



# LE CORDON BLEU<sup>®</sup>

## NEW ZEALAND

CULINARY ARTS AND HOSPITALITY MANAGEMENT INSTITUTE

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WELLINGTON • NEW ZEALAND



# Diplôme de Pâtisserie (NZQF Level 4)

## Diplôme de Pâtisserie (9 months)

### BASIC PÂTISSERIE

Level 2 NZQF – 10 weeks  
Prerequisite: None

### INTERMEDIATE PÂTISSERIE

Level 3 NZQF – 10 weeks  
Prerequisite: Basic Pâtisserie or  
equivalent course

### SUPERIOR PÂTISSERIE

Level 4 NZQF – 10 weeks  
Prerequisite: Intermediate Pâtisserie or  
equivalent course

#### CORE OBJECTIVES

- » Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
  - Knife skills
  - Elementary sugar cooking techniques
  - Tart production techniques
  - Basic pastry doughs e.g. short crust, sweet dough and puff pastry
  - Simple breads
  - Petits fours baking skills
  - Piping techniques
  - Basic decoration
  - Mousses, traditional desserts and cakes
- » Identify French culinary terms
- » Follow health, safety and hygiene regulations
- » Establish and develop personal kitchen organisation and management skills
- » Introduction to chocolate tempering
- » Elementary classic French boulangerie techniques
- » Introduction to viennoiserie

#### CORE OBJECTIVES

- » Implement all the basic techniques learned and apply them to fundamental advanced pâtisserie and bakery preparation techniques including:
  - Chocolate piping techniques
  - Elementary cake decoration
  - Developing chocolate skills
  - Classical French gateaux and entremets
  - Introduction to hot and cold plated desserts
  - Tempering technique
  - Contemporary plated desserts
- » Follow health, safety and hygiene regulations
- » Refine personal kitchen organisation and management skills
- » High Tea, training restaurant service

#### CORE OBJECTIVES

- » Complex Entremets
- » Master advanced international bakery techniques and confectionery methods including:
  - Mastery of plated desserts
  - Vegan plated dessert
  - Decoration and presentation
  - Entremets design and decoration
  - Confectionery and moulded chocolate
  - International boulangerie techniques
  - Artistic cooked sugar centrepiece techniques e.g. pouring, pulling, casting, colouring, marbling and blowing
  - Advanced tempering techniques
- » Follow health, safety and hygiene regulations
- » Expand personal kitchen organisation and management skills
- » High Tea, training restaurant service

#### ENTRY CRITERIA

Academic IELTS test score of 5.5 with no sub-score less than 5.0 or test equivalent. (The basic certificate if studied alone requires an IELTS score of 5.0).  
Over 16 years old

#### CAREER PATHWAYS

Hotel or Restaurant Pastry  
Chef Speciality Pâtisserie  
Chef Baker or Cake Designer  
Chocolatier  
Private Chef

#### PROGRAMME FACTS

NZQF level 4 (120 credits)  
Duration: 9 Months (3x 10 weeks)





# Diplôme de Cuisine (NZQF Level 4)

## Diplôme de Cuisine (9 months)

### BASIC CUISINE

Level 2 NZQF – 10 weeks  
Prerequisite: None

#### CORE OBJECTIVES

- » Demonstrate fundamental cuisine preparations and cooking techniques including:
  - Knife skills
  - Basic classical vegetable cuts
  - Fish filleting skills
  - Elementary butchery skills
  - Basic stocks and derivatives
  - Elementary sauces and emulsions
  - Basic doughs e.g. pasta and puff pastry
  - Introduction to plating presentation
  - Elementary methods of cooking e.g. braising, pan-frying, boiling, deep-frying, roasting and steaming.
- » Identify French culinary terms
- » Follow health, safety and hygiene regulations
- » Establish and develop personal kitchen organizational and management skills

### INTERMEDIATE CUISINE

Level 3 NZQF – 10 weeks  
Prerequisite: Basic Cuisine or equivalent course

#### CORE OBJECTIVES

- » Implement all the basic techniques learned and apply them to fundamental European regional cuisine and culinary techniques including:
  - Developing specific knife skills
  - Preparing live shellfish
  - Developing butchery skills and fish filleting
  - Sweet and savoury hot soufflés
  - Developing sauce knowledge
  - Practising cooking methods
- » Follow health, safety and hygiene regulations
- » Refine personal kitchen organisation and management skills
- » Introduction to restaurant operation
- » Training restaurant service

### SUPERIOR CUISINE

Level 4 NZQF – 10 weeks  
Prerequisite: Intermediate Cuisine or equivalent course

#### CORE OBJECTIVES

- » Demonstrate a range of fundamental classical and contemporary cuisine techniques including:
  - Extending cooking techniques
  - Advanced butchery skills
  - Specific preparation and cooking skills for vegetables and garnishes
  - Expressing personal cultural ingredients and flavours
  - Methods of preserving
  - Cooking to order
  - Seasonal and market influences on cuisine
  - Identifying specific European techniques and cuisine
- » Discover the world of cheese
- » Expand personal kitchen organisation and management skills
- » Advanced butchery skills
- » Training restaurant service

#### ENTRY CRITERIA

Academic IELTS test score of 5.5 with no sub-score less than 5.0 or test equivalent. (The basic certificate if studied alone requires an IELTS score of 5.0). Over 16 years old

#### CAREER PATHWAYS

Restaurant Chef  
Hotel Chef Private  
Chef Caterer  
Culinary  
Consultant

#### PROGRAMME FACTS

NZQF level 4 (120 credits)  
Duration: 9 Months (3x 10 weeks)





# Diplôme Avancé Culinaire (NZQF Level 5)

Pathway to Course complete the following below:

## DIPLÔME DE PÂTISSERIE

New Zealand Certificate in French Pâtisserie  
(NZQF Level 4) or equivalent

OR

## DIPLÔME DE CUISINE

New Zealand Certificate in French Cuisine  
(NZQF Level 4) or equivalent

## Diplôme Avancé Culinaire in Cuisine or Pâtisserie (9 months)

### TERM 1

70% Practical and 30% Theory  
Duration: 10 weeks

### TERM 2

70% Practical and 30% Theory  
Duration: 10 weeks

### TERM 3 INTERNSHIP

100% Industry Internship  
Duration: 10 weeks

### THEORY - CORE OBJECTIVES

- » Develop knowledge of the selection and application of staffing strategies to meet performance targets, primarily:
  - Staffing strategies
  - Staff management
  - Conflict resolution
- » Develop knowledge of planning and monitoring culinary operations:
  - Purchasing and store management
  - Maintenance schedules
  - Operating procedures
  - Compliance requirements
  - Work-flow
- » Identification, as well as management of food safety

### PÂTISSERIE - CORE OBJECTIVES

- » Plan and produce a range of classic and contemporary French Pâtisserie goods employing advanced techniques:
  - Yeast goods (sour-dough, dietary)
  - Hot and cold plated desserts
  - Modern tarts employing new textures and glazing
  - Confectionery and moulded chocolate
  - Molecular desserts (e.g. foam, gel, caviar, spherification, dehydration)
  - Dietary specific entremets design and decoration
  - Artistic chocolate show pieces using different techniques
- » Research-plan, develop, refine and trial desserts and bread menus suitable for restaurant service. Serve finalised menu to guests in our training restaurant

### CUISINE - CORE OBJECTIVES

- » Plan and produce a range of French dishes employing advanced preparation, cookery and presentation techniques such as:
  - Molecular cuisine (e.g. fluid gel, caviar, reverse and basic spherification, foam, dehydration, edible paper)
  - Fermented vegetables (e.g. kimchi)
  - Fermented drinks (e.g. kombucha)
  - Introduction to cheese and yoghurt making
  - Charcuterie (e.g. smoked salmon, bresaola, porc saucisson, chorizo)
- » Evolving a dish using innovation and more complex techniques
- » Design degustation menus suitable for implementation in a commercial kitchen. Followed by serving finalised menu to guests in our training restaurant

### ENTRY CRITERIA

Academic IELTS test score of 5.5 with no sub-score less than 5.0 (or test equivalent)  
Over 16 years old  
Completed NZQF level 4 certificate in a related field

### CAREER PATHWAYS

Hotel, Restaurant or Private Chef  
Speciality Pâtisserie Chef  
Baker, Chocolatier or Cake Designer  
Culinary Artist  
Catering Manager  
Menu and Recipe Developer

### PROGRAMME FACTS

NZQF level 5 (120 Credits)  
Duration: 9 Months  
The last term is an internship within the industry





# Diplôme Avancé Culinaire

(NZQF Level 5)

## Internship Program

The internship experience prepares you for the vibrant, fast-paced hospitality industry. It consolidates practical and theoretical knowledge already gained while completing the prerequisite Culinary Human Resource Management and Culinary Operations Management courses at Le Cordon Bleu.

The internship occurs in the final 10 weeks of the programme and is set in advanced culinary establishments, both in New Zealand and internationally, with industry-leading reputations for gastronomic excellence and creative thinking. During the internship, you will expand your knowledge in pâtisserie or cuisine, whilst developing industry contacts and gaining invaluable experience to feature on your resume.

Students will be prepared for industry experience through workshops on developing professionalism, interview and presentation skills, and resume preparation. Assistance is provided to identify and secure an appropriate internship experience for you, taking into account where you would like to go and the type of business you would like to work in. The Student Services Team will guide students during their internship and will manage all aspects of pastoral care.

Each internship is a real-life opportunity to prepare and present a wide range of advanced larder, meat, poultry and fish dishes or alternatively pâtisserie, yeast goods, confiserie and hot and cold desserts. The outcome will be an actual, vivid portfolio of advanced dishes you have successfully created for service in a high-quality commercial environment. The internship also includes observation and analysis of the foundations of the culinary industry, such as: workflow, operating procedures, staffing strategies and menu planning/design.

This will enable students to develop reflective and critical thinking skills, and analyse their own performance in achieving these organizational objectives.

This well-rounded understanding of theoretical concepts, matched with advanced commercial culinary preparation, makes students work ready.



Alumnus Joshua Ross earns 3rd place on the podium at the International Young Chefs Competition 2022!

Jeune Chefs des Rôtisseurs New Zealand 2021 winner and Le Cordon Bleu New Zealand campus alumnus, Joshua Ross, competed for the title of Jeune Chefs des Rôtisseurs 2022 against 17 other competitors from Europe, Asia and the Americas.

Contenders were given the same ingredients in a mystery box, and Joshua came third place winner.

The competition was held in Le Cordon Bleu Mexico campus on 8th October 2022.

**Joshua Ross**

International des Jeunes Chefs Rôtisseurs 2022  
3rd place winner

I have had a lot of interns from Le Cordon Bleu, students are able to work on their own and their attitude is an example... by far the best I have worked with.

**Executive Pastry Chef  
Sofitel**





# Bachelor of Culinary Arts & Business

## (NZQF Level 7)

### Programme Overview

The Bachelor of Culinary Arts and Business will prepare graduates to enter and manage world-class culinary businesses in a globally competitive environment. This innovative degree programme focuses on developing knowledge and appreciation of fine food and beverage in a 'farm to plate' context, and how this is successfully applied in a range of business oriented culinary settings. Students will learn to conceptualize, create, promote, commercialise, and manage the culinary product or service in a global context.

The unique Bachelor of Culinary Arts and Business course has two pathways (electives), Food Entrepreneurship and Hospitality Management aligning with current global trends in food production and hospitality business management. Having pathways allows students the option of specialising in a focused area of interest complementing the core courses that offer a broad skill set.

The Bachelor of Culinary Arts and Business (**Food Entrepreneurship pathway**) represents a departure from conventional culinary arts degrees in so far as fundamental French culinary techniques and methods form a core within a broader academic approach to food and wine-related business practice. It includes embedded practical components, which introduce students to small-scale food production techniques and products (bread, cheese, wine, brewing and small goods). Students' taste appreciation is developed in accordance with current professional requirements and applied equally to product quality assessment.

The Bachelor of Culinary Arts and Business (**Hospitality Management pathway**) incorporates all aspects of Hospitality Management. Courses have been designed to produce graduates who will manage and lead within a diverse range of small to medium sized businesses (SMEs), to transnational and global enterprises, which make up the broad character of the hospitality sector.



### Entry Criteria

- Academic evidence of equivalence to New Zealand and university entrance.
- Academic IELTS score of 6.0 with no band score lower than 5.5 (or test equivalent)
- 17 years old (no upper age limit)

### Programme Facts

**Level:** NZQF (Level 7)

**Credits:** 360 credits

**Duration:** 3 years

**Intakes:** February, August





# Bachelor of Culinary Arts & Business

## (NZQF Level 7)

### Structure

This programme of study requires completion of 360 credits and involves the equivalent of three years, 32-weeks of full-time study (per year). In each year students are expected to complete 120 credits. The degree is a three-year programme. Each year is divided into two semesters of 16 weeks with a mix of compulsory and elective courses. Recognition of Prior Learning (RPL) is available under the formal application process.

#### Compulsory Subjects

##### Year 1

Cuisine Fundamentals  
Food and Beverage Operations & Service  
Patisserie  
Wine and Beverage Fundamentals Accounting  
Principles and Practice Food Quality  
Management Systems Hospitality Experience  
+ 1 15 credit elective

##### Year 2

Human Resource Management  
Marketing Principles  
Volume & External Catering Management  
  
+ 1 15 Credit elective  
Hospitality Management  
Management Information Systems  
+ 2 15 credit electives

##### Year 3

Contemporary Industry Trends & Issues  
Ethical Food and Wine  
Professional Practice  
Strategic for Globalised Hospitality  
Co-operative Education Project (1 Semester Internship)

#### Electives (Subject to student numbers)

##### Food Entrepreneurship Pathway

###### Year 1

Advanced Cuisine  
Food and Beverage Cost Control  
Kitchen Operations Management

###### Year 2

Culinary Applications  
Menu Management  
Aesthetics of Food and Wine  
  
Professional Gastronomic Practice

##### Hospitality Management Pathways

###### Year 1

Food and Beverage Cost Control  
Management

###### Year 2

Hospitality Management  
Restaurant Concepts  
Quality Services Management





## *Co-Operative Education Project (Internship)*

This is the capstone course of the Bachelor of Culinary Arts and Business Degree. It allows students to apply the skills and knowledge acquired in Food Entrepreneurship and/or Hospitality Management, in a supervised real-world situation. The project is individually tailored to each student's area of specialist interest and provides an opportunity for students to develop the understanding of their chosen area. Students are required to gain placement within a hospitality organisation in New Zealand or overseas, which allows them to observe, and problem solve services, policies, processes and procedures in the mindset to design/develop a potential improvement.

The expectation is that students will complete workplace learning within the business whilst observing operations to gather pertinent data. Comparisons between theory and actual occurrence will then be made. The findings are then analyzed through problem solving and critical analysis, and conclusions about the organization will be made with recommendations of improved design, policy, process and/or procedure.

The workplace learning is supervised by a LCBNZ academic staff member who first verifies the appropriateness of workplace for the project. The supervisor monitors the management of students through regular visits for national placements and regular electronic contact with the student and industry supervisor where visits are not possible.

The Project Management (CB308) course completed prior to the Co-operative Education Project can in part prepare the students in areas such as project scope, deliverables, duration, cost, and risk management.

## **Alumni Success Stories**

“My experience at Le Cordon Bleu New Zealand gave me a broader understanding in hospitality management and business which has helped me open my own Pâtisserie, Grace Pâtisserie.”

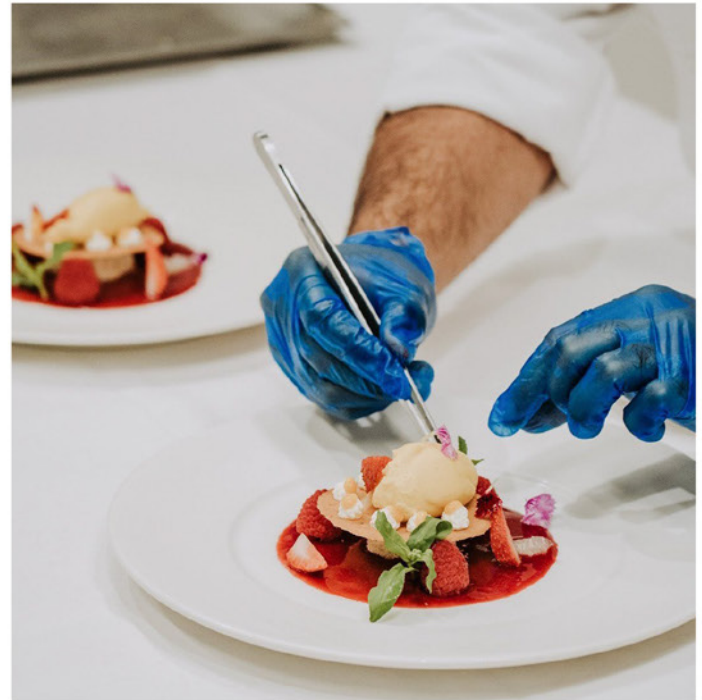
Mariah Grace - Owner - Grace Pâtisserie

“In Le Cordon Bleu New Zealand I've learned a lot about the fundamentals that help me to pursue my dream and goals”.

Cheryl Gunawan - Master Chef Indonesia Season 9 Winner - Owner - CHER

“Use what you have. Do what you can with no inhibitions. That is what Le Cordon Bleu New Zealand taught me. This has influenced my constant yearning to always question, improve and innovate”.

Vaibhav Vishen - Owner—Chaat Street, Degree Lecturer, Le Cordon Bleu New Zealand.





# Bachelor of Culinary Arts & Business (NZQF Level 7)

## Graduate Outcomes

The following outlines the key knowledge, skills, attitudes and values graduates will have when they successfully complete this programme:

- Apply skills and knowledge associated with the field of culinary management and hospitality operations in a business setting.
- Demonstrate and critique professional behaviours and attitudes appropriate to the ever changing hospitality business sector.
- Operate independently and in a team environment appropriate to culinary management and hospitality business operations.
- Display a commitment to professional practice and continuous improvement of knowledge through critical analysis and research.
- Demonstrate the fundamental principles of cultural safety in their interactions with others, maintaining a philosophy of ethical and cultural integrity within a global context.
- Evaluate organizational and cultural frameworks in the New Zealand cultural context to explore different world views and values to inform culinary management and hospitality operation best practice.

## Work Opportunities

International students enrolled on the degree programme are encouraged to experience and contribute to the New Zealand hospitality industry. The location of LCBNZ in Wellington gives students a range of employment opportunities. Graduates from the programme have secured employment as chefs, food producers, hospitality managers, marketing managers and operations managers. Some graduates have also opened their own businesses.

## Study Opportunities for New Zealand Industry Personnel

New Zealand culinary and hospitality professionals may wish to access programmes for on-going professional development, and short, intensive programmes. The professional development opportunities offered meet this need for professional renewal.



Mariah Grace



Vaibhav Vishen



Cheryl Gunawan



# Le Grand Diplôme (NZQF Level 4)

## Le Grand Diplôme

### Diplôme de Cuisine

New Zealand certificate in  
French Cuisine (NZQF Level 4)



### Diplôme de Pâtisserie

New Zealand certificate in  
French Pâtisserie (NZQF Level 4)

#### BASIC CUISINE

Level 2 NZQF – 10 weeks Prerequisite:  
None

#### INTERMEDIATE CUISINE

Level 3 NZQF – 10 weeks  
Prerequisite: Basic Cuisine

#### SUPERIOR CUISINE

Level 4 NZQF – 10 weeks Prerequisite:  
Intermediate Cuisine

#### BASIC PÂTISSERIE

Level 2 NZQF – 10 weeks Prerequisite:  
None

#### INTERMEDIATE PÂTISSERIE

Level 3 NZQF – 10 weeks  
Prerequisite: Basic Pâtisserie

#### SUPERIOR PÂTISSERIE

Level 4 NZQF – 10 weeks  
Prerequisite: Intermediate Pâtisserie

This course contains 90% practical and 10% theoretical learning

#### ENTRY CRITERIA

Academic IELTS test score of 5.5  
with no sub-score less than 5.0 (or  
test equivalent)  
Over 16 years old

#### CAREER PATHWAYS

Hotel, Restaurant Chef or Private Chef  
Speciality Pâtisserie Chef  
Baker, Chocolatier or Cake Designer

#### PROGRAMME FACTS

NZQF level 4 (240 Credits)  
Duration: 18 Months  
(2 x 9 month certificates)





# Application Process

Applications can be made in person at our Wellington Campus, or alternatively applications and enrolment enquiries may also be sent directly to our Student Admissions Team: [enrol@cordobleu.edu](mailto:enrol@cordobleu.edu)  
An application form and enrolment guide can be found on our website: [www.cordobleu.co.nz](http://www.cordobleu.co.nz)

## **SELECT YOUR COURSE**

Read our prospectus or visit [www.cordobleu.co.nz](http://www.cordobleu.co.nz) and decide the programme you want to study.

## **ENROL**

Complete the Enrolment Form and email the signed form to [enrol@cordobleu.edu](mailto:enrol@cordobleu.edu) with supporting documentation:

- Signed application/enrolment form
- Certified copy of your passport or birth certificate
- Evidence of English proficiency (if English is not your first language)

## **RECEIVE OFFER LETTER**

We will assess your application and if you are accepted we will send you a letter of offer (This includes payment details and our terms and conditions).

## **PAY TUITION FEES**

Upon receiving your letter of offer, please start to organise your tuition fee payment to secure your place of study.

\*It takes 4-8 weeks to process the visa application. Therefore fees must be paid at least 2 months prior to course start date.

## **APPLY FOR VISA**

We will issue you an official receipt once we have received your fee payment. Then use the receipt and offer of place to apply for a student visa.

## **PLAN YOUR TRIP**

Start planning your trip, find accommodation and purchase your medical and travel insurance (if you have not purchased our insurance).



## CONTACT US:

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**PHONE:** +64 4 472 9800

**WEBSITE:** [www.cordonbleu.co.nz](http://www.cordonbleu.co.nz)



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