requirement is the equivalent of an International English Language Testing System (IELTS Academic Test) score of 6.5, with no less than 6.0 in each of the sub-tests.
- We will review every postgraduate application on its individual merits and your professional qualifications and/or relevant work experience will be taken into consideration positively. We actively support and encourage applications from mature learners.

STUDENT EXPERIENCE



LE PETIT JOURNAL

Our monthly newsletter, Le Petit Journal, showcases news and institute highlights and students are encouraged to contribute with insider tips on the latest food trends across the capital.



INDUSTRY AND CAREERS FAIR

Le Cordon Bleu London works closely with the industry to foster relationships with potential and current employers to help graduates shape their careers. The institute also invites leading chefs and experts as external assessors and guest speakers. The Careers Fair allows students to meet with high-profile companies within the culinary and hospitality sector, from international luxury hotel groups to Michelin-starred restaurants.



STUDENT ASSISTANTS

As part of their curriculum, students will be offered the opportunity to assist our chefs during demonstrations, culinary or wine events and festivals we are participating in. This experience will enable them to see behind the scenes and gain a little more insight into the life of a professional chef.

GUEST CHEF DEMONSTRATIONS AND CULINARY CONFERENCES

Throughout the year, Le Cordon Bleu hosts a number of well-known chefs and industry experts. They will demonstrate their cooking techniques and discuss their success stories with the students. See **lcbl.eu/glguestchef** for more information.



INDUSTRY IMMERSION

During the intermediate level, students undertake an industry immersion experience at CORD By Le Cordon Bleu, or Le Cordon Bleu's dedicated pâtisserie and boulangerie production facility. Students will work alongside the team and experience working in a real hospitality environment.

SUPERIOR EVENTS

The Superior Events are a highlight for our students in the final stage of the diploma programmes. They are an opportunity to showcase the skills they have learnt during their studies, including effective planning, communication, team work and their ability to cater for an event. Working in a real hospitality environment, students prepare a multi-course tasting menu or afternoon tea at CORD By Le Cordon Bleu, working under pressure and with a limited timeframe.



STUDENT SOCIAL EVENT

The Student Social Event allows students to learn about the culinary suppliers and producers that they might work with in the future. It's a great opportunity to network and enjoy tastings and fun games!



LONDON LIFE

London is one of the most exciting and vibrant cities in the world packed full of music venues, theatres, cinemas, museums and is one of the best shopping destinations in Europe. The institute is situated minutes away from the best attractions and places to visit. London is also widely considered one of the gastronomic capitals of the world, boasting a huge array of international cuisine and some of the world's best restaurants. **lcbl.eu/gllondonguide**

THE LONDON CENTRE OF EXCELLENCE

Le Cordon Bleu's state-of-the-art premises at 15 Bloomsbury Square ensures the highest calibre of culinary and hospitality education, which has been built upon over 128 years of experience training students globally.



2
CUISINE KITCHENS



2
PASTRY KITCHENS



1
POLYVALENT KITCHEN



3
CLASSROOMS



1
WINE CLASSROOM



2
DEMONSTRATION ROOMS



LIBRARY & COMPUTER ROOM



1
ROOFTOP GARDEN



CAFÉ LE CORDON BLEU

PRACTICAL FACILITIES

- Individual work stations with induction range and preparation area
- Sous-vide water baths
- Multi-zone convection ovens
- Fully-equipped bakery kitchens with proofers and stone-based deck ovens
- Tandoori and duck ovens
- Lecture theatres with ceiling-mounted demonstration mirrors and audio-visual technology

Le Cordon Bleu current students and alumni can enjoy:

- *15% discount on all items at Café Le Cordon Bleu and CORD Café*
- *25% discount at CORD Restaurant*
- *10% discount at La Boutique and Gourmet Courses*



Café Le Cordon Bleu

Located on our campus and acting as a 'window' into the world of Le Cordon Bleu London, our Café showcases a range of the finest French pâtisseries, viennoiseries, gourmet sandwiches and hot dishes.

lcbl.eu/londoncafe



La Boutique

Our Le Cordon Bleu Master Chefs have selected an array of the highest-quality culinary products including gourmet foods, sourced for their origin and production process.

cordonbleu-boutique.com



CORD by Le Cordon Bleu

Launched in 2022, CORD is the first dining concept from Le Cordon Bleu to open in London. It provides a unique offering of a fine dining restaurant, an all-day café and an outpost of Le Cordon Bleu's London culinary institute.

cordrestaurant.co.uk

SUCCESS STORIES



ADAM ASHE

Diplôme de Cuisine

Executive Chef

"I was one of the people who came here really not knowing anything. My education at Le Cordon Bleu London provided me with a solid foundation for becoming a chef."



RADU CM IONESCU

Grand Diplôme® & Diploma in Culinary Management

Restauranteur and Head Chef

"I owe so much to this school, its classes, its staff, its great teachers that became mentors and guides. How Le Cordon Bleu London defined my perception and career in just a few months is hard to put into words but nevertheless, my gratitude and highest respects go to this institution."



OLIVIA BURT

Grand Diplôme®

Private Chef

"Le Cordon Bleu has always had such a famous reputation, I had a look at a few schools, but Le Cordon Bleu really stood out to me and I knew as soon as I visited that it was where I wanted to go. Le Cordon Bleu helped me to get all the basics - and more - that I needed to start out in the professional industry."



ERAN TIBI

Diplôme de Cuisine

Executive Chef

"[Le Cordon Bleu was] crucial for my development and I know now that if I wouldn't have done it, it would have taken me another 10 years probably to get where I am now."



VIRGILIO MARTÍNEZ

Grand Diplôme®

Chef Patron



PEGGY PORSCHEN

Grand Diplôme®

Cake Designer & Creative Director



YOTAM OTTOLENGHI

Diplôme de Pâtisserie

Chef, Restaurant Owner & Food Writer



HIDEKO KAWA

Grand Diplôme®

Consultant and Food Designer



WOONGCHUL PARK

Diplôme de Cuisine

Chef and Restaurateur, 1 Michelin*



GILAD PELED

Grand Diplôme®

Executive Chef, 2 Michelin*



TESS WARD

Diplôme de Pâtisserie

Food and Trends Consultant, Author and Chef



BOMEE KI

Diplôme de Pâtisserie

Chef and Restaurateur, 1 Michelin*

Read more more success stories: ***lcbl.eu/glalumni*** *or scan the code*

ADMISSIONS

ENTRY REQUIREMENTS

An applicant must be 18 years old or above.

VISAS

Students who are from countries outside of the United Kingdom may need a visa to come and study at Le Cordon Bleu London.

If you are unsure if you need a visa you can go to: **gov.uk/check-uk-visa**

TYPES OF VISA

There are two types of visa for students wishing to study in the UK and the type depends on the course you plan to study:

- Student Visa – for courses longer than 6 months
- Standard Visitor Visa – for courses up to 6 months in duration

STANDARD VISITOR VISA

Important Points

- Your course application to Le Cordon Bleu must be made at least 7 weeks before the course start date.
- Depending on your nationality, you may not need to apply for this visa before traveling to the UK. You can check if you need to apply before you travel by checking the gov.uk website.
- You will need to show that you have enough money for living costs without using public funds.
- You will also need to show that you can pay for your return or onward journey.

STUDENT VISA

Important Points

- Your course application to Le Cordon Bleu London must be made at least 11 weeks before the course start date as various documents will need to be arranged in preparation for your Student Visa application. You will also need to take into consideration visa processing times.
- You will need to make your application for this visa from your home country/country of residence outside of the UK.
- You must meet the financial maintenance requirements.
- As proof of English you must show that you have either completed a degree course in an English speaking country or have a UKVI IELTS of 5.0 or a PTE Academic UKVI of 43.
- You cannot bring dependents.
- You cannot extend your visa from the UK.

Student Visa students sponsored by Le Cordon Bleu have permission to work 10 hours per week during term-time and full-time during vacations. Please visit **lcbl.eu/glvacation** to see the specified dates for term-time and vacation periods.

The restriction of 10 working hours do not apply to the work placement element of the Internship Pathway programme.

PROOF OF ENGLISH

An applicant has to prove their English ability in one of the following ways:

- English certificate equivalent to CEFR level B2 (IELTS, TOEFL, TOEIC, PTE)
- Academic transcript from a completed course taught in English
- Full time employment history in an English language environment for more than one year
- Oxford English Placement online test provided by Le Cordon Bleu achieving CEFR Level B2 in all components followed by a telephone interview

Note: Prospective students that require a Student Visa need to obtain an UKVI IELTS test result of 5.0 or above or a PTE Academic UKVI of 43 or above in all components or a bachelor degree certificate obtained from an English speaking country.

HOW TO APPLY

APPLICATION PROCESS - CERTIFICATES AND DIPLOMAS

Visit our website for application details and to make your application directly online.

Gather all documents below:

- Highest academic certificate
- Completed online application form
- CV/Resume
- Statement of Motivation (500 words)
- Passport copy (colour)
- Passport photo (colour)
- Proof of English proficiency (for non-native English speakers - please visit lcbl.eu/language for more information
- Make application fee online
- For Diploma in Culinary Management/Diploma in Pâtisserie Innovation and Wellness applications only, please include evidence of your prior culinary qualifications (photocopies only, Le Cordon Bleu will retain these).

The application process steps are as follows:

1. The complete application with supporting documentation will be assessed by the Admissions Jury.
2. If the application is accepted and the application fee payment has been received, a Letter of Offer will be sent to the student.
3. The applicant will need to accept the offer by following the instructions in the Letter of Offer.
4. Once the full course fee is paid, a Confirmation of Enrolment letter will be sent to the student by email.
5. If applicable, some visa guidance will be provided to the student.
6. Orientation will take place on the first day of the course which is mandatory to attend.

PRACTICAL INFORMATION

UK VISAS AND IMMIGRATION

STUDENT SPONSOR LICENCE

The Home Office has registered Le Cordon Bleu London as a Student Sponsor, which authorises our sponsorship of international students for a Student Visa.

ACCOMMODATION

Le Cordon Bleu will provide information about a number of accommodation options within London depending on the student's requirements and budget. For more information please visit: **lcbl.eu/glaccom**

SELF-DIRECTED STUDY

Programmes at Le Cordon Bleu London include an amount of self-directed study. This is the amount of time students should reasonably expect to be putting in during the course to prepare for classes, complete assignments and read around the subject, not under the immediate guidance or supervision of a lecturer.

EQUAL OPPORTUNITIES

Le Cordon Bleu London is committed to providing a learning environment which is free from discrimination, harassment and victimisation. Our Equal Opportunities, Access and Equity Policy, and Support for Disabled Students Statement provide a set of principles which underpin the provision of our education services. The full policy and statement can be found online at **lcbl.eu/lcblpol**

PAYMENT

Le Cordon Bleu has partnered with Flywire to provide you with an easy and secure method of sending international payments via telegraphic transfer or credit card in your home currency ensuring best price guaranteed and no unexpected bank fees.

Find out more about making payments with flywire in this video: **lcbl.eu/flywire**

ACCREDITATION AND EDUCATIONAL OVERSIGHT

OFFICE FOR STUDENTS

Le Cordon Bleu London has been registered as an English higher education provider in the "approved" category. Being registered by the Office for Students means a higher education provider has demonstrated that it meets baseline requirements for course quality, student support and more. For more information visit **officeforstudents.org.uk/the-register**.

BRITISH ACCREDITATION COUNCIL

Le Cordon Bleu London has been accredited by the British Accreditation Council for Independent Further and Higher Education since 2008. BAC accreditation is recognised the world over by students, agents and government officials as the clearest mark of educational quality in the private sector, and is recognised by the UK Visas & Immigration as a qualifying requirement for institutions wishing to enrol students on Standard Visitor visa.

SCQF CREDIT RATING

Le Cordon Bleu offers qualifications which are credit-rated on the Scottish Credit and Qualifications Framework (SCQF), by the Scottish Qualifications Authority (SQA). The SCQF is benchmarked to the Regulated Qualifications Framework (RQF) and other international qualifications frameworks. This gives assurance that our qualifications are of a high standard, meeting the rigorous quality assurance requirements of a national awarding body. The qualifications, SCQF levels and credits are available to view on the SCQF database here: **scqf.org.uk/about-the-framework/scqf-database**

NCFE

Some Le Cordon Bleu certificates and Diplomas are accredited as "Customised Qualifications" by national awarding organisation NCFE. These bespoke qualifications are unique to Le Cordon Bleu and do not sit on a national framework. NCFE accreditation ensures that the qualifications have measurable learning outcomes benchmarked against the Regulated Qualifications Framework (RQF) level descriptors.

VISIT US

BOOK A TOUR

We invite you to book a virtual consultation with a representative of the school or an in-person tour of our institute to observe our unique learning environment and state-of-the-art facilities. You will be personally accompanied by a member of our team, who will be available to discuss all matters relating to your educational opportunities and application. **lcbl.eu/booktour**

OPEN HOUSE EVENTS

In addition to our personal tours, you have the opportunity to attend an open house evening to sample the Le Cordon Bleu experience prior to applying. Following a group tour of our facilities, you will view a culinary demonstration from one of our chefs and expert lecturers, to gain an insight into a typical teaching session. Our team will then be available to answer any questions you may have. Online open houses are also available. **lcbl.eu/openevent**

NOT BASED IN LONDON?

We also organise many events across the world, where our student representatives, education team and/or alumni will be happy to welcome you and answer your questions. Find an event near you at: **lcbl.eu/glevents**



HOW TO FIND US

15 Bloomsbury Square, London WC1A 2LS

The nearest underground station is Holborn, served by the Central and Piccadilly lines.

london@cordonbleu.edu

+44 (0)20 7400 3900

The information produced by Le Cordon Bleu London in this publication is correct at the time of printing. The institute reserves the right to change any aspect of the programmes without prior notice.

cordonbleu.edu/london

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Celebrating 130 Years - to watch our video, scan the QR code or visit: lcbl.eu/bkg



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