



LE CORDON BLEU®
PARIS



**BACHELOR OF BUSINESS
IN CULINARY ARTS
&
BACHELOR OF BUSINESS
IN INTERNATIONAL HOSPITALITY MANAGEMENT**

cordonbleu.edu/paris

BACHELOR programs

35
schools

20
countries

20,000
graduates
annually

90
nationalities



Le Cordon Bleu Paris launches two Bachelor of Business programs dedicated to students looking for educational excellence to acquire and develop technical and managerial skills in the **Culinary Arts** or in the **International Hospitality Management** fields.

Become a Le Cordon Bleu Paris student:

- TO JOIN ONE OF THE WORLD'S MOST PRESTIGIOUS INSTITUTIONS, steeped in history with a rich heritage spanning over 120 years.
- TO STUDY AT THE BRAND-NEW, STATE-OF-THE-ART FLAGSHIP CAMPUS IN PARIS, alongside the River Seine and close to the Eiffel Tower, and to benefit from some of the most advanced facilities and equipment to prepare you for tomorrow's hospitality world.
- TO GAIN ONE OF THE INDUSTRY'S MOST COMPREHENSIVE AND SOUGHT-AFTER DEGREES, with two different specializations to choose from.
- TO LIVE AND LEARN IN THE WORLD'S TOP TOURIST DESTINATION, PARIS, CAPITAL OF GASTRONOMY, CULTURE, TREND-SETTING AND LUXURY. Studying in the heart of Europe is a great way to foster your future career and have the experience of a lifetime.
- TO LEARN IN A HIGHLY MULTICULTURAL ENVIRONMENT, through a program taught in English as the main language of instruction and dedicated to French know-how and luxury services.
- TO BE PART OF A GLOBAL INTERNATIONAL NETWORK AND STUDY AT ONE OF LE CORDON BLEU CAMPUSES ABROAD, to make the most of your experience internationally.

THE BACHELOR programs are intended for:

- STUDENTS LOOKING TO BECOME EXPERTS in the international hospitality industry through an education which combines academic teaching, multiple international experiences, hands-on projects and field visits.
- YOUNG STUDENTS LOOKING TO STRENGTHEN their knowledge and managerial skills related to culinary arts or luxury hospitality industries.
- YOUNG PROFESSIONALS LOOKING TO DEVELOP THEIR CAREER in the Culinary Arts field or in International Hospitality Management where clients expect a high level of professionalism and quality.

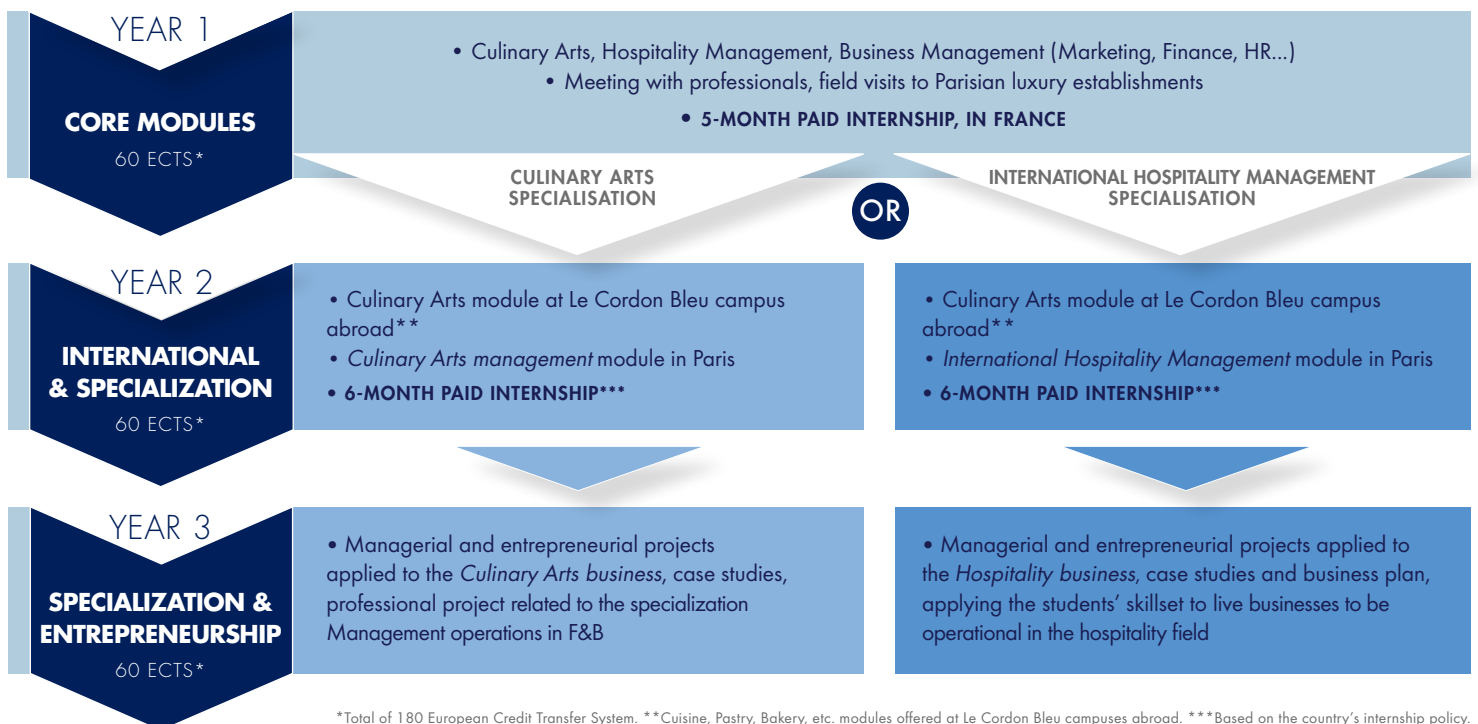
Successful students will be versatile and creative with an entrepreneurial mind and a team spirit.



PROGRAMS description

- These three-year Bachelors of Business, which combine operational management and professional techniques at an international level, give students the opportunity to specialize either in Culinary Arts or in International Hospitality Management during their second year.
- Taught mainly in English, the program is divided into 4 academic semesters and 2 paid internship semesters***.
- During the first year, the basics of hotel management and culinary arts are taught. An internship in operational services (F & B and Room Division) follows. After the internship, the specialization is determined: Culinary Arts or International Hospitality Management.
- During the second year, students follow a professional technical module in one of Le Cordon Bleu schools around the world (lodging and transport fees are not included in the tuition fees).
- Third year students focus on the entrepreneurial aspects of Culinary Arts or International Hospitality Management and receive comprehensive training to work in an ever-evolving and demanding field.

PROGRAMS structure



*Total of 180 European Credit Transfer System. **Cuisine, Pastry, Bakery, etc. modules offered at Le Cordon Bleu campuses abroad. ***Based on the country's internship policy.

CAREER opportunities

Travel & Tourism, including hotels & restaurants, continue to be among the world's largest industries, contributing around 10% of global GDP, or a value of \$6 trillion. Le Cordon Bleu education in Culinary Arts and International Hospitality Management can lead to a myriad of career opportunities: Head or Executive Chef, food journalist, food stylist, events manager, restaurant & catering manager, food & beverage manager, food wholesale manager, room division manager, sales & marketing manager, human resources manager, financial controller, business development manager, operations director, F & B director, room division director...



PROGRAMME DETAILS

- Language of Instruction: English
- Duration: 3 years
- Intake: September 26, 2016

ENTRY REQUIREMENTS

- Candidates must be at least 18 years of age
- High School Diploma or equivalent (Ex. Baccalauréat, IB, Abitur) and transcripts
- English proficiency:
 - IELTS (Academic) 5.5
 - TOEFL IBT 63
 - Cambridge Advanced Examination (CAE) C or above
- Minimum 500 words cover letter and a resume

All applications are reviewed by Le Cordon Bleu Paris Admissions board. An interview (in person or via video-conference) is then organized. Candidates should expect an answer on their admission within 7 business days upon completion of the interview.

TUITION FEES

	European Students	Non-European Students
1st year	10 500 €* [*]	12 500 €* [*]
2nd year	10 000 €	11 500 €
3rd year	10 000 €	11 500 €

*includes registration fee, tuition fees, uniforms, equipment and activities

HEALTH INSURANCE

- All students under 28 years of age must subscribe to the French Student Social Security system (220 euros - 2016/ 2017).

FOR MORE INFORMATION: paris@cordobleu.edu or Tel: + 33 (0)1 85 65 15 00

LE CORDON BLEU alumni profiles



NOBUHISA YOSHIMOTO
BACHELOR OF BUSINESS
INTERNATIONAL HOTEL & RESORT
MANAGEMENT • 2007

Director of Rooms
Hyatt Regency Osaka



GUILLAUME GONDINET
WINE AND MANAGEMENT
PROGRAM • 2013

Founder of *Ma Cave* in France



JUAN ARBELAEZ
DIPLOME DE CUISINE • 2009

Cuisine Chef, Entrepreneur



IMOGEN WARBURTON
BACHELOR OF BUSINESS
INTERNATIONAL HOTEL & RESORT
MANAGEMENT • 2011

Business Development Manager
Intercontinental Hotel Group - IHG,
Sydney, Australia

LE CORDON BLEU around the world



Le Cordon Bleu Paris

@pariscordonbleu

Le Cordon Bleu Paris

@lecordonbleuparis

lcbEurope

LE CORDON BLEU PARIS
Tél +33 (0)1 85 65 15 00 - paris@cordobleu.edu
cordobleu.edu/paris