Your passport to excellence for a successful career

BACHELOR OF BUSINESS IN CULINARY ARTS MANAGEMENT

BACHELOR OF BUSINESS IN INTERNATIONAL HOSPITALITY MANAGEMENT

CORDONBLEU.EDU/PARIS
BACHELORS PROGRAMME

OBJECTIVES

DEVELOP INTERPERSONAL AND MANAGERIAL SKILLS through a blend of theoretical courses and paid internships made totally unique by STUDYING, LIVING & WORKING in Paris, the gastronomic capital of the world.

OBTAIN A HOLISTIC AND INTERNATIONAL UNDERSTANDING OF THE VARIOUS DISCIPLINES needed to succeed in the ultra-competitive culinary arts and hospitality industry.

HARNESS THE EXPERIENCE GAINED after three years to become a SUCCESSFUL LEADER IN THE INDUSTRY!

WHO IS THIS PROGRAMME FOR?

HIGH SCHOOL GRADUATES 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.

STUDENTS LOOKING TO STRENGTHEN their knowledge and managerial skills related to culinary arts or luxury hospitality industries.

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.

CAREER OPPORTUNITIES

Travel and tourism, including hotels & restaurants, continue to be among the world’s largest industries, contributing around 10% of global GDP, or a value of $7.6 trillion. Le Cordon Bleu education in culinary arts and international hospitality management can lead to a myriad of career opportunities in the industry.

Executive Hotel Management
Events Management
Restaurant and Catering Operations
Food and Beverage Management
Wholesale Food Distribution
Rooms Division Management
Sales and Marketing

Human Resources
Hospitality Industry Finance
Business Development
Operations Management
Guest Relations Management
Public Relations
Hospitality Entrepreneurship

BECOME A LE CORDON BLEU PARIS STUDENT

JOIN ONE OF THE WORLD’S MOST PRESTIGIOUS INSTITUTIONS, study at the brand-new, state-of-the-art flagship campus in Paris, alongside the River Seine and close to the Eiffel Tower, and benefit from some of the most advanced facilities and equipment to prepare you for tomorrow’s hospitality world.

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.

LEARN FROM INDUSTRY PROFESSIONALS including university professors, international experts and specialists in the fields of tourism, wine and hospitality and Le Cordon Bleu Chefs who are widely recognized in the field of gastronomy.

LEARN IN A HIGHLY MULTICULTURAL ENVIRONMENT with more than 100 nationalities represented every year.

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 three-year Bachelors of Business programmes combine operational management and professional techniques. They are mainly taught in English and are divided into 4 academic semesters and 2 internship semesters***.

During the first year, the students learn the basics of hotel management and culinary arts. An internship in operational services (F&B and Rooms Division) follows. After the internship, students can choose their specialization: Culinary Arts or International Hospitality Management.

During the second year, students follow a professional technical culinary module in one of Le Cordon Bleu institutes 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.

*Total of 180 European Credit Transfer System. **Cuisine, pastry, bread baking, etc. modules offered at Le Cordon Bleu campuses abroad. ***Professional practice could be remunerated based on the country’s internship policy.

**STUDENTS: **

<table>
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<tr>
<th>1ST YEAR</th>
<th>60 ECTS*</th>
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<tbody>
<tr>
<td>1</td>
<td><strong>PROFESSIONAL MODULES &amp; MANAGEMENT</strong></td>
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<td>2</td>
<td><strong>INTERNATIONAL &amp; SPECIALIZATION</strong></td>
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<td>3</td>
<td><strong>SPECIALIZATION &amp; ENTREPRENEURSHIP</strong></td>
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**EUROPEAN STUDENTS**

<table>
<thead>
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<th>Year</th>
<th>Tuition Fees</th>
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<tr>
<td>1st year</td>
<td>11,500 €</td>
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<tr>
<td>2nd year</td>
<td>10,500 €</td>
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<tr>
<td>3rd year</td>
<td>10,500 €</td>
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**NON-EUROPEAN STUDENTS**

<table>
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<th>Year</th>
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<tr>
<td>1st year</td>
<td>13,000 €</td>
</tr>
<tr>
<td>2nd year</td>
<td>12,000 €</td>
</tr>
<tr>
<td>3rd year</td>
<td>12,000 €</td>
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- Introduction to cuisine, pastry and bread baking, French gastronomy, enology and nutrition during the first year.
- Introduction to several world cuisines and concept innovation in the culinary arts during the third year.
- Culinary Arts module in another Le Cordon Bleu institute abroad.

**HOSPITALITY INDUSTRY MODULES:**

- Hospitality and service techniques for the restaurant and hotel industries.
- Knowledge of Food and Beverage and tourist accommodation.
- Operational facility management.

**MANAGEMENT MODULES:**

- Courses in finance, human resources, marketing/sales, economics and communication.
- Management of a luxury entity.

**PROFESSIONALIZATION:**

- First internship in a luxury establishment, introduction to all the hospitality services (catering and accommodation) and the culinary production (6 months).
- Second internship in the culinary arts sector (6 months).
- Regularly scheduled practical work groups during the training.
- Project management and virtual business management role-play.
OTHER PROGRAMMES
AT LE CORDON BLEU PARIS

Under the guidance of our renowned Chefs and teachers, nurture your passion for the Culinary Arts, Wine, and Hospitality Management. Le Cordon Bleu Paris has all the necessary comforts and innovation for learning the professions of the future in the gastronomy, hospitality, tourism and wine sectors.

Grand Diplôme®
Diplôme de Cuisine
Diplôme de Pâtisserie
Diplôme de Boulangerie (Bread Baking)
Wine and Management Diploma
Hautes Études du Goût (HEG)
Diploma in Culinary Management
French Language Courses

LE CORDON BLEU ALUMNI

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

IMOGEN WARBURTON
Bachelor of Business
International Hotel & Resort Management, 2011
Business Development Manager
Intercontinental Hotel Group Sydney

JUAN ARBELAEZ
Diplôme de Cuisine, 2009
Cuisine Chef, Entrepreneur

LE CORDON BLEU INTERNATIONAL

35 SCHOOLS
20 COUNTRIES
20,000 GRADUATES ANNually
130 NATIONALITIES

LE CORDON BLEU PARIS
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