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2024 | **2025** Programs

LE CORDON BLEU®
AUSTRALIA

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

ADELAIDE | BRISBANE | MELBOURNE | SYDNEY





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Bienvenue. Welcome.

For 129 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 more than 30 schools in 20 countries with 20,000 graduates annually.

By evolving with the times, Le Cordon Bleu's 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 and sciences education. From humble beginnings 129 years ago in Paris, the institution has made its mark across the globe with state-of-the-art schools in Europe, USA, Asia and Australia. Since opening its first Australian school in 1992, Le Cordon Bleu Australia has trained thousands of aspiring chefs, business owners and hoteliers to be successful industry professionals. With programs in cuisine, pâtisserie, hospitality management and business, graduates are equipped with all the skills needed to take their careers to new and exciting heights.

Le Cordon Bleu Australia prides itself on employing educators who are at the top of their field to ensure the education students receive is engaging, contemporary and of the highest quality. Academic materials are based on the latest research and incorporate the perfect blend of knowledge, innovation and practical skill development.

Combining prestigious work-based learning programs and exclusive industry partnerships, Le Cordon Bleu Australia gives students the opportunity to start building their industry reputation and professional networks, before they even graduate. From campus to workplace, these hands-on industry experiences allow students to reach their full potential and apply their knowledge and skills to a real work environment.

Upon graduating, culinary students not only gain an Australian qualification, but receive a La Fondation Le Cordon Bleu international award that allows them to travel and work just about anywhere in the world.

World-class culinary arts programs

Le Cordon Bleu Australia offers a range of cuisine and pâtisserie 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 to give you that competitive edge.



CUISINE

CERTIFICATE III IN COMMERCIAL COOKERY

SIT30821 CRICOS CODE 109781E

DIPLÔME DE CUISINE

Brisbane | Melbourne | Sydney

DIPLÔME DE COMMIS CUISINIER

Adelaide

Follow in the footsteps of renowned Le Cordon Bleu alumni Gaston Acurio, Sarah Todd and Alejandro Seravia by mastering French culinary techniques at the heart of temporary cuisine.

Supported by our award-winning chefs and industry specialists in fully-equipped training 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.

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 Cuisine/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.

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 Cuisine/Cadet Cuisine

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

Topics:

- Meat, poultry and game preparations and cookery techniques, dish presentations and finishes
- Seafood preparation 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 across the globe. The WIL placement runs for up to six months.

Potential career paths

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

DURATION & INTAKES

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

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

ENTRY REQUIREMENTS

Age: Minimum 18

Satisfactory completion of Year 11 or equivalent

English: General IELTS 6.0 with no band score below 5.5

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

CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT40521 CRICOS CODE 109648K

CERTIFICAT DE CHEF DE PARTIE CUISINE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate III in Commercial Cookery **SIT30821**

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

The Certificate IV in Kitchen Management 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.

Topics:

- Introduction to molecular gastronomy
- Butchery masterclass
- Boulangerie
- Fish mongering
- Fermenting and pickling
- Classical French, contemporary cuisines and degustations

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322 CRICOS CODE 111684K

DIPLÔME AVANCÉ DE GESTION CULINAIRE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate IV in Kitchen Management **SIT40521**

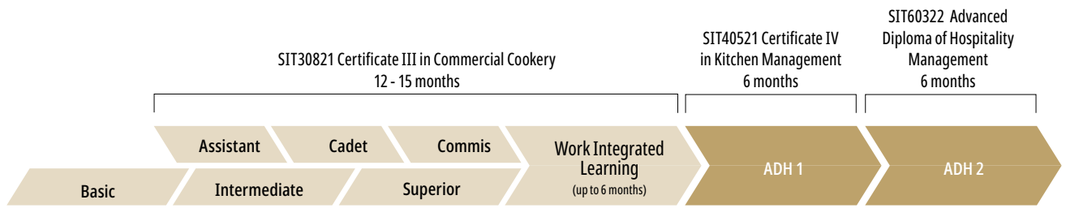
Lead and manage with confidence. After completing Certificate IV in Kitchen Management, a further six months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Cuisine.

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 | Restaurant Manager | Banquet Manager | Food and Beverage Manager | Kitchen Operations Manager | Catering Manager | Food Entrepreneur







PÂTISSERIE

CERTIFICATE III IN PATISSERIE

SIT31021 CRICOS CODE 109727M

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 fully-equipped training 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 an understanding of the trade from expert teachers and chefs.

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 Pâtisserie/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.

Topics:

- Artistic and decorative skills
- Sweet yeast products
- Desserts
- 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 Pâtisserie/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.

Topics:

- Variety of classic pastries and cakes
- Advanced gâteaux and tortes
- 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 across the globe. The WIL placement runs for up to six months.

Potential career paths

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

DURATION & INTAKES

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

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

ENTRY REQUIREMENTS

Age: Minimum 18

Satisfactory completion of Year 11 or equivalent

English: Generalt IELTS 6.0 with no band score below 5.5

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

CERTIFICATE IV IN PATISSERIE

SIT40721 CRICOS CODE 109462J

CERTIFICAT DE CHEF DE PARTIE PÂTISSERIE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate III in Patisserie SIT31021

Certificate IV in Patisserie is a six-month course that will refine your pâtisserie 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 and staff costing, marketing, human resources, business planning and financial control.

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 Owner | Pâtisserie Manager | Specialist Chocolate Manufacturer | Chocolatier | Food Entrepreneur

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322 CRICOS CODE 111684K

DIPLÔME AVANCÉ DE GESTION CULINAIRE

Adelaide | Brisbane | Melbourne | Sydney

Prerequisite: Certificate IV in Patisserie SIT40721

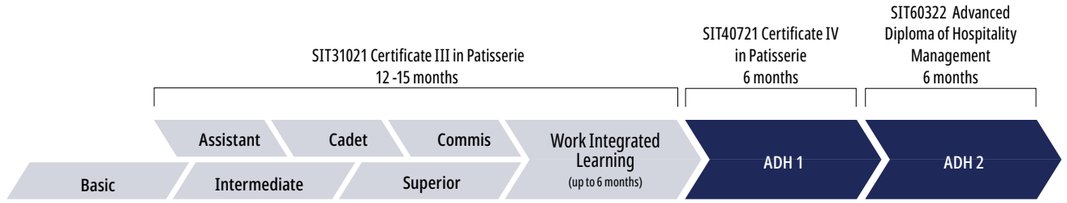
After completing Certificate IV in Kitchen Management, a further six months' study provides a career-enhancing pathway to the Advanced Diploma of Hospitality Management - Pâtisserie.

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 pâtisserie 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 | Chocolatier | Food Entrepreneur



Sophie Cox
Certificate III in Patisserie

"At Le Cordon Bleu I really loved how supportive the staff were and how they really take their time and their resources to follow you and your journey and take you through the process."





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's 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®**.

Diplôme de Cuisine
Certificate III in Commercial Cookery
SIT30821 CRICOS CODE 109781E

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.

Diplôme de Pâtisserie
Certificate III in Patisserie
SIT31021 CRICOS CODE 109727M

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 a minimum of six months, which will allow you to gain hands-on experience at your chosen workplace.

Potential career paths
Head Chef | Executive Chef | Banquet Manager | Food and Beverage Manager | Catering Manager | Head Pâtissier

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DURATION & INTAKES
Brisbane, Melbourne, Sydney | 2 years (inc. WIL placement) | Intakes: 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 role.

Your dream career awaits



Bachelor of Business in International Hotel Management CRICOS Code 075350B

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.

You will also get to apply and refine your management skills in the hospitality industry with two 13-week Work Integrated Learning (WIL) placements. Get all the experience necessary to help you hit the ground running as soon as you graduate.

COURSE STRUCTURE

Year One Units
- Kitchen Operations Management (double unit)
- Communication
- Wine Fundamentals
- Food and Beverage Service (double unit)
- Accounting Principles and Practice
- Management Concepts
- Foundation Theory and Practice

Year Two Units
- **13-week WIL placement**
- Food and Beverage Cost Control
- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- International Hotels and Events
- Rooms Division Management
- Management Information Systems

Year Three Units
- **13-week WIL placement**
- 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

Potential career paths

Resort Manager | Rooms Division Manager | Convention and Event Management | Sales and Marketing Manager | Revenue Management | Human Resources Management | Recruitment Manager | Training Manager | Food & Beverage Manager

Advanced Diploma of Business International Hotel Management — 19 UNITS → **Bachelor of Business** International Hotel Management — 27 UNITS

DURATION & INTAKES

Sydney
3 years (inc. x2 WIL placements)
Intakes: 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 students

FEE-HELP available to eligible Australian citizens

Learn more

Bachelor of Business in International Restaurant Management CRICOS Code 072295F

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 and acquire human resource knowledge, plus gain marketing and business expertise to successfully manage a hospitality business.

In this immersive program, you will also get to apply and refine your hospitality management skills with two, 13-week Work Integrated Learning (WIL) placements. This allows you to gain first-hand experience in industry and form strong connections within your area of interest.

COURSE STRUCTURE

Year One Units
- Kitchen Operations Management (double unit)
- Communication
- Wine Fundamentals
- Food and Beverage Service (double unit)
- Accounting Principles and Practices
- Foundation Theory and Practice
- Management Concepts

Year Two Unit
- **13-week WIL placement**
- Introduction to Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- Restaurant Concepts
- Culinary Practice (double unit)
- Food and Beverage Cost Control
- Food Quality Management

Year Three Units
- **13-week WIL placement**
- 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

Potential career paths

Restaurant Manager | Catering Manager | Event Management | Cafe or Restaurant Owner | Resort Management | General Manager | Food and Beverage Manager | Sommelier

Advanced Diploma of Business International Restaurant Management — 20 UNITS → **Bachelor of Business** International Restaurant Management — 28 UNITS



Vishwanath Nayak
Bachelor of Business

"I highly recommend Le Cordon Bleu to anyone considering a career in the hospitality industry. The combination of expert lecturers, industry placements and a comprehensive curriculum provided me with a well-rounded education and one I will never forget."

Read full story



Unleash your inner entrepreneur

Bachelor of Business CRICOS Code 107447B

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 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

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

Diploma in Business — 8 UNITS → Associate Degree in Business — 16 UNITS → Bachelor of Business — 24 UNITS

DURATION & INTAKES

Sydney, Melbourne
3 years (inc. x2 WIL placements)
Intakes: Jan, 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 students

FEE-HELP available to eligible Australian Citizens

Learn more

CUSTOMISE YOUR STUDIES

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

Start with a common foundation unit, then choose any combination of Majors, Minors and Electives that work 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 Major, and Electives can be individual units from any Major.

With a range of Majors, 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 of Business Administration CRICOS Code 107448A

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 and 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

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

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

Diploma in Business — 8 UNITS → Associate Degree in Business — 16 UNITS → Bachelor of Business Administration — 24 UNITS

DURATION & INTAKES

Sydney, Melbourne
3 years
Intakes: Jan, 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 students

FEE-HELP available to eligible Australian Citizens

Learn more



Katie Obst
Bachelor of Business

"The topics provide a range of learning opportunities for students to use throughout the lifecycle of their career. I still refer back to subjects such as Accounting Practices now, even as a hotel general manager."

Read full story

Watch Katie's video here

Bachelor Majors

A Major is a specialisation in an undergraduate degree composed of a set of six units. A Minor is any three units within a Major. You can pick Elective units from any other Majors.

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. This facilitates 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
Sydney | Melbourne

Potential career paths
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
Sydney | Melbourne

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

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 (double unit)
- Food and Beverage Service (double unit)
- Culinary Practice (double unit)

CAMPUS OFFERED
Sydney

Potential career paths
Restaurant Manager
Café Manager
Director of Food & Beverage
Kitchen Manager

Mastery in the making



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 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's MAHM from others that are less focused on the customer experience and problem-solving.

COURSE STRUCTURE

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
- Elective unit

Year Two: Intermediate Units
- Revenue Management
- Service Quality Management
- Hospitality Business Planning (Capstone)
- Elective Unit
- **2 x 13-week WIL placements**

Potential career paths

Business Owner | Chief Strategy Officer | Financial Controller | Food Business Consultant | Hotel Department Head | Director of Human Resources | Company Director | Sales and Marketing Director | Project Manager

Graduate Certificate in Hospitality Operations — 4 UNITS
→ **Graduate Diploma in Hospitality Operations** — 8 UNITS
→ **Master of Applied Hospitality Management** — 16 UNITS

DURATION & INTAKES

Melbourne
2 years (inc. 2 x 13-week WIL placements for MAHM)
Intakes: Jan, May, Aug

ENTRY REQUIREMENTS

Age: Minimum 18

Bachelor degree or 3 years' relevant work experience at management level

English: Academic IELTS 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

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 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 in a business environment.

COURSE STRUCTURE

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
- 1 x Elective unit
- 4 x Specialisation units
- Corporate Governance and Social Responsibility (Capstone)

Potential career paths

Business Owner | Chief Strategy Officer | Financial Controller | Food Business Consultant | Hotel Department Head | Director of Human Resources | Company Director | Sales and Marketing Director | Project Manager

Graduate Certificate in Management — 4 UNITS
→ **Graduate Diploma in Management** — 8 UNITS
→ **Master of Business Administration** — 16 UNITS

MASTER'S SPECIALISATION

Hospitality Management

The Specialisation in Hospitality Management examines the hospitality sector in the context of international markets and operations, and explores 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

CAMPUS OFFERED

Melbourne | online

POTENTIAL CAREERS

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

Short courses and programs

At Le Cordon Bleu Australia, we offer a range of non-award courses and programs for those who want to upskill but can't find the time between work and everyday life. From fast-tracked culinary courses to job-ready tips and tricks, we've got just the thing that will help take your passion for food and hospitality to the next level.

Les Fondements

Discover the art of French cooking techniques that Le Cordon Bleu is known for with our range of fun and engaging gourmet short courses in pâtisserie, cuisine and boulangerie. Whether you already work in the industry or are looking to learn a new skill, you'll be inspired by our world-class chefs who will guide you every step of the way. These culinary workshops, held in select states around Australia, will equip you with everything you need to become the master of your own kitchen and create stand-out dishes at home. Scan the QR code to explore our current courses on offer.



Ready to Work Program

Are you ready to kickstart your career in hospitality but not sure where to start? Take our 10-week online Ready to Work program that will arm you with all the skills and knowledge needed to help you gain employment in Australia. This non-accredited course is your pre-study ticket to successful career prospects, before you even begin your higher education studies with us.

Over four, jam-packed modules, you will learn everything from interview skills to sharpening your CV, plus train towards your RSA (Responsible Service of Alcohol) – an Australian requirement if you are looking to work in bars or hotels. Taught by industry experts, this course will help you gain an understanding of what makes the Australian job market unique, and the challenges and opportunities you may encounter when trying to find that perfect position.

By the end of the program, you will have key competencies and a sound knowledge of areas such as Australian workplace culture, networking, communication skills, professional etiquette and personal branding.

What's more, students will be able to complete instructor-led online modules exclusive to Le Cordon Bleu Australia - Principles of Gastronomy and Entrepreneurship in Food Business - ensuring they are well equipped and ready to hit the ground running in this exciting industry.

The Ready to Work Program makes it easy and convenient for you to enrol and work through the course from the comfort of your home. By the time you're ready to start your studies with us, you will be better prepared to transition smoothly into your educational experience in Australia. Scan the QR code to apply.

Intakes: April and October

Study mode: Online with a blend of instructor-led and self-study modules





Careers Residential

Le Cordon Bleu Australia is dedicated to helping high school students find a career path that speaks to their passions and ambitions. Our successful Careers Residential unlocks their potential and allows them to discover what life is like at Le Cordon Bleu. It's the perfect opportunity to take them through a fun-filled culinary arts and hospitality experience, designed to help them start planning their future career prospects.

During a Careers Residential, just some of the experiences include:

- A demonstration of French culinary techniques and recipes by one of our expert lecturers in both cuisine and pâtisserie
- The opportunity to get hands-on in one of our commercial kitchens, allowing students to create their own masterpieces
- A visit to a prestigious hotel, meeting industry leaders
- Q&A industry workshops
- A dining experience at one of Le Cordon Bleu's industry partner restaurants
- The chance to sit in on lectures across a range of disciplines such as Classic Cooking Techniques, Restaurant Concepts or Marketing.

Careers Residentials are held throughout the year at all Australian campuses in Adelaide, Melbourne, Sydney and Brisbane. Scan the QR code to find a Careers Residential near you.



Study Abroad program

Every year, our Sydney and Melbourne campuses give students across the globe an opportunity to complete their undergraduate studies in Australia and receive credits upon their return home.

The Study Abroad program entails three academic units and one Work Integrated Learning placement, where you can take advantage of our exclusive industry partner venues to gain work experience. This will allow you to see firsthand how the Australian hospitality industry operates. Units available may include Food and Beverage Service, Wine Fundamentals and Kitchen Operations Management, to name a few. For more information, please contact your local Le Cordon Bleu representative.

Intakes: February, May & August

Duration: Up to 52 weeks (approx. 600 hours)

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 your journey in Work Integrated Learning (WIL) with placements, specialised workshops, one-on-one coaching sessions, career pathway consultations and career exhibitions.

The WIL program enables you to apply the skills and knowledge learned on campus to the workplace. With placements of up to six months, you will gain industry experience and build your network before you even graduate, empowering you to stand out from the crowd.

With Le Cordon Bleu's extensive network of industry partners, including luxury establishments and international brands, students can undertake WIL just about anywhere in the world, from Chef Hat Award restaurants, to five-star hotels and resorts.



"At Le Cordon Bleu Australia, we provide our students with essential employability skills to help them succeed in their future careers. Our industry engagement team works with some of the best industry partners in the country and overseas to source industry placement opportunities. In addition, Le Cordon Bleu Australia provides a unique and personalised service to each student in preparation for or during their industry placement."

Dr. Cristina Rodrigues, Head of Industry Engagement and Alumni

What our Industry Partners say about us:



Matt Boyle
Head Chef, **Attica** Restaurant, Melbourne

"All the students that have come to Attica are willing to learn and very determined to get the most out of their time at Attica. The six months go by pretty quickly, so they definitely have their heads down and are willing to push themselves."



Philippe Kronberg
Hotel General Manager, **Shangri-La,** Sydney

"Having students is very valuable as we nurture them along their career path and our teams, in turn, gain a deeper understanding of current trends in hospitality education. The hotel also identifies talent and supports ambitious career starters by encouraging students to join us as colleagues after graduation."



Matilda Smith
Owner and Founder, **Penny for Pound**, Melbourne

"We've got a couple of people who started with us as industry placement students and are now full-time employees and they're really valued members of the team. To anyone thinking of studying with Le Cordon Bleu, I would say give it a go. Take everything in that you can, not just from the kitchen but from the relationships that you make there as well."

Be part of our growing alumni network

One of the great benefits studying with Le Cordon Bleu is that once you graduate, you become part of our international Le Cordon Bleu alumni network. It is a relationship that exists for life both on a personal and professional level. Your membership allows you to stay connected with friends made during your studies and partake in exclusive alumni events, masterclasses or industry talks. Whether you are about to start your career, change careers, take up promotional opportunities in new locations, or go on exciting gastronomic adventures, as a Le Cordon Bleu alumni you will always feel connected and supported. Connect with us on hosco. today.

More than 95% of our students are employed within six months post-graduation.

That's the blue ribbon difference.





Adelaide

Adelaide is Australia's best kept secret. If you are looking for a relaxed city, an affordable lifestyle and sunny Mediterranean climate, Adelaide is for you.

Students at our Adelaide campus enjoy a vibrant city surrounded by parklands, open spaces and quiet suburbs, with a thriving multicultural food, wine and art scene. From the world-renowned wine region of Barossa Valley, down to the picture-perfect beaches of Port Willunga, Adelaide truly is a unique place to live, work and play.

Known as the Festival State, Adelaide often comes alive with events that provide locals and visitors with a plethora of cultural experiences, plus the opportunity to indulge in great food and wine at its many chic bars, restaurants and hotels.

Our Regency Park campus offers the perfect place to gain a globally-recognised education, backed by talented lecturers in fully-equipped training facilities. The grounds are surrounded by leafy green spaces, free on-site parking and student accommodation, plus cafes and shopping centres to ensure a seamless blend between campus life and leisure.

With a reputation for attracting international business, Adelaide is a haven for budding food entrepreneurs and aspiring hospitality business owners.

To learn more about affordability and studying in Adelaide, visit *studyadelaide.com*

Population: 1.7 million



Climate:
Adelaide has a Mediterranean climate with cool to mild winters, moderate rainfall and hot, dry summers. Despite the occasional 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

137 Days Rd, Regency Park SA 5010
tafesa.edu.au
CRICOS Provider No: 00092B RTO: 41026

Learn about the offerings in Adelaide



Sydney

Sydney is Australia's largest city, boasting a vibrant nightlife, chef hatted restaurants, exclusive bars and a full calendar of events all year around.

There's never a dull moment in this iconic metropolis, which is built around a sparkling harbour that attracts millions of tourists every year. What's more, the city's skyline is adorned with some of the world's biggest attractions, including the Sydney Harbour Bridge, Sydney Opera House and Sydney Tower Eye.

Plus, with more than 500 unique neighbourhoods in 12,000 square kilometres, Sydney has the largest multicultural population in Australia.

Be inspired in this fast-paced city and join the next generation of professionals at Le Cordon Bleu Sydney, located in the leafy-green suburb of Ryde. It is home to fully-equipped training facilities including kitchens, masterclass-style lecture theatres and restaurants to help you achieve success.

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: ●●●●●

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.

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

Learn about the offerings in Sydney



Melbourne

Melbourne is ranked as Australia's most livable city – and it's easy to see why. Often referred to as a foodie's paradise, Melbourne is famed for its thriving restaurant and café culture, rich art and music scene, cultural diversity and bayside location. Plus, it's home to many of Australia's acclaimed chefs, offering cuisines from across the world.

This eclectic Australian city has something for everyone and, with two Le Cordon Bleu campuses in Moorabbin and Chadstone, there's never a dull moment on and off campus. Le Cordon Bleu Moorabbin is home to our world-class Culinary Arts and Sciences school, just a half-hour drive from the Melbourne CBD. Here you will find fully-equipped training kitchens, a bakery, restaurant facilities and student accommodation close by.

Our Higher Education degrees are taught out of our Chadstone campus, surrounded by parks and green, open spaces. With a huge range of cafés, bars, shops and transport options, Chadstone provides the perfect space to inspire your hospitality dream.

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 temperate 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 Moorabbin campus to Melbourne City Centre:
25 km (approx 30 minutes)

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

Cost of living: ●●●●●

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.

488 South Road, Moorabbin, VIC 3189
holmesglen.edu.au
CRICOS Provider No: 00012G RTO: 0416

Chadstone Campus
Corner of Batesford and Warrigal Roads, Chadstone VIC 3148

Learn about the offerings in Melbourne



Brisbane

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 takes advantage of the year-round temperate climate.

Le Cordon Bleu's Brisbane campus is surrounded by popular cafés, restaurants, bars, art galleries, parklands and malls. It's also within walking distance of many student accommodation options, making it easy and hassle-free to get around, without the need for transport.

To learn more about affordability and living in Brisbane visit *choosebrisbane.com.au/study*



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 (Melbourne and Adelaide). 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 South Brisbane 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.

66 Ernest Street, South Brisbane QLD 4101
tafeqld.edu.au
CRICOS Provider No: 03020E RTO: 0275

Learn about the offerings in Brisbane



How to **Apply**

Download your application form or apply online
Application forms can be downloaded from Le Cordon Bleu Australia website:
cordonbleu.edu/australia/downloads-pdfs

To apply online visit:
https://www.cordonbleu.edu/australia/how-to-apply/en

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

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 secured.

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 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 commence 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):
cordonbleu.edu/australia/general-policies/en

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

Policies referring to enrolment, cancellation and refunds:
cordonbleu.edu/australia/general-policies/en

Current tuition fees and other course-related costs are published on the pdf application forms.
cordonbleu.edu/australia/downloads-pdfs/en

Further information for international students:
internationaleducation.gov.au/regulatory-information/pages/regulatoryinformation.aspx

ACADEMIC POLICIES & PROCEDURES

Le Cordon Bleu's policies ensure uniformity and consistency in decision making and operational procedures. They act as a guiding frame of reference for how the organisation deals with its day-to-day operational issues and ensure it complies with Government legislation and educational regulation.

Our policies are consistent with the values of the organisation and are internally governed by the Corporate and Academic Boards. They are regularly reviewed to ensure they meet all the needs of staff and students, and all levels of Le Cordon Bleu are involved in the development and implementation of policies to promote awareness, understanding, ownership and compliance.

Academic policies are program specific. If you are enrolled in a vocational program (e.g., Certificate III in Cuisine), refer to the policies listed under Culinary Arts Programs. If you are enrolled in a higher education program (e.g., Bachelor of Business, or Master of Business Administration), refer to policies listed under Higher Education Programs. Note that there are specific policies that relate only to the MIHM (Master of International Hospitality Management) program.

Further information:
https://www.cordonbleu.edu/australia/academic-policies/en

The 'Le Cordon Bleu' logo [as used in this brochure] and the words 'Le Cordon Bleu' are trademarks of Le Cordon Bleu International BV registered in numerous countries throughout the world in respect of many classes of goods and services and which may also be protected in other countries by laws relating to unfair competition, passing off and/or similar concepts.

Le Cordon Bleu reserves the right to alter, amend or delete any program, fee, course, admission requirement, mode of delivery or other arrangement without prior notice.

CRICOS INSTITUTION CODE 02380M RTO 4959 Information correct at time of printing: April 2024

ENROLMENT ENQUIRIES

OCEANIA

Australia HEAD OFFICE
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E: australia@cordonbleu.edu

CAMPUSES
ADELAIDE
Level 2, D and E Block,
137 Days Rd Regency Park
South Australia 5010
T: +61 8 8348 3000

BRISBANE
111 Colchester Street, South Bank,
Queensland 4101
T: +61 7 3244 5965

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

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

New Zealand
Level 2, 52 Cuba Street, Te Aro
Wellington 6011, New Zealand
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E: nz@cordonbleu.edu

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Sukhumvit Soi 13 Klongtoey-Nua Wattana Bangkok
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E: thailand@cordonbleu.edu

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NORTH AMERICA

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E: Howtoapplyusa@cordonbleu.edu



MASTERY IN THE MAKING

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RTO 4959
TEQSA Provider Code: PRV12100

cordonbleu.edu/australia

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