



# L'École Le Cordon Bleu Paris

## PROFILE

Established in Paris in 1895, Le Cordon Bleu is recognized today as one of the world's leading institutions for culinary training and management of hotels, restaurants, and tourism. With 30 schools in 15 countries, Le Cordon Bleu provides training each year to some 27 000 students of 70 nationalities.

Synonymous with tradition and excellence in gastronomy, Le Cordon Bleu is dedicated to the advancement of French culinary values, thereby contributing to the worldwide diffusion of the French "art of living."

In cooperation with foreign universities, Le Cordon Bleu has created bachelor and MBA programs in hotel, restaurant, and tourism management. The institution also participates in prestigious events in the world of gastronomy, such as national and international competitions, where Cordon Bleu representatives often serve as judges. Cordon Bleu representatives travel widely for promotional, educational, and cultural purposes.

### Major fields of study

**Le Cordon Bleu Classic Cycle** enables students to discover and master the fundamentals of classic French cooking and pastry making in a gradual but thorough way.

The program includes three levels of courses: basic, intermediate, and advanced. Each level takes about 10 weeks to complete, upon which a certificate is awarded. After earning three certificates, the student obtains the **Diplôme de Cuisine Le Cordon Bleu** or the **Diplôme de Pâtisserie Le Cordon Bleu**.

**Le Grand Diplôme Le Cordon Bleu** combines the two diplomas. The best students may go on to complete an internship of 3–6 months under the supervision of practicing chefs.

The diplomas are awarded by the Cordon Bleu International Foundation.

Students may receive each certificate in 4–5 weeks through **intensive programs**.

**Continuing education programs** enable graduates to perfect their cooking and pastry-making techniques while discovering new products, textures, and technologies and expanding their knowledge.

**The Diplôme de Sommellerie** (certificate in wine service) is an innovative program designed to prepare future sommeliers, or wine stewards. The 9-month program includes theoretical and practical instruction, as well as internships and visits to vineyards and wineries. The subject of pairing foods with wines is also explored by professional wine stewards and chefs from the Cordon Bleu.

**A novel university diploma program** offered jointly by the Université de Reims Champagne-Ardenne, Hautes Études du Goût (HEG), and Le Cordon Bleu takes a multidisciplinary approach to the matter of taste and gastronomy, with simultaneous translation into English.



Photograph provided by the institution

Le Cordon Bleu also offers short courses in culinary discovery for nonprofessionals, as well as a three-module course in wines and spirits.

### Strengths

- International, multicultural atmosphere
- 14-student maximum in hands-on courses
- A teaching faculty with the following characteristics:
  - Professional chefs, including members of the prestigious Meilleurs Ouvriers de France (MOF)
  - Chefs who have earned one or more of the following honors: working in restaurants awarded stars in the Michelin Guide, winning French and international competitions, participating in international gastronomic events, and receiving invitations to serve on the jury in national and international culinary competitions.
  - Guest chefs, often invited present lectures and seminars designed to round out students' programs of study.
  - Chefs who are active in shaping the culinary milieu while incorporating current trends into their repertoire. Open to the world and its many cultures, Cordon Bleu chefs bring French culinary techniques to international cuisines.
- Assistance with housing.
- Le Cordon Bleu is universally recognized for its technical and university-based programs in the United Kingdom, the United States, Canada, Mexico, Peru, Japan, Korea, Thailand, Australia, and Lebanon.

### Location

Paris: the international capital of gastronomy and France's leading university city. Le Cordon Bleu is located in the heart of Paris in the 15th arrondissement, close to Montparnasse, one of the liveliest quarters in Paris.

## IDENTITY FORM

Precise name of the institution →	L'École Le Cordon Bleu
Type of institution →	Private
City where the main campus is located →	Paris
Number of students →	About 200 students each trimester
Percentage or number of international students →	95 %
Type and level of qualifications awarded →	Internationally recognized diplomas awarded by Le Cordon Bleu International Foundation
French language courses →	Yes, in partnership with the Alliance Française
Programs for international students →	Yes
Programs in English →	Yes, our basic- and intermediary-level courses are translated into English
Registration fees / year (for information only) →	<ul style="list-style-type: none"> <li>• Cuisine diploma: 22,600 euros • Pastry diploma: 16,900 euros</li> <li>• Grand Diploma (including cooking and pastry-making): 37,855 euros</li> <li>• Continuing training in cuisine and pastry: Professional program in Cuisine: 4,610 euros ; Professional program in pastry: 4,900 euros. Prices include equipment and utensils as well as extracurricular activities • • DU Université de Reims &amp; HEG &amp; Le Cordon Bleu : 4500 euros</li> </ul>
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