



LE CORDON BLEU®
AUSTRALIA

School of **Culinary Arts** and **Sciences**
School of **Business**



MASTERY IN THE MAKING

2022 | 2023 Programs

A D E L A I D E | S Y D N E Y | M E L B O U R N E | B R I S B A N E



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Welcome

For 125 years, Le Cordon Bleu has been a leading culinary arts, hospitality, wine, and gastronomy educator with a reputation for excellence around the globe. Today our international network comprises 30 schools in 20 countries with 20,000 graduates annually.

By evolving with the times, Le Cordon Bleu academic programs meet the specific needs of the hospitality industry, and benefit from our privileged partnerships with governments, universities, and specialist organisations.

In recent years, Le Cordon Bleu has proudly diversified its offerings into culinary publications, gourmet products, professional cooking equipment, restaurants, and even television.

Le Cordon Bleu alumni shine on the world's stage. Our graduates are honoured to receive membership to a prestigious international Alumni Association with the world's finest practitioners upholding the highest industry standards.

Become a part of our proud legacy on your journey to culinary mastery.

André J. Cointreau
President and CEO
Le Cordon Bleu International

Why study with us?

Le Cordon Bleu is a world-renowned leader in culinary arts education. Founded in Paris in 1895, Le Cordon Bleu established a presence in Australia in 1992 and is considered the largest network of culinary and hospitality schools in the world. Today, Le Cordon Bleu an international leader in culinary arts and sciences and business management, is widely respected across many industries globally.

At Le Cordon Bleu, we pride ourselves on employing educators who are at the top of their field to ensure that the education you receive is engaging, contemporary and of the highest quality. Our academic materials are based on the latest research and incorporate an exciting blend of knowledge, innovation and practical skill development. By studying with Le Cordon Bleu Australia, you will gain internationally recognised qualifications which are valued all over the world.

With prestigious work-based learning programs and exclusive industry partnerships, Le Cordon Bleu provides you the tools to start building your industry reputation and professional networks before you even graduate. From the campus to the workplace, these hands-on industry experiences provide you the opportunity to reach your full potential and apply your knowledge and skills to a real work environment.

Le Cordon Bleu Australia offers a passport to exciting global careers and lifelong learning adventures. With an education from Le Cordon Bleu, you will access unlimited career opportunities or even become an entrepreneur and lead the way in innovation. We invite you to taste the difference by joining one of our courses today!



OVER
30
INSTITUTES

20
COUNTRIES


20,000
GRADUATES

100
NATIONALITIES

18
UNIVERSITY
PARTNERSHIPS

SCHOOL OF CULINARY ARTS & SCIENCES

The World-Class Programs

Le Cordon Bleu Australia offers a range of cuisine and patisserie programs designed to develop skilled chefs and industry leaders of the future.

Using the highest quality ingredients, the latest techniques and a foundation of tradition, our world-class School of Culinary Arts & Sciences programs offer the perfect blend of knowledge and practical learning for you to bring your hospitality dream to life.

Johnson Wong

Chef & Founder of Gēn 根, Malaysia | Ranked in Asia's Top 100 Best Restaurants 2021

"The culinary professionals from Le Cordon Bleu helped me develop a well-rounded view on culinary arts, positively influencing my career."

[Read full story](#)



CUISINE



CERTIFICATE III IN COMMERCIAL COOKERY

SIT30816 CRICOS CODE 02380M

DIPLÔME DE CUISINE

Brisbane | Melbourne | Sydney

DIPLÔME DE COMMIS CUISINIER

Adelaide

Follow in the footsteps of renowned Chef Julia Child and master essential French culinary techniques at the heart of contemporary cuisine. In this world-class program, you will receive comprehensive practical and theoretical training in French techniques used in classic and contemporary dishes.

Supported by our award-winning chefs and industry specialists in state-of-the-art facilities, you will develop the skills and attributes for success in the culinary world.

BASIC CUISINE / ASSISTANT CUISINE

Introducing classical French culinary techniques that underpin modern cuisine, Basic Cuisine offers the essential grounding required for professional cookery. Develop strong foundational understanding and skills on your path to mastery.

French Culinary Topics:

- French culinary terms and definitions
- Working in a safe and hygienic manner
- Basic food preparation and mise en place
- Introduction to French cuisine
- French classical cooking techniques
- Variations of cooking methods
- Foundation sauces production
- Commodities - Receiving and storing
- Classical French stocks, glazes and soups

INTERMEDIATE CUISINE / CADET CUISINE

Prerequisite: Basic/Assistant Cuisine

Intermediate Cuisine further develops classical French culinary techniques and explores the influences of different French regional dishes and styles. Develop an appreciation of a variety of culinary styles and aesthetics.

French Culinary Topics:

- Mise en place, organisation and workflow planning in the preparation and service of meals
- Classical French stocks, glazes, sauces and soups
- Canapés, salads and appetisers
- Vegetables, eggs plus farinaceous cooking techniques and menu items
- French pastries and cakes

SUPERIOR CUISINE / COMMIS CUISINE

Prerequisite: Intermediate/Cadet Cuisine

In Superior Cuisine, you will explore trends from leading restaurant kitchens, master original recipes and fresh interpretations of classic dishes.

Culinary Topics:

- Meat, poultry and game preparations and cookery techniques, dish presentations and finishes
- Seafood preparations and cookery techniques, dish presentation and finishes
- Menu trends and market application
- Plated desserts
- Preparation of foods for dietary, allergy and cultural requirements
- Seasonal and market influences in cuisine
- Classical and contemporary menus
- Modern approaches to plate design

WORK INTEGRATED LEARNING (WIL)

The Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team, providing you the opportunity to gain industry work experience through our exclusive partnerships. The WIL placement runs for up to 6 months.

Potential Career Paths

Commis Chef | Sous Chef | Banquet Manager | Food and Beverage Manager | Catering Manager | Food Stylist

CERTIFICATE IV IN COMMERCIAL COOKERY

SIT40516 CRICOS CODE 02380M

CERTIFICAT DE CHEF DE PARTIE CUISINE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate III in Commercial Cookery SIT30816

Stand out from the crowd with a step towards hospitality leadership.

The Certificate IV in Commercial Cookery is designed to advance your culinary skillset through the most comprehensive training available today. Touching on gastronomy and multi-sensory techniques, you will explore creative recipe development and menu design.

This program combines high-level practical culinary skills using innovative technology with business studies, providing an excellent foundation to succeed in a creative or business capacity.

FRENCH CULINARY TOPICS

- Introduction to molecular gastronomy; demonstrations and workshops
- Butchery masterclass
- Matching food with wine
- Classical French and contemporary cuisines
- Classical French and contemporary pâtés, terrines and buffet

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60316 CRICOS CODE 02380M

DIPLÔME AVANCÉ DE GESTION CULINAIRE

Prerequisite: Certificate IV in Commercial Cookery SIT40516

Lead and manage with confidence. After completing Certificate IV in Commercial Cookery, a further 6 months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Cuisine.

Consolidating your knowledge of management principles and best practices, you will develop the expertise to operate a hospitality business from the ground up. This advanced course will refine your culinary skills and build your knowledge of operational hospitality management.

You will learn and apply skills critical to the success of any business, including financial management, marketing, health and safety procedures, and people and operations management.

Potential Career Paths

Executive Chef | Restaurateur Owner | Restaurant Manager | Banquet Manager | Food and Beverage Manager | Kitchen Operations Manager | Catering Manager | Food Entrepreneur



DURATION & INTAKES

Brisbane, Melbourne, Sydney
15 months (inc. x1 WIL placement)
Intake: Jan, Apr, Jul, Sep

Adelaide
12 months (inc. x1 WIL placement)
Intake: Jan, Jul



ENTRY REQUIREMENTS

Age: Minimum 18.
Satisfactory completion of Year 11 or equivalent.

English: Academic IELTS 5.5 with no band score below 5.0



ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises

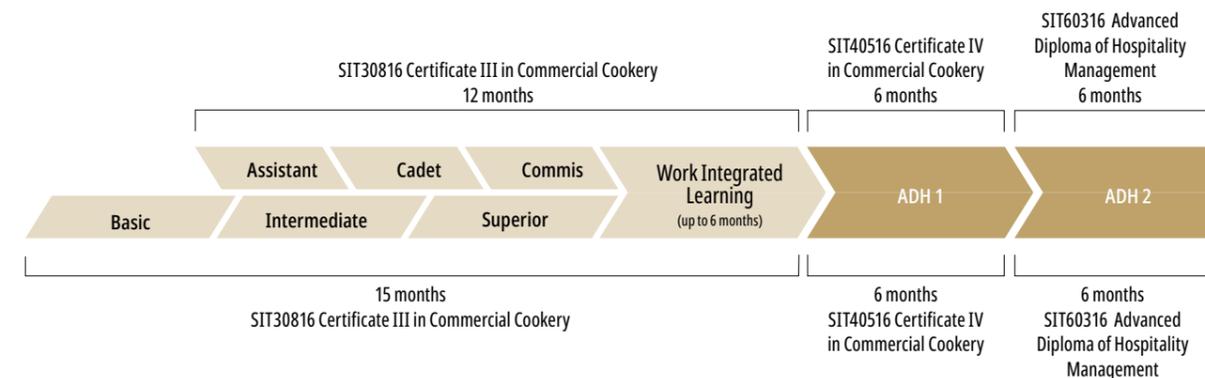
Course credit for previous studies on application



STUDY MODE & OTHER

Full time only
VET student loan not available

[Learn More](#)



PÂTISSERIE



CERTIFICATE III IN PATISSERIE

SIT31016 CRICOS CODE 02380M

DIPLÔME DE PÂTISSERIE

Brisbane | Melbourne | Sydney

DIPLÔME DE COMMIS PÂTISSIER

Adelaide

Certificate III in Patisserie offers world-class training in one of the most intensive programs of classical French pastry techniques in the world. Learn the art of French pâtisserie and develop the expertise to create culinary masterpieces, while advancing your artistic flair.

Supported by a team of award-winning culinary educators in state-of-the-art facilities and two terms of Work Integrated Learning (WIL) placement, you will be well-positioned to make your mark in a creative culinary career.

BASIC PÂTISSERIE / ASSISTANT PÂTISSERIE

Build the foundation, skills and knowledge required to be a successful pastry chef. Create a range of simple and delicious pastries, learn the techniques and gain understanding of the trade from expert teachers and chefs.

French Culinary Topics:

- Introduction to classic cooking techniques
- French culinary terms and definitions
- Basic preparations and mise en place
- Commodities - Receiving and storing
- French basic pastry terms
- Introduction to chocolate, bread, yeast dough and desserts
- French pâtisserie - Introduction to a variety of cakes and pastries
- Basic doughs and fillings - Short pastry, choux pastry, puff pastry, various creams

INTERMEDIATE PÂTISSERIE / CADET PÂTISSERIE

Prerequisite: Basic/Assistant Pâtisserie

Develop proficiency in the techniques and artistry of a pâtissier. Refine your skills in creating an impressive range of specialist pastries, cakes, desserts and baked items.

French Culinary Topics:

- Artistic and decorative skills
- Ice cream and sorbet
- Bread making
- Mastering Bavarian creams and mousses
- Classical and contemporary desserts
- Classical and contemporary presentations
- Variations on restaurant hot and cold plated desserts
- French pastries and cakes

SUPERIOR PÂTISSERIE / COMMIS PÂTISSERIE

Prerequisite: Intermediate/Cadet Pâtisserie

Combining the artistry and techniques learned to date, you will learn how to produce highly decorated pastries and gâteaux, create marzipan, sugar and chocolate figurines, and decorations.

French Culinary Topics:

- Variety of classic pastries and cakes
- Sweet yeast products
- Advanced gâteaux and tortes
- Desserts for dietary requirements
- Boulangerie - European festive and celebration breads
- Application of menu presentation
- Modern approaches to plate design and presentation to restaurant standards
- Contemporary chocolate box
- Production and presentation of petits fours

WORK INTEGRATED LEARNING (WIL)

The Work Integrated Learning (WIL) placement is supported by a dedicated Industry Engagement team, providing you the opportunity to gain industry work experience through our exclusive partnerships. The WIL placement runs for up to 6 months.

Potential Career Paths

Pastry Chef | Pâtisserie Owner | Head Pâtissier | Catering Manager | Cake Designer | Chocolatier

CERTIFICATE IV IN PATISSERIE

SIT40716 CRICOS CODE 02380M

CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate III in Patisserie SIT31016

Certificate IV in Patisserie is a 6-month course that will refine your patisserie skills to an advanced level of cake and dessert finishing, including chocolate and sugar sculpting, exploring creative recipe development and menu design.

The program also extends to introductory business-related practices in management including food & staff costing, marketing, human resources, business planning and financial control.

FRENCH CULINARY TOPICS

- Decorative showpieces – advanced sugar and chocolate work to produce original showpieces
- Confiserie – advanced chocolate and sugar confections
- Petits fours
- Marzipan – shaping, modelling and finishing figures
- Caramel and nougatine
- Classical French and contemporary pâtés, terrines and buffet

Potential Career Paths

Pâtissier | Pastry Chef | Pâtisserie Café Owner | Pâtisserie Manager | Specialist Chocolate Manufacturer | Pastry Chef and Chocolatier | Food Entrepreneur

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60316 CRICOS CODE 02380M

DIPLÔME AVANCÉ DE GESTION CULINAIRE

Prerequisite: Certificate IV in Pâtisserie SIT40716

After completing Certificate IV in Commercial Cookery, a further 6 months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Patisserie.

Consolidating your knowledge of management principles and best practices, you will develop the expertise to operate a hospitality business from the ground up. This advanced course will refine your patisserie skills and build your knowledge of operational hospitality management.

You will learn and apply skills critical to the success of any business, including financial management, marketing, health and safety procedures, and people and operations management.

Potential Career Paths

Pâtissier | Pastry Chef | Pâtisserie Café Owner | Pâtisserie Manager | Specialist Chocolate Manufacturer | Pastry Chef and Chocolatier | Food Entrepreneur



DURATION & INTAKES

Brisbane, Melbourne, Sydney
15 months (inc. x1 WIL placement)
Intake: Jan, Apr, Jul, Sep

Adelaide
12 months (inc. x1 WIL placement)
Intake: Jan, Jul



ENTRY REQUIREMENTS

Age: Minimum 18.
Satisfactory completion of Year 11 or equivalent.

English: Academic IELTS 5.5 with no band score below 5.0



ASSESSMENT & CREDIT

Practical and theory exams, classroom and homework activities and training exercises

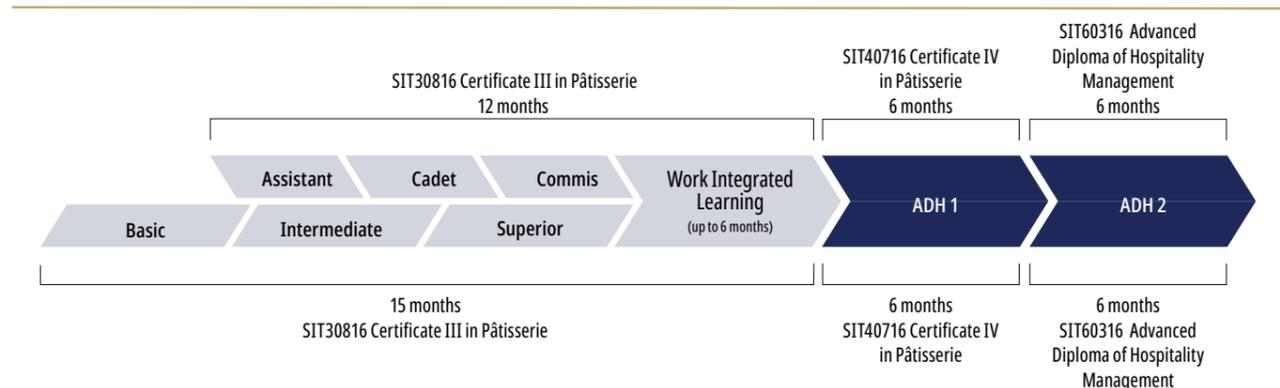
Course credit for previous studies on application



STUDY MODE & OTHER

Full time only
VET student loan not available

[Learn More](#)



GRAND DIPLÔME

Brisbane | Melbourne | Sydney

Be challenged. Fulfil your ambitions. Don't settle for second best!

For those aspiring to reach mastery in the culinary world, a Grand Diplôme is internationally recognised as the most prestigious Le Cordon Bleu achievement. Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu Grand Diplôme is an influential qualification which allows you to pursue the most sought-after culinary careers.

Master French classical culinary techniques by progressing through two world-class qualifications - **Diplôme de Cuisine** and **Diplôme de Pâtisserie** - to acquire the coveted **Grand Diplôme**.

Certificate III in Commercial Cookery
SIT30816 **CRICOS CODE 02380M**
Diplôme de Cuisine

Basic

Discover classical French culinary techniques underpinning modern international cuisine, master basic skills, and explore more complex techniques.

Intermediate

Explore classical French regional dishes, learn mise en place, and practise a range of presentation styles.

Superior

Master contemporary developments in French and international cuisine, identify modern menu trends, and re-interpret French classics.

Certificate III in Patisserie
SIT31016 **CRICOS CODE 02380M**
Diplôme de Pâtisserie

Basic

Develop basic skills and knowledge, learn techniques from expert teachers and chefs, and create simple, delicious pastries and desserts.

Intermediate

Experiment with simple ingredients to make an impressive range of specialist pastries, cakes, desserts and bakery items.

Superior

Produce highly decorated pastries and gâteaux, and develop creative flair with marzipan, sugar and chocolate figurines and decorations.

In addition to the Le Cordon Bleu certificates, to obtain the Australian qualifications Certificate III in Commercial Cookery and Certificate III in Patisserie, you will be required to undertake a Work Integrated Learning (WIL) placement of up to 6 months supported by a dedicated Industry Engagement team.

POTENTIAL CAREER PATHS

Head Chef | Executive Chef | Banquet Manager | Food and Beverage Manager | Catering Manager | Head Pâtissier

DURATION & INTAKES

Brisbane, Melbourne, Sydney | 2 years (inc. x1 WIL placement) | Intake: Jan, Apr, Jul, Sep





School of Business

Higher Education

Le Cordon Bleu Australia is dedicated to delivering the highest level of culinary, hospitality and business education.

Providing world-class business and hospitality degrees at undergraduate and postgraduate levels, we offer our students a lifelong journey of excellence, creativity and innovation to empower pathways of success.

With Le Cordon Bleu Australia's internationally recognised business degrees, graduates can confidently pursue leadership careers anywhere in the world. Choose from a range of majors and minors and build the units of knowledge that pave the way to your dream career.

Imogen Christie

Associate Director of Sales at Mayfair Hotel, Adelaide | 5-Star Luxury Hotel

"I'm so glad I ended up choosing to study with Le Cordon Bleu. The worldwide recognition and the experience in both the classroom and the workplace opened doors for many different avenues internationally. All of the staff and their experience made us feel like we were in really good hands."

[Read full story](#)

Bachelor of Business in International Hotel Management

CRICOS Code 075350B

Adelaide | Sydney

Rise to hospitality leadership in the competitive world of hotel management.

Develop corporate communication skills, gain marketing insight and explore business strategies to meet the demands of the dynamic hospitality industry. Learn management styles and strategic processes with practical business simulations to meet real world challenges.

Apply and refine your management skills in the hospitality industry with two 13-week Work Integrated Learning (WIL) placements.

COURSE STRUCTURE

Year One Units

- Kitchen Operations Management
- Communication
- Wine Fundamentals
- Food and Beverage Cost Control
- Accounting Principles and Practice
- Housekeeping
- Management Concepts
- 13-week WIL placement

Year Two

- Food and Beverage Service
- Introduction To Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- International Hotels and Events
- Rooms Division Management
- Management Information Systems
- 13-week WIL placement

Year Three

- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making for Managers
- Strategies for Globalised Hospitality

View the timetable options on our website

Advanced Diploma of Business
International Hotel Management
16 UNITS

Bachelor of Business
International Hotel Management
8 UNITS



DURATION & INTAKES

Adelaide, Sydney
3 years (inc. x2 WIL placements)
Intake: Jan, May, Aug



ENTRY REQUIREMENTS

Age: Minimum 18
Satisfactory completion of Year 12 or equivalent
ATAR 60 or higher
English: Academic IELTS 6.0 with no band score below 5.5



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full time
Part time available for domestic citizens
FEE-HELP available to eligible Australian citizens

[Learn More](#)

Bachelor of Business in International Restaurant Management

CRICOS Code 072295F

Adelaide | Sydney

Step into hospitality management in the thriving restaurant industry.

Learn to lead, inspire and innovate with entrepreneurial skills for small businesses. Explore the aesthetics of food and wine within the hospitality experience. Acquire human resource knowledge, gain marketing and business expertise to successfully manage a hospitality business.

Apply and refine your hospitality management skills in industry with two 13-week Work Integrated Learning (WIL) placements.

COURSE STRUCTURE (Example)

Year One Units

- Kitchen Operations Management
- Communication
- Wine Fundamentals
- Food and Beverage Cost Control
- Accounting Principles and Practices
- Stage 1 Industry Workshop
- Management Concepts
- Food Quality Management
- 13-week WIL placement

Year Two

- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- Restaurant Concepts
- Culinary Practice
- Food and Beverage Service
- 13-week WIL placement

Year Three

- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making for Managers
- Food and Wine Philosophy

View the timetable options on our website

Advanced Diploma of Business
International Restaurant Management
16 UNITS

Bachelor of Business
International Restaurant Management
8 UNITS

Christopher Toh

Director of Marina Bay Sands, Singapore | Iconic Luxury Hotel Resort & Lifestyle Destination

"Le Cordon Bleu gave me a firm foundation to prepare me for hospitality and business as a profession. Le Cordon Bleu plus follow-up exposure to various business units provided the backdrop for my move to the Marina Bay Sands as a pre-opening Team Member."

[Read full story](#)





Activate your potential

Bachelor of Business CRICOS Code 107447B

Adelaide | Sydney | Melbourne

The Bachelor of Business (BBus) focuses on professional and personal development, combining contemporary student and employer requirements with the latest practical and theoretical knowledge. This course includes immersive work-integrated learning that allows you to explore a range of actual roles and options across the hospitality spectrum. This is a very hands-on course which requires supervised placements and a desire to learn on the job. All units combine theory and practice to prepare you for immediate employment on graduation.

For the BBus, you need to select at least one Major by the end of your first year.

COURSE STRUCTURE (Example)

Year One Units

- Reasoning and Communication
- Business Information Systems
- Management and Organisational Behaviour
- Design Thinking in Business
- Business Data Analysis
- Accounting Principles and Practice
- Workplace Health and Safety
- Introduction to Marketing
- Foundation Theory and Practice

Year Two

- 13-week WIL Placement
- Business Law
- Business Finance
- 4 x Major/Minor/Elective units

Year Three

- 13-week WIL Placement
- Decision Making and Leadership
- Strategic Management
- 5 x Major/Minor/Elective units

View the timetable options on our website

Bachelor of Business Administration CRICOS Code 107448A

Adelaide | Sydney | Melbourne

What does a business need in order to thrive? How do you target your market, recruit the right people, develop new products and services, deliver efficiently, control cash flow? The Bachelor of Business Administration (BBA) provides a deep understanding of the modern business world for a broad range of careers. Learn the knowledge and skills needed to start or manage a business through theory and practice.

For the BBA, you can select one Minor and up to nine Electives if you wish, or even two Majors and no Electives, with a range of choices in between.

COURSE STRUCTURE (Example)

Year One Units

- Reasoning and Communication
- Business Information Systems
- Management and Organisational Behaviour
- Design Thinking in Business
- Business Data Analysis
- Accounting Principles and Practice
- Workplace Health and Safety
- Introduction to Marketing
- 1 x Major/Minor/Elective unit

Year Two

- Business Law
- Business Finance
- 7 x Major/Minor/Elective units

Year Three

- Decision Making and Leadership
- Strategic Management
- 4 x Major/Minor/Elective units

View the timetable options on our website



DURATION & INTAKES

Adelaide, Sydney, Melbourne
3 years (inc. x2 WIL placements for BBus)
Intake: Jan, May, Aug



ENTRY REQUIREMENTS

High School Certificate with ATAR of 60 or higher (or its country equivalent)
Must be 18 or over at course commencement
IELTS Academic: 6 with no band score below 5.5



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full time
Part time available for domestic
FEE-HELP available to eligible Australian Citizens

[Learn More](#)



CUSTOMISE YOUR STUDIES

Create your own unique study plan for your degree with our 'Lego' model. Each subject is a building block towards achieving the overall course learning outcomes.

Start with a common foundation subject, then choose any combination of Majors, Minors and Electives that works best for you.

The scheduling of subjects allows you to take catch-up units or to advance your studies more quickly if you are doing well.

Minors are formed by selecting three units from any other Major, and Electives can be individual units from any Major.

With 13 Majors, multiple Minors and Electives to choose from, you can customise the degree outcomes to suit your aspirations. An individual study plan will be developed at the time of application.

If for any reason you need to exit early, depending on the course, you can receive a Diploma or Associate Degree in Business on completion of the required subjects.

Diploma in Business

8 UNITS

Associate Degree in Business

16 UNITS

Bachelor of Business

24 UNITS

[Learn More](#)

Mitchell Turner

Director of Luxury Experience at Sofitel Sydney, Darling Harbour | Australian Luxury Hotel of the Year 2021

"The Le Cordon Bleu business degree has provided me with the foundation skills to become an effective hotelier, with strong leadership values which have allowed me to build great collaborative relationships over the years."

[Read full story](#)



Bachelor of Business/

CRICOS Code 107449M



Bachelor of Business Administration

Adelaide | Sydney | Melbourne

Double your degree, double your potential! Why not take your career to the next level? With an additional year of full-time study or part-time equivalent, you can graduate with a double degree, the Bachelor of Business/Bachelor of Business Administration (BBus/BBA).

This double degree gives you the advantage of completing the BBA as well as two Work Integrated Learning (WIL) placements - a great opportunity to gain hands-on experience and confidence in the workplace of your choice. It combines the best of the two degrees but in a compact package that provides a sound foundation for a wide variety of hospitality, business and professional management careers.

As with the BBus, this is a very hands-on course which requires two supervised placements and a desire to learn on the job. All classes combine theory and practice to prepare you for immediate employment on graduation.

COURSE STRUCTURE (Example)

Year One Units

- Reasoning and Communication
- Business Information Systems
- Management and Organisational Behaviour
- Design Thinking in Business
- Business Data Analysis
- Accounting Principles and Practice
- Workplace Health and Safety
- Introduction to Marketing
- Foundation Theory and Practice

Year Two Units

- 13-week WIL Placement
- Business Law
- Business Finance
- 4 x Major/Minor/Elective units

Year Three Units

- 13-week WIL Placement
- Decision Making and Leadership
- 6 x Major/Minor/Elective units

Year Four Units

- Strategic Management
- 7 x Major/Minor/Elective units

[View the timetable options on our website](#)



DURATION & INTAKES

Adelaide, Sydney, Melbourne
4 years (inc. X2 WIL placements)
Intake: Jan, May, Aug



ENTRY REQUIREMENTS

High School Certificate with ATAR of 60 or higher (or its country equivalent)
Must be 18 or over at course commencement
IELTS Academic: 6 with no band score below 5.5



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full time
Part time available for domestic
FEE-HELP available to eligible Australian Citizens



CUSTOMISE YOUR STUDIES

Create your own unique study plan for your degree with our 'Lego' model. Each subject is a building block towards achieving the overall course learning outcomes.

Start with a common foundation subject, then choose any combination of Majors, Minors and Electives that works best for you.

The scheduling of subjects allows you to take catch-up units or to advance your studies more quickly if you are doing well.

Minors are formed by selecting three units from any other Major, and Electives can be individual units from any Major.

With 13 Majors, multiple Minors and Electives to choose from, you can customise the degree outcomes to suit your aspirations. An individual study plan will be developed at the time of application.

If for any reason you need to exit early, depending on the course, you can receive a Diploma or Associate Degree in Business on completion of the required subjects.

Bachelor Majors

The choice is yours

A Major is a specialisation in an undergraduate degree composed of a set of six units.
A Minor is any three units within any Major. You can pick elective units from any other Majors.
What are you waiting for? Pick your future knowledge today!



Entrepreneurship and Innovation

This Major reflects a growing trend in business education in response to student and industry demand to promote the development of personal qualities and skills that are relevant to entrepreneurship, such as creativity, calculated risk taking and responsibility. These are combined with practical skills in project management, economics and risk management. The Major raises awareness of self-employment as a career option, with the message that one can become not only an employee but also an employer/entrepreneur. Particular attention is given to the role of entrepreneurs in society, with a balance of emphasis on social entrepreneurship and business development.

UNITS

- Economics for Managers
- Principles of Entrepreneurship
- Project Management
- Social Entrepreneurship
- Risk Management
- Entrepreneurship and Business Management

CAMPUS OFFERED
Adelaide

POTENTIAL CAREERS

Business Owner
Agile and Change Management Specialist
Manager in any occupation as an intrapreneur (a person that re-evaluates an organisation to apply fresh thinking and ideas)

Professional Culinary Practice

More than ever, qualified restaurant managers are in high demand. Recent global disruptions have demonstrated the scarcity of skilled restaurant managers and other roles responsible for the coordination of culinary operations. These roles require a unique combination of skills, including orchestration and innovation, teamwork and self-management. On a daily basis, restaurant and kitchen managers are responsible for supervising kitchen and service personnel, developing and costing menus, and maintaining quality and safety standards. This major integrates the theoretical and practical elements of culinary operations to acquire the required knowledge, skills, and attitudes for a successful career in today's fast-paced restaurant industry.

UNITS

- Kitchen Operations Management
- Food and Beverage Service
- Culinary Practice

CAMPUS OFFERED
Adelaide | Sydney

POTENTIAL CAREERS

Restaurant Manager
Café Manager
Director of Food & Beverage
Kitchen Manager

Restaurant Management

The Major in Restaurant Management provides aspiring restaurateurs with a solid foundation of restaurant operations and human resource management. This includes the essential knowledge and skills for effective managerial accounting for cost control and financial recording and risk management. Knowledge and skills are developed for the back of house area with a focus on food handling, preparation and storage, food processing systems, food quality management systems, and workplace health and safety.

UNITS

- Kitchen Operations and Restaurant Service
- Restaurant Concepts
- Human Resource Management
- Food and Beverage Cost Control
- Food Quality Management
- Restaurant Business Operations

CAMPUS OFFERED
Sydney | Melbourne | Online

POTENTIAL CAREERS

Restaurant Owner
Restaurant Manager - fine dining
Outlet Manager - Hotels
Franchise Manager

Gastronomy

The Major in Gastronomy is designed for those wishing to delve into how food affects society and the economy. You will explore the relationship between food and culture, influences on food system transformation, and product development and merchandising - all in the context of the food, beverage and hospitality industries. Particular emphasis is given to food quality management and professional gastronomic practice to facilitate the transition for students into professional culinary roles that require an appreciation of the broader dimensions of creating and managing gastronomic experiences.

UNITS

- The Gastronomic Tourism Experience
- Food Quality Management
- Wine Fundamentals
- Food Logistics
- Food and Wine Philosophy
- Professional Gastronomic Practice

CAMPUS OFFERED
Adelaide | Sydney | Melbourne | Online

POTENTIAL CAREERS

Business Owner (restaurant, café)
Food and Beverage Manager
Director of Food and Beverage
Kitchen Manager
Food Writer

Hospitality Management

Hospitality is one of the few sectors where one can take responsibility and achieve a management position at a young age. The scope of the industry is enormous, embracing activities that involve providing a range of experiences from accommodation to entertainment. This Major introduces students to the characteristics of hospitality, what it is and various ways of conceptualising and operating successful hospitality ventures. It promotes a working understanding of the principles underpinning human resource management, quality service, event and supply chain management, while helping students to acquire the fundamentals of financial and managerial accounting as applied to the hospitality industry.

UNITS

- The Hospitality Experience
- Convention, Exhibition and Event Design
- Human Resource Management
- Quality Service Management
- Supply Chain and Operations Management
- Hospitality Financial Management

CAMPUS OFFERED
Adelaide | Sydney | Melbourne | Online

POTENTIAL CAREERS

Department Head (hotel, cruise ship, events, conventions, tourism)
Business Owner
Outlet Manager

Hotel Management

The Major in Hotel Management provides aspiring managers with a solid foundation for best practice human resource management, risk management, and financial management focused on the hotel industry as a whole. The principles and procedures involved in the provision of quality accommodation are studied with an emphasis on the front office, room-division analyses, housekeeping and security. Particular emphasis is placed on quality and sustainability, in terms of environmental, event and business sustainability through an understanding of how hotel supply chains operate within individual hotels and across chains of properties and facilities.

UNITS

- Rooms Division Management
- Property and Facilities Management
- Human Resource Management
- Hospitality Financial Management
- Risk Management
- Cross-Cultural Management

CAMPUS OFFERED
Adelaide | Sydney | Online

POTENTIAL CAREERS

Hotel Department Manager
Resort Manager
Operations Manager

International Business

A central theme of this Major is globalisation and the inter-connectedness of economies and organisations. International marketplaces are more interdependent than ever before. Thanks in part to the internet and other enabling technologies, the transfer of capital, goods and services knows almost no boundaries. This level of integration requires professionals who are knowledgeable about multiple cultures and able to apply this knowledge to selling products and promoting services around the world. This Major prepares students for roles in the global economy through the study of international marketing, business and trade, cross-cultural and risk management, economics and organisational change.

UNITS

- Economics for Managers
- Organisational Change and Development
- Cross-Cultural Management
- International Business and Trade
- International Marketing
- Risk Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

International Marketing Director
Hotel Planning and Acquisition
Business Development Director
Department Manager
International Relations

Management

The Management Major provides a foundation for a wide variety of business and hospitality careers. It promotes an integrative approach to management. That is to say, it not only offers traditional subject matter but does so in a way that emphasises the relationship between the core competencies that underpin the practice of management. Coursework in traditional functional areas is coupled with Project Management, Risk Management and other subjects essential for modern managers. The curriculum promotes the development of versatile skills that are essential to achieve organisational goals: cross-functional thinking, analytical problem-solving, leadership, communication skills, and ethical decision making.

UNITS

- Organisational Change and Development
- Economics for Managers
- Supply Chain and Operations Management
- Human Resource Management
- Project Management
- Risk Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Head of Department
Outlet Manager
Business Owner

Marketing

The primary aim of this Major is to provide students with the conceptual skills necessary to identify and solve marketing problems. That is, to produce business and hospitality graduates who are employment-ready, of immediate practical relevance to their employers and capable of excellent career development from a strong theoretical foundation. Along with this knowledge and skills development, the Major deliberately takes an entrepreneurial bent throughout, with particular emphasis on research, strategy and planning. Graduates will have the capacity and 'mindset' to consider creating their own enterprises from the time of graduation, or at some future point in their career.

UNITS

- Marketing Research
- Digital Marketing
- Marketing Communications
- Destination Branding and Marketing
- Consumer Behaviour
- International Marketing

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Marketing and Communications Manager
Digital Marketing Manager
Marketing and Sales Manager
Brand Manager

Event Management

The Major in Event Management introduces students to the structure of the tourism, convention and events industries and provides an awareness of the breadth of interests and activities they encompass. Students will develop an understanding of the phases of event concept development from initial ideas to defined and operationalised objectives and of the technical and creative processes of operations commonly used in convention, exhibition and event management. In particular, students will learn how to apply design principles involved in the conceptualisation, planning, management and delivery of conventions, exhibitions and events while implementing ethically acceptable and culturally sensitive practices.

UNITS

- Introduction to Tourism, Conventions and Events
- Project Management
- Supply Chain and Operations Management
- Risk Management
- Convention, Exhibitions and Event Design
- Ethical Tourism and Event Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Director, Hotel/Convention Sales and Events
Event Management Business Owner
Sales Executive Hotels and Conventions
General Manager, Event company

Supply Chain Management

The primary aim of this Major is to produce managers capable of understanding organisational practices, governance, strategy and processes, and managing the supply chain as part of the 'value chain' that defines a business. While studying transportation and warehousing, along with demand and inventory management, students will also learn methods and concepts in project and strategic management, operations and business economics. This Major provides a rare opportunity in hospitality and business education to learn about how organisations actually work and keep goods and services flowing.

UNITS

- Supply Chain and Operations Management
- Transport, Freight and Warehousing
- Food Logistics
- Project Management
- Supply Chain Demand and Inventory Management
- Supply Chain Planning and Strategy

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Hotel Procurement Manager
Supply Chain Manager - large multinational organisation or franchisee group
Hotel Department Head (Food and Beverage, Rooms Division, Purchasing)

Tourism Management

The Major in Tourism Management provides a broad understanding of the tourism sector, including conventions and events management, gastronomic tourism, and sustainable cultural and eco-tourism. It provides a framework and methodology to evaluate tourism in relation to consumers, businesses and destinations with particular emphasis on media management and sponsorship, both critical in contemporary tourism and hospitality.

UNITS

- Introduction to Tourism, Conventions and Events
- Supply Chain and Operations Management
- The Gastronomic Tourism Experience
- Tourism Planning and Development
- Destination Branding and Marketing
- Ethical Tourism and Event Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Tourism Operator
Travel Consultant
Tourism and Events State Offices
Winery Manager

Food and Health

The Major in Food and Health will develop students' understanding and skills in communicating evidence-based nutrition information to a variety of audiences and expose them to a range of ethical and legal issues relating to various aspects of food and wine business operations. These include concerns about animal welfare issues, environmental protection, working conditions, the impact of chemicals and production methods on local producers and businesses. Students will develop a critical understanding of the influence exerted by the social, political, economic and natural environments on food systems, public health issues, and health promotion on a local and global scale.

UNITS

- Food History
- Food, Nutrition and Wellbeing
- Food Logistics
- Health Promotion
- Public Health: Evaluation and Intervention
- Food Systems: Modelling and Analysis

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Nutritionist
Dietetics Manager
Public Health Officer
Public Health Manager



Embrace
your
ambition

Master of International Hospitality Management

CRICOS Code 088614J

Adelaide

Fast-track your senior management career with a postgraduate degree which takes you around the world.

Explore hospitality leadership from different angles: strategic principles, service quality management, risk and project management, to form a well-rounded skillset to lead in a global context. Learn with innovative technologies to position yourself and confidently meet evolving industry demands.

Hospitality industry experience allows you to refine and develop your management style in a Work Integrated Learning (WIL) placement, where you will apply on-campus learning in a hospitality business context. With support from a dedicated Industry Engagement team, this work-based learning experience builds a foundation for your career and gives you real-world skills to succeed.

COURSE STRUCTURE

Graduate Certificate in International Hospitality Management (6 months)

- Service Quality Management
- People, Leadership and Performance
- Global Business Environment
- Accounting for Management

Graduate Diploma in International Hospitality Management (6 months)

- Marketing Management
- Managing Hospitality in the International Context
- Research for Business Decision-Making
- Risk and Contingency Management

Master of International Hospitality Management (12 months)

- Strategic Principles
- Successful Hospitality Project Design
- Applied Hospitality Management
- 6-month WIL placement

Potential Career Paths

General Manager | Business Development Manager | Rooms Division Manager | Events Management | Human Resources Manager | Hotel Finance Manager | Revenue Manager | Sales and Marketing Manager



Shree Tatwadi

Assistant Operations Manager at Crown, Perth |
World-Class Resort & Casino

"My Le Cordon Bleu industry placement as a chef at the 5-star hotel, Shangri-La, led to my first job after graduation with an 18-month management traineeship... It was a transformational experience."

[Read full story](#)



DURATION & INTAKES

Adelaide
2 years (inc. x1 WIL placement)
Intake: Jan, Jul



ENTRY REQUIREMENTS

Bachelor degree or 3 years' relevant work experience at management level
Must be 18 or over at course commencement
IELTS Academic: 6.5 with no band score below 6.0



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full time
FEE-HELP available to eligible Australian Citizens

Realise your dreams



Master of Applied Hospitality Management CRICOS Code 107453D **Melbourne**

The Master of Applied Hospitality Management (MAHM) focuses on the skills, understanding and knowledge to be a leader in hospitality. This course will equip you for a rewarding career in a range of hospitality roles, to be work-ready even prior to graduation and to set you on the path to success.

Emphasis is placed on acquiring the 'soft' as well as technical skills required to manage a modern hospitality business, from hospitality operations to business continuity management.

Service quality management and project design are integral to the course, along with business planning, both of which set the foundations for an entrepreneurial and creative mindset that differentiates Le Cordon Bleu MAHM's from others that are less focused on the customer experience and problem-solving.

COURSE STRUCTURE (Example)

Year One: Introductory Units

- Accounting for Managers
- People, Leadership and Performance
- Research Methods for Decision Making
- Business Continuity Management
- Marketing Management
- Managing Hospitality in the International Context
- Operations Management
- 1 x Elective unit

Year Two: Intermediate Units

- Revenue Management
- Service Quality Management
- Hospitality Business Planning (Capstone)
- Elective Unit
- x2 13-week WIL placements

View the timetable options on our website

Master of Business Administration CRICOS Code 107454C **Melbourne**

Whether you want to join a hospitality business, a government organisation, an established firm, or even start your own, the career options with the Master of Business Administration (MBA) are virtually limitless.

Build the professional skillset needed to deal with challenges in the corporate world. You will have an opportunity to study the operations of organisations, strategy, design and production, resource acquisition, business processes and more. This course is perfect if you want to learn how to apply theory to practice in a business environment.

COURSE STRUCTURE (Example)

Year One: Introductory Units

- Accounting for Managers
- People, Leadership and Performance
- Research Methods for Decision Making
- Business Continuity Management
- Marketing Management
- Financial Accounting and Reporting
- Design Thinking and Innovation
- 1 x Elective unit

Year Two: Intermediate Units

- Knowledge Management
- Business Analysis
- 1x Elective unit
- 4x Specialisation unit
- Corporate Governance and Social Responsibility (Capstone)

View the timetable options on our website



DURATION & INTAKES	ENTRY REQUIREMENTS	ASSESSMENT & CREDIT	STUDY MODE & OTHER
Melbourne 2 years (inc. x2 13-week WIL placements for MAHM) Intake: Jan, May, Aug	Bachelor degree or 3 years relevant work experience at management level Must be 18 or over at course commencement IELTS Academic: 6.5 with no band score below 6.0	Exams, tests, essays, journals, reports, presentations, discussions and practical activities Course credit for previous studies on application	Full time Part time available for domestic FEE-HELP available to eligible Australian Citizens



With 12 Specialisations to choose from and multiple electives in a range of disciplines, you can customise the degree outcomes to suit your career path and aspirations. Specialisations, which comprise four subjects each, include: Applied Design Thinking, Finance, Food Management, Food Entrepreneurship, Gastronomy, Hospitality Management, Hotel Management, Management, Marketing, Project Management, Service Management and Supply Chain Management. Electives can be any unit from a Specialisation other than the nominated Specialisation.



Olivia Mcfarlane

Food and Beverage Manager at East End Cellars,
Adelaide | Fine Wine & Food

"The Le Cordon Bleu degree has been instrumental to my success to date. I draw on what I learnt from my mentors and lecturers on a daily basis, to help me with even my day-to-day work. Subjects like Management Concepts and Finance have proven to be invaluable to help me to get to where I am today. Choosing Le Cordon Bleu to complete my degree was the best career decision I have made"

[Read full story](#)



Master of Applied Hospitality Management /

Master of Business Administration CRICOS Code 107455B

Melbourne

The Master of Applied Hospitality Management/ Master of Business Administration (MAHM/MBA) double degree provides you with the knowledge and skills you need to become an industry leader. This three-year double degree gives you access to the greatest range of learning and industry placement opportunities offered in any hospitality postgraduate qualification. Along with access to Le Cordon Bleu's global network of industry connections, the MAHM/MBA will equip you to develop an advanced level of understanding of international hospitality operations and strategic management.

The MAHM/MBA offers online study options for those who need to study in between work and life. Students have a choice of study plans including specialisation and/or single electives. All double degree students must undertake industry placements or an applied industry research project.



COURSE STRUCTURE (Example)

Year One: Introductory Units

- People, Leadership & Performance
- Marketing Management
- Accounting for Managers
- Service Quality Management
- Research Methods for Decision Making
- Operations Management
- Managing Hospitality in the International Context
- 1 x Specialisation unit

Year Two: Intermediate Units

- Knowledge Management
- Revenue Management
- Design Thinking and Innovation
- Financial Accounting and Reporting
- Business Analysis
- 3 x Specialisation/Electives

Year Three: Advanced Units

- Business Continuity Management
- Hospitality Business Planning (Capstone)
- Corporate Governance and Social Responsibility (Capstone)
- 2 x WIL Placements or Research Projects
- 1 x Specialisation/Elective

View the timetable options on our website



DURATION & INTAKES

Melbourne
3 years (inc. X2 WIL placements)
Intake: Jan, May, Aug



ENTRY REQUIREMENTS

Bachelor degree or 3 years relevant work experience at management level
Must be 18 or over at course commencement
IELTS Academic: 6.5 with no band score below 6.0



ASSESSMENT & CREDIT

Exams, tests, essays, journals, reports, presentations, discussions and practical activities
Course credit for previous studies on application



STUDY MODE & OTHER

Full time
Part time available for domestic
FEE-HELP available to eligible Australian Citizens

Upgrade your mind

Applied Design Thinking

The Specialisation in Applied Design Thinking introduces students to how to utilise design methodologies to enhance user experiences in organisations and to systems creation and reinvention in the context of designing new products and services in the hospitality industry. Students will apply an integrated technological, regulatory, and safety analysis of food product development that conceptualises the user experience along with an appreciation of manufacturing and supply chain issues that affect the quality, marketability and commercial viability of food products. The Specialisation in Applied Design Thinking will also provide students with an opportunity to apply project conceptualisation and management techniques to hospitality businesses and their operations.

UNITS

- User Experience Design
- Service Systems Design
- Food Product and Process Design
- Supply Chain Planning

CAMPUS OFFERED
Melbourne | Online

POTENTIAL CAREERS

Senior Designer
UX Design Consultant
Chief Strategy Officer
Innovation and Growth Consultant

Finance

The Specialisation in Finance introduces students to the technical and analytical skills required to analyse accounting information for management decisions in a variety of contexts, including hospitality businesses, and to the principles and basic analytical techniques of cost control, budgeting, financial management and planning. Particular emphasis is given to the systems and activities, documents and technologies designed to collect, process and report business data to assist a diverse range of internal and external stakeholders in making business decisions. Students will also acquire basic legal knowledge and related problem-solving skills relevant to business management in Australia.

UNITS

- Business Risk Management
- Management Accounting
- Business and Corporations Law
- Managerial Finance

CAMPUS OFFERED
Melbourne | Online

POTENTIAL CAREERS

Financial Controller
Director of Revenue Management and Strategy
Cluster Revenue Manager

Food Management

The Specialisation in Food Management combines a theoretical and practical approach to contemporary issues across the food value chain, with an emphasis on the cyclical and integrative nature of food production, storage, distribution, consumption and regulation. Students will acquire an advanced understanding of food product development and its physical, chemical, microbiological and sensory quality analysis and process performance. Particular emphasis is given to supply chain planning through the application of a range of advanced processing models to optimal sequencing and cyclic scheduling in high-product-mix and high-volatility environments while examining issues in food governance and food security in Australia and internationally.

UNITS

- Food Systems
- Food Product and Process Design
- Supply Chain Planning
- Food Governance and Security

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Food and Beverage Director
Head of Department - Food outlets
Director of Operations - Food franchise business

Food Entrepreneurship

The Specialisation in Food Entrepreneurship will provide students with an understanding of entrepreneurship and how it draws on, but differs from, creativity, innovation and invention. Students will develop the skills and attitudes to be a successful entrepreneur, whether starting a new venture, joining or acquiring a business, or creating something new inside an organisation. Theory is combined with a practical approach to contemporary issues across the food value chain and product development including the physical, chemical, microbiological and sensory quality dimensions of food. While the emphasis is on food entrepreneurship, the skills acquired will be generic and applicable to entrepreneurship in all business sectors.

UNITS

- Entrepreneurship
- Food Systems
- Food Product and Process Design
- Food Supply Chain Management

CAMPUS OFFERED
Melbourne | Online

POTENTIAL CAREERS

Business Owner (B&B, café, restaurant)
Food Consultant
Advisor - Food Agriculture

Gastronomy

The Specialisation in Gastronomy explores food anthropology and food traditions, examining food as articulating aspects of culture through the availability of food resources, tools and methodologies of food preparation and presentation, and the role of food in ritual, entertainment, daily life and religion. The Specialisation studies the structure of gastronomic tourism from an industry perspective and how cultural diversities of destinations are expressed through food and drink. Students will acquire an advanced understanding of culinary practice in the areas of hospitality, tourism and event management in order to enhance customers' dining experience.

UNITS

- Gastronomic Discourse and Culture
- Advanced Culinary Practice
- Gastronomic Tourism
- Food and Wine Strategy

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Director of Food and Beverage
Food and Wine Consultant
Menu Concept Design Specialist

Hotel Management

The Specialisation in Hotel Management provides an overview of the intricate nature of hotel operational structures, systems and infrastructure, and examines the nature and importance of hotel assets, including strategic, risk and other considerations that determine their value, sustainability and relevance. Students will acquire the theoretical knowledge and skills to plan and manage accommodation services successfully. The Specialisation also examines underpinning and contrasting principles and perspectives relating to staff development and customer relationship management as a value proposition within the marketing domain as a critical component of successful hotel operations.

UNITS

- The Hotel Asset Ecosystem
- Operations Management
- Strategic Human Resource Management
- Revenue Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS

Hotel Department Manager
Resort Manager
Operations Manager

Management

The Specialisation in Management provides an opportunity for students to appreciate how managers and organisations can think and act in a strategic way. Students will engage with management accounting concepts related to the management functions of planning, control and decision making, developing an understanding of the principles of micro- and macro-economics required for effective organisational management and planning. Students will develop an awareness of recent developments in theory and in practice through reading about, critically analysing and debating the validity of these developments, as well as an ability to apply human resource management concepts strategically in organisational settings.

UNITS

- Management Accounting
- Managerial Economics
- Business and Professional Ethics
- Strategic Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS
Chief Operating Officer
Chief Executive Officer
Director of Human Resources

Marketing

The Specialisation in Marketing provides an opportunity for students to learn how and why diverse organisations communicate with internal and external customers in the ways they do, and how an integrated communications strategy is essential to commercial exchange in modern economies. Emphasis is given to consumer decision-making and the internal and external influences on the purchasing and consumption process. Students will be introduced to social marketing, including how techniques such as branding, segmentation and the marketing mix can be used to address social and health issues. Students will examine brand management decisions and the strategies and tactics to build, measure and manage brand equity in hospitality and other sectors.

UNITS

- Integrated Marketing Communications
- Social Marketing
- Brand Management
- Advanced Consumer Behaviour

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS
Director of Communications
Chief Marketing Officer
Sales and Marketing Director

Project Management

The Specialisation in Project Management introduces students to the role of projects in organisations and associated issues in managing projects, including the management of project teams and project lifecycles. The Specialisation will help students to become effective project leaders through an innovative way of looking at projects and treating them as complex adaptive systems. Students will examine the embedding of program management in the organisational context, including engagement with the business and strategic business alignment. The Specialisation emphasises supply chain planning issues through the application of a range of advanced manufacturing models in hospitality to optimal sequencing and cyclic scheduling.

UNITS

- Project Management Principles and Techniques
- Business Risk Management
- Supply Chain Planning
- Strategic Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS
Project Manager
Contract Manager
Director of Acquisitions

Service Management

The Specialisation in Service Management equips students with an understanding of the principles of service management as well as the leadership skills required to effectively manage and improve operations in service organisations, in particular in hospitality. The Specialisation focuses on understanding systems thinking in the context of designing new services in the hospitality industry. Based on the priority of meeting and exceeding customer, regulatory and stakeholder performance expectations, the Specialisation provides an opportunity to learn about methodologies to meet the wishes and requirements of customers while simultaneously addressing organisational objectives and capacity constraints.

UNITS

- Service Systems Design
- Service Quality Management
- Strategic Human Resource Management
- Business Risk Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS
Business Consultant
Product Development Manager
Customer Engagement Manager

Supply Chain Management

The Specialisation in Supply Chain Management explores the application of supply chain theory and techniques on a global level. Students will examine supply chain planning from a 'lean' perspective, applying a range of advanced manufacturing models to optimal sequencing and cyclic scheduling in high-product-mix and high-volatility environments, of which the hospitality industry is a prime example. Focusing on understanding the role of projects in organisations and the management of project teams and project lifecycles, the Specialisation provides an overview of operations management and how it is integral to developing and managing and supporting value-adding processes through various tools, techniques and methods.

UNITS

- Project Management Principles and Techniques
- Supply Chain Planning
- Operations Management
- Food Supply Chain Management

CAMPUS OFFERED
Enquire now

POTENTIAL CAREERS
Director of Procurement
Logistics Operational Manager
Import and Export Director

Hospitality Management

The Specialisation in Hospitality Management examines the hospitality sector in the context of international markets and operations and explore the key factors and trends that influence hospitality managers' decision-making and methods. Students will analyse the changing landscape of hospitality operations, contemporary hospitality business models and operational structures, developing an understanding of how to strategically manage a service-orientated organisation to ensure effective quality management and service excellence. Students will also apply project conceptualisation and management techniques to hospitality businesses and their operations, with an emphasis on initiating and planning projects in a timely and cost-effective manner.

UNITS

- Service Quality Management
- Managing Hospitality in the International Context
- Operations Management
- Revenue Management
- Hospitality Business Planning

CAMPUS OFFERED
Melbourne | Online

POTENTIAL CAREERS
Hotel or Tourism General Manager
Area Director of Operations
Head of Department (applied to any division)

When dreams
become wings



Industry Engagement

Bridging the gap between your studies and your dream career, our Industry Engagement Team nurtures relationships with industry partners and actively seeks work opportunities for current students.

The Industry Engagement Team supports students in Work Integrated Learning (WIL) with specialised workshops, one-on-one coaching sessions, career pathway consultations and Career Exhibitions.

Our WIL program enables you to apply the skills and knowledge learned on campus to the workplace. You will gain industry experience and build your network before you graduate, empowering you to stand out from the crowd.

With our extensive network of industry partners, including luxury establishments and international brands, students may undertake WIL in 5-star hotels, Chef Hat Award restaurants and prestigious resorts.

What our Industry Partners say about us:



Brent Savage
Owner & Award-Winning Chef at **Bentley Group**
"We've always found Le Cordon Bleu to be professional and the students are committed, enthusiastic and hard working."



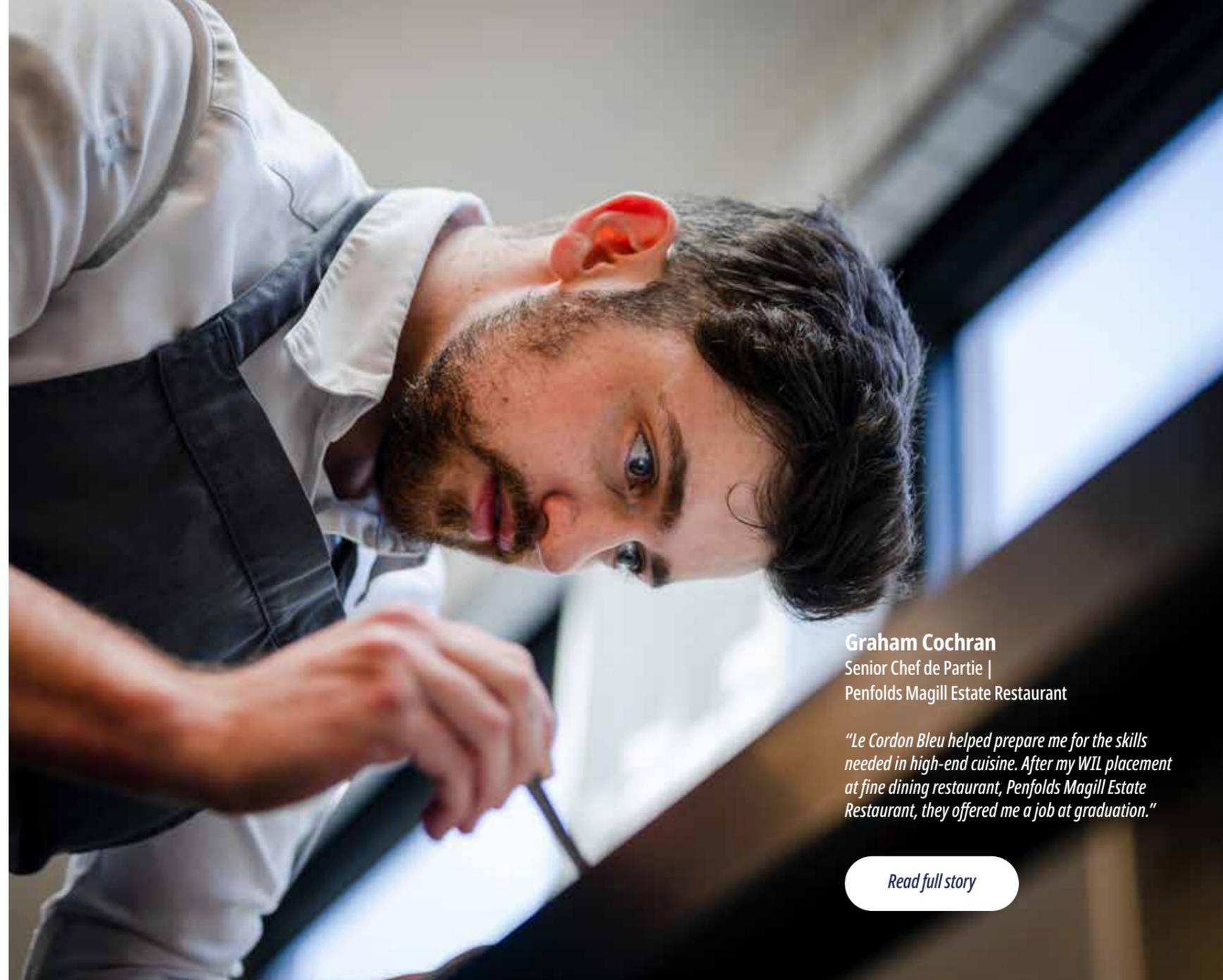
Christina Ng Lam
HR Coordinator at **W Brisbane**
"We choose to work with Le Cordon Bleu and their aspiring culinary students because the quality of training prepares them for industry work experience. They possess technical skills but above all, a passion for food."



Daniel Giraldo
Group Head Chef at **Delia Group**
"Personally working with many Le Cordon Bleu students during their studies and after, they have always shown me that they have a great attitude and willingness to learn. Le Cordon Bleu offers great foundations to start young chefs on their culinary career path."



Sonal Tomar
Human Resources Manager, **Hotel Indigo**
"We are always searching for talented employees to join our company and realise fulfilling careers with us at IHG. Students from Le Cordon Bleu continue to have an edge, as they prove their commitment and passion towards the industry."



Graham Cochran
Senior Chef de Partie |
Penfolds Magill Estate Restaurant

"Le Cordon Bleu helped prepare me for the skills needed in high-end cuisine. After my WIL placement at fine dining restaurant, Penfolds Magill Estate Restaurant, they offered me a job at graduation."

[Read full story](#)





Adelaide campus

Adelaide is Australia's best kept secret. If you're looking for a relaxed city, affordable lifestyle, sunny Mediterranean climate, uncrowded pristine beaches and excellent baristas then Adelaide is for you! The city's thriving hospitality scene boasts some of Australia's finest restaurants, hidden laneways featuring vibrant cafés, quirky shops and rooftop bars.

Surrounded by wine regions Barossa Valley, McLaren Vale and Clare Valley, Adelaide is known for its prestigious wine brands and artisan produce. The 'Festival City' lights up every March with WOMAdelaide, Adelaide Fringe, OzAsia, and Adelaide Cup. With a reputation for attracting international business, Adelaide is a haven for budding food entrepreneurs and aspiring hospitality business owners.

[Learn about the offerings at Adelaide](#)

Population: 1.7 million

Climate:

Adelaide has a Mediterranean climate with cool to mild winters with moderate rainfall and warm to hot, generally dry summers. Despite the occasional extremely hot day, most people find Adelaide summers more pleasant than those in Sydney, Brisbane or Perth as Adelaide enjoys the lowest humidity of any Australian city.

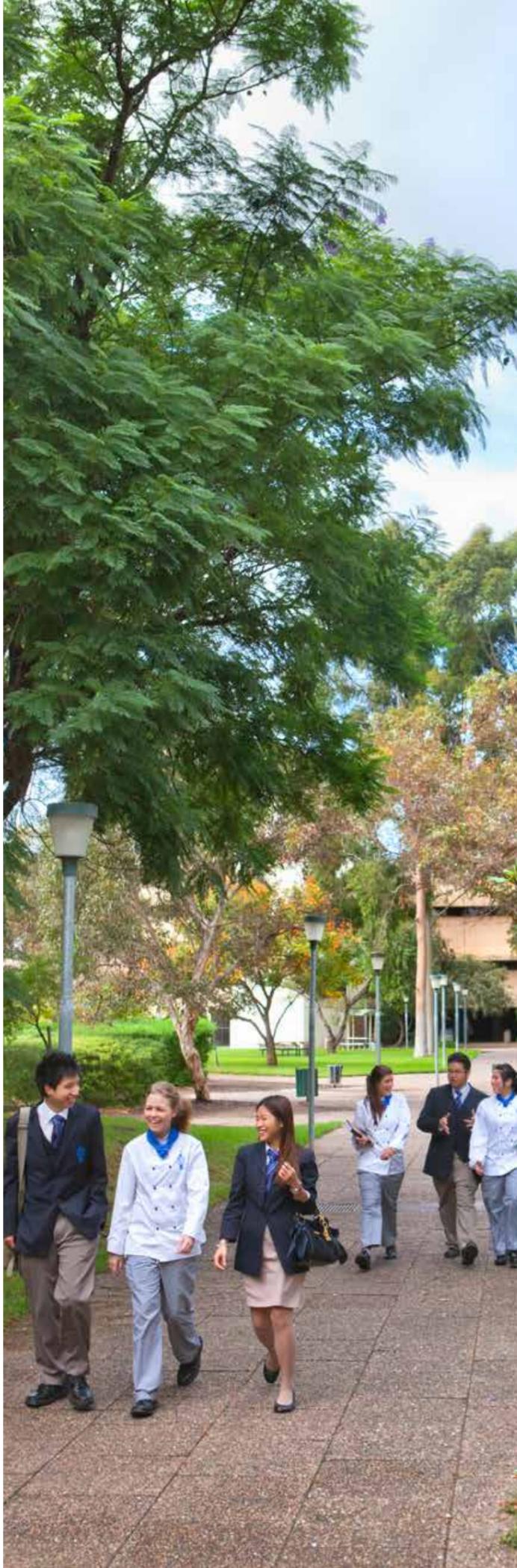
Distance from Adelaide campus to Adelaide City Centre: 10 km (approx 20 minutes)

Cost of living: ●●●○○

TAFE SA, Regency International Centre
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses, and Higher Education Provider for undergraduate programs. Our courses are delivered in association with TAFE SA Regency International Centre for Hospitality, Leisure and Food Studies. CRICOS Provider No: 00092B RTO: 41026

University of South Australia
CRICOS Provider No: 00121B
The Master of International Hospitality Management program is delivered in association with University of South Australia

To learn more about affordability and living in Adelaide visit: <https://www.studyinaustralia.gov.au/english/live-in-australia/living-costs> and <https://studyadelaide.com/>



Sydney campus

Sydney welcomes 10 million visitors every year to enjoy the vibrant hospitality and food scene in this beautiful harbour city. If you love the beach lifestyle, Sydney's famous Bondi beach and scenic harbour islands offer endless delight, with annual events including boat races and Sydney's New Year's Eve fireworks party.

The city's arts and cultural calendar is world class, from the Sydney Festival to the fabulous light displays of Vivid, a non-stop choice of local and international music and theatre awaits. With over 500 unique neighbourhoods in 12,000 square kilometres, Sydney has the largest multicultural population in Australia, which is why everyone feels at home in this iconic city.

To learn more about affordability and living in Sydney visit: studyinaustralia.gov.au and study.sydney



Population: 5.23 million

Climate:

The climate of Sydney is humid subtropical, shifting from mild and cool in winter to warm and hot in the summer, with no extreme seasonal differences as the weather is moderated by proximity to the ocean, although more contrasting temperatures are recorded in the inland western suburbs.

Distance from Sydney campus to Sydney City Centre: 17 km (approx 30 minutes)

Cost of living: ●●●●●

[Learn about the offerings at Sydney](#)

TAFE NSW, Ryde Campus
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses and Higher Education Provider for undergraduate and postgraduate programs. Our courses as well are delivered in association with TAFE NSW, Ryde Campus.

TAFE NSW, Ryde Campus
250 Blaxland Road, Ryde NSW 2112
www.nsi.tafensw.edu.au
CRICOS Provider No: 00591E RTO: 90003





Brisbane campus

With 300 days of sunshine a year, Queensland's capital city Brisbane is a subtropical paradise. The breathtaking Great Barrier Reef, Daintree Forest, famous theme parks and sun-soaked surf beaches of Queensland attract nearly 8 million visitors a year. The city boasts an extensive music, sporting and cultural events calendar that makes the most of the year-round temperate climate. Plus, Australia's largest orientation event for international students, City Welcome Festival, is held every year.



Population: 2.4 million

Climate:

The climate of Brisbane is subtropical with very mild, relatively dry winters and hot, rainy summers. In winter, due to its location, the city is more sheltered from wind, rain and cold than the southern cities (Perth, Melbourne, Sydney). Brisbane is sheltered from heatwaves coming from the desert, as ocean currents prevail in summer.

Distance from Brisbane campus to Brisbane City Centre:
1.7 km (approx 10 minutes)

Cost of living: ●●●●○

TAFE Queensland's South Bank Campus
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses, and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with TAFE Queensland at the South Bank campus.

TAFE Queensland's South Bank Campus
66 Ernest Street, South Brisbane
Qld 4101
www.tafeqld.edu.au
CRICOS Provider No: 03020E RTO: 0275

Melbourne campus

With 4 million people from 200 countries, Melbourne enjoys a diverse mix of live music, cultural events, innovative culinary styles, and thriving inner-city lanes lined with restaurants, hidden bars and hip cafés. As the 'cultural capital' of Australia, Melbourne has a calendar of arts, film and comedy events.

Music lovers flock to the city's 62,000 live concerts every year. Locals regularly gather at the iconic Melbourne Cricket Ground for major sporting events, including AFL matches, cricket, soccer and the rugby codes and the Australian Open. The city celebrates a thriving food and wine culture every year with the Melbourne Food and Wine Festival.

To learn more about affordability and living in Melbourne visit: studyinaustralia.gov.au and studymelbourne.vic.gov.au



Population: 4.2 million

Climate:

Melbourne's climate is subtropical with mild winters and pleasantly warm summers. The city is well known for its changeable weather conditions with unpredictable temperatures most pronounced in spring and summer. Strong cold fronts from the sea, and westerly winds contribute to temperature swings, leading to Melbourne's reputation for having 'four seasons in one day.'

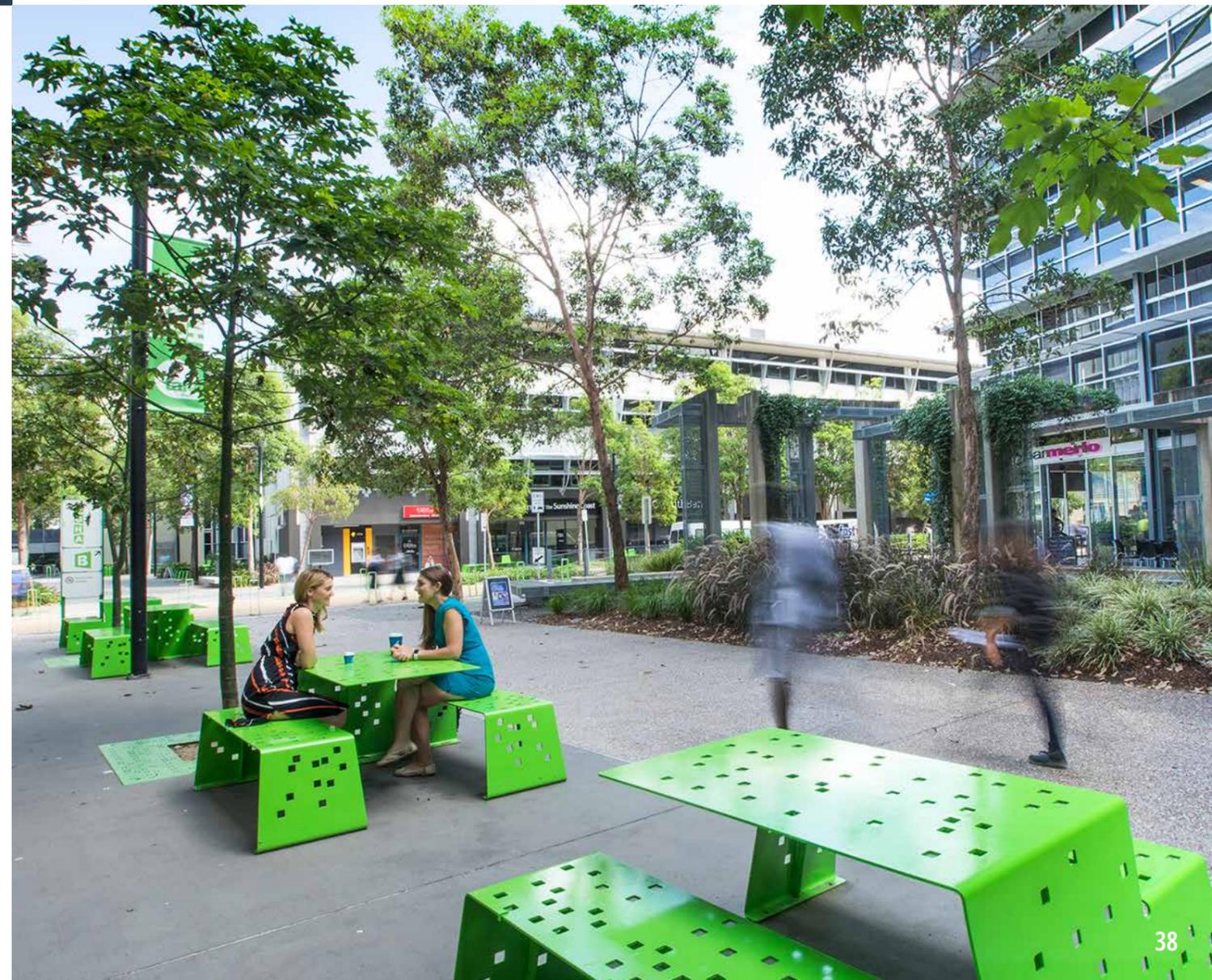
Distance from Melbourne campus to Melbourne City Centre:
10 km (approx 20 minutes)

Cost of living: ●●●●●

Learn about the offerings at Melbourne

Holmesglen, Moorabbin Campus
Le Cordon Bleu Australia Pty Ltd is the Registered Training Organisation (RTO) for vocational courses and Higher Education Provider for undergraduate and postgraduate programs. The courses are delivered in association with Holmesglen, Moorabbin Campus.

Holmesglen Moorabbin Campus
488 South Road, Moorabbin,
Victoria 3189
www.holmesglen.edu.au
CRICOS Provider No: 00012G RTO: 0416





LE CORDON BLEU®
AUSTRALIA

HOW TO APPLY

Download your application form or apply online

Application Forms can be downloaded from Le Cordon Bleu website:
www.cordonbleu.edu/australia/downloads-pdfs

To apply online visit:

www.cordonbleu.edu/australia/how-to-apply/en

International students must complete the Simplified Student Visa Framework (SSVF) forms.

Complete your application form

The application form includes all the information required to enrol in the course of your choice. Please be as detailed as possible. If you need assistance with this, or have any questions, please contact us at:
australia-admissions@cordonbleu.edu

Prepare your supporting documents

The enrolment form includes all the supporting documents you will need to provide with your application form. Please ensure that all documents are certified, valid and ready to submit with your application.

Submit your completed application form

Applications can be submitted online or via post or email:

Le Cordon Bleu Australia
137 Days Road, Regency Park
SA 5010 Australia

E: australia-admissions@cordonbleu.edu

Assessing your application

Once we receive your application we will assess whether you meet the entry requirements for the course you have selected.

Letter of Offer

When your application is approved, we will send you a Letter of Offer. This will include the details about your enrolment, acceptance form and payment details.

Fee payable

Please return the completed acceptance form together with your fee payment. Accepting your place well in advance of your course start date, and paying your fees will help to ensure that your place is secure.

Applying for student visa

Once we receive your fee payment we will send you a Receipt of Payment, Confirmation of Enrolment and an eCoE (Electronic Confirmation of Enrolment). International students will need this eCoE to apply for a Student Visa. More information on applying for Student Visas is available at www.homeaffairs.gov.au/

Travel

Once you have obtained your Australian Student Visa, you are able to book and pay for your flights to Australia. You should arrange to arrive in Australia at least 2 days before the commencement of the program as stated on your confirmation package.

Arrival and accommodation

To arrange accommodation ahead of your arrival, refer to the Pre-Arrival Guide sent with your confirmation package.

Welcome

Le Cordon Bleu welcomes you. Please join your fellow students for the Le Cordon Bleu Orientation program at each campus and begin your studies.

For more information or assistance please contact us:

T: +61 8 8348 3000

E: australia-admissions@cordonbleu.edu



FEES & REFUNDS POLICY

All information pertaining to the Fees, Refunds and Conditions policy of Le Cordon Bleu Australia as well as Admissions Procedures can be accessed on our website by visiting the links provided below.

DOMESTIC STUDENTS

(Fees, Conditions and Refunds Policy):
www.cordonbleu.edu/australia/general-policies/en

INTERNATIONAL STUDENTS

(Fees, Conditions and Refunds Policy):
www.cordonbleu.edu/australia/general-policies/en

Policies referring to enrolment, cancellation and refunds:

www.cordonbleu.edu/australia/general-policies/en

Current tuition fees and other course-related costs are published on the pdf Application Forms.

www.cordonbleu.edu/australia/downloads-pdfs/en

Further information for international students:

<https://internationaleducation.gov.au/regulatory-information/pages/regulatoryinformation.aspx>

ENROLMENT ENQUIRIES

OCEANIA

Australia HEAD OFFICE

Days Road, Regency Park, South Australia, 5010 Australia
T: +61 8 8348 3000
F: +61 8 8346 3755
E: australia@cordonbleu.edu

CAMPUSES

ADELAIDE

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137 Days Rd Regency Park
South Australia 5010
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BRISBANE

121 Colchester Street, South Bank,
Queensland 4101
+61 7 3244 5965

MELBOURNE

488 South Road, Moorabbin
Victoria 3189
+61 3 9559 3500

SYDNEY

250 Blaxland Road, Ryde
New South Wales 2112
+61 2 8878 3100

New Zealand

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Howtoapplyusa@cordonbleu.edu



cordonbleu.edu/australia
[#lecordonbleuaustralia](https://twitter.com/lecordonbleuaustralia)



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CRICOS INSTITUTION CODE 02380M
RTO 4959
TEQSA Provider Code: PRV12100

cordobleu.edu/australia
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