



LE CORDON BLEU®
LONDON

DIPLOMA IN CULINARY
MANAGEMENT



cordonbleu.edu/london



Bienvenue!

With over 120 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 of more than 35 institutes in 20 countries with over 20,000 students graduating each year.

Le Cordon Bleu offers a wide range of Diploma, Bachelor and Masters 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 starts a culinary magazine, *La Cuisinière Cordon Bleu*. The first class is taught at Le Cordon Bleu Paris in October.
- **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 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".
- **1931** 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* in London. Four years later, they go on to open the restaurant *Au Petit Cordon Bleu*, also 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 qualifies and enrolls at Le Cordon Bleu Paris.
- **1953** Le Cordon Bleu London creates several dishes, which are served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II. Among them is the now renowned *Coronation Chicken*.
- **1954** The success of the Hollywood movie *Sabrina*, directed by Billy Wilder, contributes to the growing reputation 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.
- **1991** Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as "Little France in Japan". Le Cordon Bleu Paris and Le Cordon Bleu London join forces to become a united brand.
- **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 opens in Sydney following the request of New South Wales Government. Soon after, Le Cordon Bleu Adelaide launches a Degree in Restaurant & Hospitality Management.
- **2000 - 2006** Le Cordon Bleu opens in Korea, Mexico and in Peru becoming the first culinary institute in the country. A partnership is launched in Thailand with Dusit International.
- **2009** Le Cordon Bleu institutes worldwide participate in the launch of the movie *Julie and Julia*.
- **2011** Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.
- **2012** Inauguration of the new Le Cordon Bleu London building in Bloomsbury. Le Cordon Bleu opens its doors in New Zealand as well as in Malaysia in partnership with Sunway University.
- **2013** Le Cordon Bleu officially opens in Istanbul in partnership with Özyegin University. Le Cordon Bleu Thailand is awarded the title of best culinary school in Asia.
- **2014** Le Cordon Bleu schools worldwide participate in the launch of the movie *The Hundred-Foot Journey*. Le Cordon Bleu launches Bachelors in Hotel & Restaurant management in India.
- **2015** The 120 years anniversary is celebrated around the world. Le Cordon Bleu opens its first institute in Shanghai, China. Le Cordon Bleu Peru receives University status. Le Cordon Bleu opens in Santiago de Chile in partnership with Finis Terrae University.
- **2016** Le Cordon Bleu opens its new flagship in Paris with an outstanding building just in front of the Seine with views of the Eiffel Tower and the Statue of Liberty.
- **2017** Le Cordon Bleu London partners with Birkbeck, University of London, to deliver a Bachelor of Business Administration in Culinary Industry Management.
- **2018** Le Cordon Bleu Brazil opens campuses in Rio de Janeiro and São Paulo. The network continues to develop internationally and diversify its activities by broadening the selection of available programmes, and establishing private and public partnerships.

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 and wine 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.

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.

Train under the guidance of Le Cordon Bleu Master Chefs and expert lecturers

Learn from a team of classically trained chefs, lecturers and wine experts, whose dedication to share their refined expertise will ensure students' success.

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.

Enjoy a once-in-a-lifetime experience!

The Le Cordon Bleu Network

The Le Cordon Bleu network is committed to innovation and best practice 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.



EUROPE

Paris
London
Madrid
Istanbul

ASIA & MIDDLE EAST

Japan
Korea
China
India
Lebanon
Taiwan
Thailand
Malaysia

OCEANIA

Australia
New Zealand

THE AMERICAS

Brazil
Chile
Canada
Mexico
Peru

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 120 years of experience training students globally.

- **2 pastry kitchens**
- **2 cuisine kitchens**
- **2 demonstration rooms**
- **1 polyvalent kitchen**
- **3 classrooms**
- **1 wine classroom**



Practical facilities

- self-contained work stations with induction range and preparation area for each student
- digital sous-vide water baths
- multi-zone convection ovens
- fully equipped bakery kitchens with retarder/proofers and stone-based deck ovens
- tandoori and duck ovens
- ventilated ceilings
- temperature and humidity controlled kitchens
- professional tasting equipment, wine accessories and a large selection of glassware
- Urban Cultivator

Classroom facilities

- lecture theatres with demonstration areas and audio-visual technology
- ceiling-mounted demonstration mirrors
- large open-plan events area
- interactive Smart Board technology

Campus facilities

- on-site café, with discount for students
- student library featuring culinary, wine and hospitality management books, regularly updated to reflect the changing needs of the industry
- quiet study area and computer access
- lounge and wifi access
- easy access to leading restaurants in Central London
- rooftop garden where bees are kept and herbs are grown

Student experience



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.

Le Petit Journal

Each month, Le Cordon Bleu London produces *Le Petit Journal*, a student-specific newsletter which is designed to help students make the most of their time in London. The newsletter showcases news and school highlights, as well as sharing insider tips on the latest food trends across the capital.

Library

Students have access to a range of culinary, hospitality, wine and management books, which are regularly updated to reflect the changing needs of the industry.

Guest chef demonstrations and culinary conferences

In order to enrich our students' learning, we regularly host fascinating culinary conferences with key players in the food industry and invite esteemed experts who have shaped the culinary scene in the UK and internationally. See lcbl.eu/events for more information.

Student events

Students have the opportunity to participate in an array of events at the school. From the Student Social Event, where they are able to meet, discuss and taste produce from different suppliers, to the Superior student events such as the *World Cuisine Degustation* and *Afternoon Tea*, where they can demonstrate their culinary expertise.

Rooftop garden

Our campus has a rooftop garden where herbs are grown to be used in classes, and bees are kept for honey production. We also have an Urban Cultivator in which we grow healthy and organic herbs, and microgreens.

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, hot dishes and chef's specials available in the capital. Our products are crafted daily in the school's dedicated bakery kitchen and can be enjoyed with one of our specially selected wines or craft beers, and are a reflection of the different types of techniques taught to our students.

lcbl.eu/londoncafe

La Boutique



Le Cordon Bleu chefs have selected a range of the highest quality culinary products such as gourmet food, professional equipment, cooking utensils, culinary gifts and books. We offer an array of refined food products presented in elegant packaging to delight the culinary enthusiast or experienced cook, which can be used to create a number of dishes. Our range of professional equipment includes forged knives, kitchen utensils and accessories alongside a carefully selected line of original gifts developed around the art of living.
cordonbleu-boutique.com

Success stories



Virgilio Martínez,
Chef Patron



Peggy Porschen, Cake Designer
and Creative Director



Yotam Ottolenghi, Chef, Restaurant
Owner and Food Writer



Hideko Kawa, Consultant
and Food Designer



Brad Farmerie,
Michelin-Starred Chef



Tess Ward,
Chef and Food Writer

Below are testimonials from some of our Le Cordon Bleu London alumni, highlighting the diversity of roles achievable after graduating.



ALEXEI ZIMIN

Diplôme de Cuisine

Chef, TV personality and journalist
Russia

"I had high expectations of Le Cordon Bleu but it turned out to be grander and more exciting than I could imagine. Enthusiastic teachers, well-designed courses and high standards in everything, this was exactly what I needed."



CHI WAI WONG

Diplôme de Pâtisserie

Head pastry chef - owner
Hong Kong

"As Le Cordon Bleu is the worldwide leader in culinary arts, I believe that choosing it was the best start for me. After completing the Pâtisserie Diploma, I had a thorough understanding of pâtisserie theory and had developed strong artistic and creative skills."



MARIA CAROLINA LOPEZ

Diploma in Culinary Management

Chief culinary officer
United Kingdom

"The programme provided me with the skills and knowledge required to succeed in my role, including managing and evaluating food quality standards and controlling food safety in the kitchen, which are the most important aspects of my job."



MICHAEL SWAMY

Diplôme de Pâtisserie

Chef, author and food stylist
India

"What I most enjoyed about the programme was the professionalism of the lecturers and chefs. They instilled in me a sense of perfection for the culinary arts and I liked the systematic manner of the course. I would advise any potential students to go to Le Cordon Bleu."



ADELE HAGAN

Grand Diplôme®

Food stylist
Canada

"I decided to completely change my career to learn cooking techniques from the best! Le Cordon Bleu's reputation for excellence made my choice easier. After visiting the school, I decided it was the perfect place to develop advanced culinary skills."



ANNA SCHENA

Diploma in Wine, Gastronomy
and Management

Assistant wine and spirit buyer
United Kingdom

"The course gave me a solid foundation in the most important aspects of the wine industry and I build on what I was taught a little bit more every day."

Diploma in Culinary Management

The **Diploma in Culinary Management** 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. The focus of the programme is to provide advanced practical and technical culinary education, alongside entrepreneurship and management studies to enhance the students' existing cuisine and pâtisserie skills.

Taught through demonstrations and practical sessions, students will develop their creativity and innovation in line with modern food trends.





Culinary Innovation

As the core module within the Diploma, this element provides students with an in-depth knowledge of innovative culinary techniques including 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, restaurant planning as well as 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 strategic marketing within the food industry examining how global trends influence customer behaviour. Students will gain an understanding of all aspects of the marketing mix: advertising, PR, branding and social media.

Wine and Beverages

Students will gain an insight into wine selection, wine service, food and wine pairing and management of wine. Taught by our wine experts, students will be introduced to wine in the context of a food business.

Food and Beverage Cost Control

Students will be taught the core aspects of cost control, planning, optimisation of resources, menu management and menu engineering to enable an operation to run efficiently, effectively and profitably.

Professional Kitchen Management

Effective kitchen management demands skills in team building and communication, 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, this unit covers the standards of food handling for culinary professionals. The unit certifies students to Level 3 Award Food Safety in Catering, awarded by the The Royal Society for Public Health (RSPH).

Business Environment

Introduces students to the process of writing a business profile for their food business concept. Students will view food business through the eyes of an entrepreneur. Within the unit, students will design a business strategy for their food concept, consider legal requirements and gain a thorough understanding of how to design an effective business model.

KEY FACTS

1 Term - 3 Months • 380 hours (Guided learning: 200 hours + self-directed study[†]: 180 hours)

Typical week: Approximately 20 hours of guided learning per week

Qualification: Diploma (Level 4)*

Teaching method: Culinary workshops, interactive learning, food business mentoring, field trips

Start dates: Winter, spring, summer, autumn

ENTRY REQUIREMENTS

- Le Cordon Bleu Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie, or equivalent from accredited UK or overseas institutions
- Eligibility to study in the UK
- 18 years or older
- Competency in English language (please visit lcb.eu/language)

[†] Please refer to our self-directed study section on page 28.

* Please refer to our accreditation section on page 28.

Gourmet short courses

Le Cordon Bleu offers a wide range of short courses designed for food and wine enthusiasts who are looking for new discoveries.



Cuisine workshops

Techniques

Taste of Le Cordon Bleu – Cuisine (1 day)

Experience a class as if you were a Le Cordon Bleu student. Learn the essential French cooking skills including knife skills, stock making, preparation of fish, meat and vegetables and other culinary preparations.

Cuisine Techniques (4 days)

Learn the fundamental cuisine techniques, from knife skills and sauces to elementary butchery, and their application to a number of dishes.

Cuisine Technique Essentials (4 evenings)

Learn the fundamental cuisine skills that will provide you with a solid foundation of technical knowledge and an essential repertoire of skills that can be applied to a variety of dishes.

Fish and Shellfish (1 day)

Alongside learning how to expertly fillet a flat fish, you will be taught how to prepare a range of exquisite recipes.

#Discover Fish and Shellfish: the workshop (2.5 hours)

Get inspired by this workshop, which focuses exclusively on fish and shellfish.

Knife Skills (2.5 hours)

Learn how to select, handle, sharpen and store knives, and how to use cutting and filleting techniques to complete any dish.

International cuisine

Tastes of Asia (1 to 5 days)

Take a culinary journey to an Asian country in one of our dedicated courses, designed for food lovers who want to explore new ingredients and exciting flavour combinations. Choose from India, China, Japan, Malaysia or Thailand or all 5 of them.

Mediterranean Cuisine (1 day)

Learn about the different techniques and qualities that make this cuisine unique, and leave the workshop knowing how to replicate the Mediterranean flavours at home.

Themed courses

Modern and Classic Sauces (1 day)

Master the preparation of a number of classic and modern variations, teaching you how to make key sauces that will improve your cooking.

Creative Vegetables (1 day)

Be confident to use different types and parts of vegetables to cook creative, sophisticated and delicious meat-free dishes.

The Art of Cooking a Perfect Steak (2.5 hours)

Discover how to select and trim a good quality beef sirloin steak, cook it to perfection and become an expert in cooking the classic and making the perfect accompanying sauce.

Le Petit Cordon Bleu (2.5 hours)

Created especially for young children aged between 8 and 12 years old, Le Petit Cordon Bleu is the perfect cooking course to enjoy with your child.

Seasonal courses

Christmas Dinner (1 day)

 Learn how to prepare a traditional British Christmas dinner, using the key techniques to successfully cook a delicious four-course meal.

Pâtisserie workshops

Techniques

Cake Decorating (10 sessions - 60 hours)

Discover modern concepts of cake decorating, design, and preparation, alongside an insight into fundamental business acumen.

Pâtisserie Technique Essentials (4 evenings)

Learn the fundamental techniques and methodology surrounding classic handmade pastry products. Each session focuses on specific types of pastry.

Taste of Le Cordon Bleu – Pâtisserie (1 day)

Gain an insight into the experiences shared by our students. Observe and engage in the learning environment and teaching methods applied throughout our culinary programmes.

#Discover Chocolate: Hand-made Truffles and Bonbons (2.5 hours)

Discover the origins of chocolate, understand tempering, how to prepare a basic ganache and learn a selection of techniques in this demonstration.

Macarons

Mastering Macarons (1 day)

Learn the art of the perfect macaron: how to make the four main types of macarons, including French and Italian meringue production, macaronage, colour application, filling varieties and piping decorations.

Learn the French classics: Macarons (2.5 hours)

Discover the secret of the French macaron, from making French meringue, preparing macaronage and colour application, as well as producing a variety of emulsified ganache.

Boulangerie

Breakfast Baking (1 day)

Uncover the secret to making perfect pastries, including pain au chocolat, Danish pastries and sweet brioche. Our Master Baker will show you on how to mix, knead and roll the perfect, butter-enriched yeast dough.

Artisan Italian Bread (1 day)

Learn how to master the art of creating authentic handmade breads, pizza doughs and the famous calzone.

Sugar Art

Sugar Art Essentials Techniques (3 days)

Develop your artistic skills while exploring fundamental techniques in sugar work such as casting, blowing, mould making and create your own themed showpiece. This course is aimed at professionals with a basic knowledge of sugar work.

Seasonal courses

Mastering Macarons: Christmas Edition

(1 day)

 Our course comes with a Christmas twist, teaching the mastery of festive-themed macaron recipes and fundamental techniques.

Easter Chocolate (1 day)

 Experience the professional art of tempering chocolate and key techniques to making beautiful chocolate creations from truffles to a magnificent chocolate Easter egg centrepiece.

Christmas Chocolate Workshop (1 day)

 Learn to create personalised chocolate gifts and a stunning chocolate centrepiece for the festive season.

Summer course

Summer Essentials (3 weeks)

Train with a mix of key techniques and recipes based around the traditional teaching methods of Le Cordon Bleu as well as classic and modern interpretation.

Wine masterclasses

Evening masterclasses (7 sessions - 14 hours)

Learn a systematic approach to wine tasting, alongside sensory analysis, viticulture and winemaking techniques, wine legislation, food and wine pairing, storing and serving wine, and ageing processes.

Canapés and wine pairing (2.5 hours)

Train your palate and tastebuds in order to gain a better understanding of the interaction between food and wine.

Food Photography

Food Photography and Styling (3 days)

Get an overview of the key principles of photography that become relevant when creating beautiful food pictures, styling the food effectively and using props to enhance your images.

Gourmet and short courses

Visit our website to apply online. Our Admissions team will be in touch to confirm receipt of your application. Please note that only a confirmation of enrolment letter will secure your place.

Practical information

UK Visas and Immigration

Tier 4 Sponsor Licence

The Home Office has registered Le Cordon Bleu London as a Tier 4 Sponsor, which authorises our sponsorship of international students for a Tier 4 Visa.

Accreditation and Educational Oversight

Quality Assurance Agency for Higher Education (QAA)

Le Cordon Bleu London is subject to educational oversight by the Quality Assurance Agency for Higher Education (QAA) under the UK Visas and Immigration's Tier 4 sponsorship requirements.

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 Short-Term Study Visas.

NCFE

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, and gives assurance that the content of our qualifications are of a high standard, meeting the rigorous quality assurance requirements of a national awarding organisation.

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.

Visit us

Book a Tour

We invite you to book a 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. lcb.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. lcb.eu/openevent

How to apply

Application Process - Certificates and Diplomas

Visit our website for application details.

Gather all documents below:

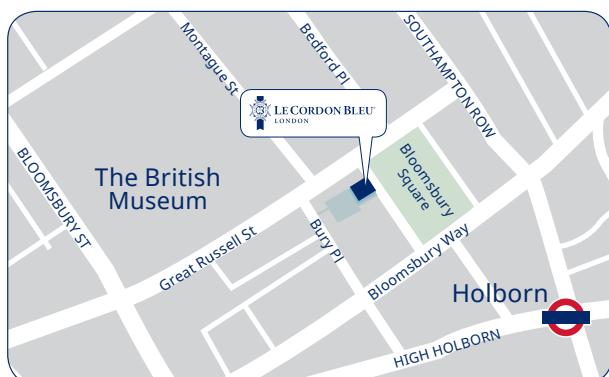
- Signed application form
- CV / Resume
- Statement of Motivation (500 words)
- Passport copy (colour)
- Passport photo (colour)
- Proof of English proficiency (for non-native English speakers - please visit lcb.eu/language for more information)
- Enclose the application fee
- For Diploma in Culinary Management applications only, please include evidence of your prior culinary qualifications (photocopies only, Le Cordon Bleu will retain these).

You can either apply directly online, or send all documents via email at london-admissions@cordonbleu.edu, or alternatively send to us by post to: **Admissions, Le Cordon Bleu, 15 Bloomsbury Square, London WC1A 2LS, UK** or in person.

The London Admissions team will be in touch to confirm receipt of your application. Only complete applications will be assessed. We will notify you of the outcome within 10 working days.

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 lcb.eu/lcbpol



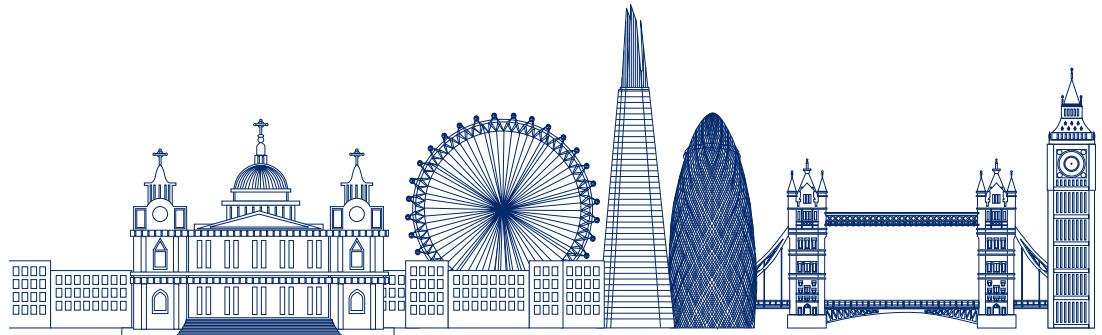
How to Find Us

15 Bloomsbury Square, London WC1A 2LS

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

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+44 (0)20 7400 3900



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15 Bloomsbury Square,
London, WC1A 2LS, UK

cordonbleu.edu/london

Stay inspired

