

MASTER THE CULINARY ARTS



DIPLOMA

DIPLÔME DE CUISINE (Level 4) | DIPLÔME DE PÂTISSERIE (Level 4)
DIPLÔME AVANCÉ CULINAIRE (Level 5)

Intakes

JANUARY | APRIL | JULY | OCTOBER

DIPLÔME DE PÂTISSERIE

DIPLÔME® DE PÂTISSERIE 9 MONTHS

BASIC PÂTISSERIE CERTIFICATE

NZQF LEVEL 2 | 10 WEEKS

Prerequisite:
None



INTERMEDIATE PÂTISSERIE CERTIFICATE

NZQF LEVEL 3 | 10 WEEKS

Prerequisite:
Basic Pâtisserie



SUPERIOR PÂTISSERIE CERTIFICATE

NZQF LEVEL 4 | 10 WEEKS

Prerequisite:
Intermediate Pâtisserie

3 CERTIFICATES, 1 DIPLOMA

Our diploma programmes can be completed one 10-Week Certificate at a time, or all at once over 9 months.

Learn the fundamental skills and procedures mastered by French chefs over a century ago. These techniques remain the core of kitchen operation across the globe. A Le Cordon Bleu diploma enables you to seamlessly enter any kitchen, anywhere in the world.

A HIGHER EDUCATION PATHWAY

Our level 4 Diplôme combined with the level 5 Diplôme Avancé Culinaire will provide you with the prerequisites needed for a bachelors degree.

CAREER PATHWAYS

- Pastry Chef
- Head Pâtissier
- Catering Manager
- Cake Designer
- Chocolatier

ENTRY REQUIREMENTS

Aged 16+

Academic IELTS test score of 5.5 with no sub-score less than 5.0 or test equivalent.

(Our 10 week Basic Certificate studied alone requires an IELTS score of 5.0)



LE GRAND DIPLOME®

Combine Diplôme de Pâtisserie and Diplôme de Cuisine into a 18 month programme. Master all aspects of the culinary arts.

Learn from
LE CORDON BLEU® CHEFS

“ Since 2012, Le Cordon Bleu New Zealand has continued the tradition of excellence that was birthed in Paris over 125 years ago. We are proud to be recognised as a category 1 education provider, the top ranking for institutes in New Zealand.

Our team of chefs have decades of combined experience in the hospitality industry, from Michelin starred restaurants to 5 star luxury resorts, you will learn skills tailored for the industry from experts in the field. Every chef has their specialty, no matter what your interest is, we have a chef that can guide you personally towards your goals.

We look forward to welcoming you to our Wellington campus, it is a privilege to be a part of your culinary journey. ”

Sébastien Lambert

*Technical Director &
Head Chef de Pâtisserie*

Le Cordon Bleu New Zealand



DIPLÔME DE CUISINE

DIPLÔME® DE CUISINE 9 MONTHS

BASIC CUISINE CERTIFICATE

NZQF LEVEL 2 | 10 WEEKS

Prerequisite:
None



INTERMEDIATE CUISINE CERTIFICATE

NZQF LEVEL 3 | 10 WEEKS

Prerequisite:
Basic Cuisine



SUPERIOR CUISINE CERTIFICATE

NZQF LEVEL 4 | 10 WEEKS

Prerequisite:
Intermediate Cuisine

3 CERTIFICATES, 1 DIPLOMA

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A HIGHER EDUCATION PATHWAY

Our level 4 Diplôme combined with the level 5 Diplôme Avancé Culinaire will provide you with the prerequisites needed for a bachelors degree.

CAREER PATHWAYS

- Commis Chef
- Sous Chef
- Head chef
- Private Chef
- Chef Caterer

ENTRY REQUIREMENTS

Aged 16+

Academic IELTS test score of 5.5 with no sub-score less than 5.0 or test equivalent.

(Our 10 week Basic Certificate studied alone requires an IELTS score of 5.0)



LE GRAND DIPLOME®

Combine Diplôme de Pâtisserie and Diplôme de Cuisine into a 18 month programme. Master all aspects of the culinary arts.



“The knowledge that I’ve learned from Le Cordon Bleu has really helped me excel as a chef.”

Max Loh

*Nestlé Golden Chef's Hat
2022 Silver Medallist*

*Beef and Lamb Young Chef Ambassador
2023 finalist*

Le Grand Diplôme®

Diplôme de Boulangerie

Le Cordon Bleu New Zealand



DIPLÔME AVANCÉ CULINAIRE

DIPLÔME® AVANCÉ CULINAIRE NZQF Level 5 | 9 MONTHS

TERM 1
70% Practical | 30% Theory
10 WEEKS
Prerequisite:
Diplôme de Cuisine
or Diplôme de Pâtisserie



TERM 2
70% Practical | 30% Theory
10 WEEKS
Prerequisite:
Term 1



TERM 3
100% Industry Internship
10 WEEKS
Prerequisite:
Term 2

THE FUTURE OF GASTRONOMY

Take the next step in culinary mastery employing advanced techniques in either cuisine or pâtisserie. Enter the world of molecular gastronomy as you learn to reshape the molecular structures of ingredients. Develop operation procedures and design menus to be served in restaurant environments. Leave ready to fully manage a professional kitchen.

ENTER THE INDUSTRY

Spend 10 weeks interning in advanced culinary establishments, gaining real world experience within New Zealand or internationally. Tailor your placement towards your career goals and utilise our significant industry connections. Build a vivid portfolio of high-quality dishes made for a commercial environment.

CAREER PATHWAYS

- Hotel, Restaurant, or Private chef
- Specialty Cuisine/Pâtisserie chef
- Baker, Chocolatier, or Cake Designer
- Catering Manager
- Menu and Recipe Developer

ENTRY REQUIREMENTS

Aged 16+

Academic IELTS test score of 5.5 with no sub-score less than 5.0 or test equivalent.

Completed NZQF level 4 certificate in a related field.





"I spent 18 months in Le Cordon Bleu New Zealand and it was the best 1.5 years of my life.

I met new friends, new family, great mentors, learned new culture, and got some amazing experience in the New Zealand kitchen industry."

Belinda Christina

Winner of MasterChef Indonesia Season 11

Diplôme Avancé Culinaire in Cuisine

Diplôme de Cuisine

Le Cordon Bleu New Zealand



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