

MASTER THE CULINARY ARTS



BACHELOR

BACHELOR OF CULINARY ARTS AND BUSINESS (Level 7)

Intakes

FEBRUARY | AUGUST

BACHELOR OF CULINARY ARTS & BUSINESS

BACHELOR OF CULINARY ARTS AND BUSINESS 3 YEARS

YEAR 1

NZQF LEVEL 5 | 120 CREDITS

Gain first hand kitchen and service experience.

YEAR 2

NZQF LEVEL 6 | 120 CREDITS

Learn to conceptualize, create, promote, commercialise, and manage culinary products & services.

YEAR 3

NZQF LEVEL 7 | 120 CREDITS

Spend your final 6 months interning in a workplace anywhere in the world.

KNOW THE INDUSTRY

The Bachelor of Culinary Arts and Business (BCAB) will immerse students in the New Zealand hospitality sector, developing knowledge and appreciation of fine food and beverage in a 'paddock to plate' context. Students will gain first hand insights into business management from producers, suppliers, and front of house operations. The capstone course of the degree is a 6 month internship where students will apply their knowledge in a supervised real world environment. Graduates are eligible for a 3 year post study work visa to grow your career in New Zealand.

BECOME AN OWNER & OPERATOR

Acquire the knowledge and skills necessary to manage and lead within a diverse range of small to medium sized businesses (SMEs), to transnational and global enterprises. Graduate with the confidence to navigate and climb the industry ladder or pave your own way by becoming a business owner.

CAREER PATHWAYS

- Entrepreneur
- Food and Beverage Manager
- Restaurant Manger
- Menu and Recipe Developer
- Event and Catering Manager

ENTRY REQUIREMENTS

Aged 17+

Academic IELTS test score of 6.0 with no band score less then 5.5 or test equivalent.

Academic evidence of equivalence to New Zealand university entrance.



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



BACHELOR OF CULINARY ARTS AND BUSINESS

KEY ADVANTAGES

45% PRACTICAL STUDY

Students will put theory into practice as they learn authentic fundamental French culinary techniques in our state-of-the-art kitchen classrooms. Students will also serve real customers in our practice restaurant and understand front of house operations.

15% ACADEMIC MERIT SCHOLARSHIP

International students are welcome to apply for a 15% academic merit scholarship over the last two years of study. To be eligible in the second year, a student is required to maintain a 80% score average throughout their first year. This criterion also applies to the third year. Applications must be sent prior to the degree start date.

20 HOURS PART TIME WORK

Students are eligible to work 20 hours part time while conducting their full time studies. New Zealand offers workers one of the highest minimum wages in world, start your hospitality career earning a fair wage.

3 YEAR POST STUDY WORK RIGHT

Graduates are eligible to apply for a 3 year post study work visa, make use of the strong industry connections formed throughout the degree and grow your career in New Zealand.

6 MONTH INTERNSHIP

During the last year of study, students are required to work in industry to complete the academic requirements of the Co-operative Education Project. Students spend one semester working with a culinary business on a project of their choosing.



“Le Cordon Bleu is a world renowned brand, when you think of quality culinary education there is no doubt that it tops most lists.”

Varun Toorkey

*Bachelor of Culinary Arts and Business
Le Cordon Bleu New Zealand*



BACHELOR OF CULINARY ARTS AND BUSINESS

COURSE STRUCTURE

CHOOSE YOUR PATHWAY

Attune the degree to your career goals with the Bachelor of Culinary Art and Business' two elective pathways, Food Entrepreneurship and Hospitality Management. Tailored for global interests in food production and hospitality business management, students are able to specialise in a focused area of interest.

Elective choice and course availability are dependent on enrollment numbers*

COMPULSORY	ELECTIVES	
YEAR 1	FOOD ENTREPRENEURSHIP	HOSPITALITY MANAGEMENT
<ul style="list-style-type: none"> • Cuisine Fundamentals • Food and Beverage Operation and Service • Pâtisserie Fundamentals • Wine and Beverage Fundamentals • Accounting Principles and Practice • Food Quality Management Systems • Hospitality Experience • 1 Elective 	<ul style="list-style-type: none"> • Advanced Cuisine 	<ul style="list-style-type: none"> • Food and Beverage Cost Control

YEAR 2	FOOD ENTREPRENEURSHIP	HOSPITALITY MANAGEMENT
<ul style="list-style-type: none"> • Human Resource Management • Marketing Principles • Volume & External Catering Management • Wine and Beverage Fundamentals • 1 Elective • Hospitality Management • Management Information Systems • 2 Electives 	<ul style="list-style-type: none"> • Culinary Applications • Aesthetics of Food and Wine • Professional Gastronomic Practice 	<ul style="list-style-type: none"> • Hospitality Management • Restuarnt Concepts • Quality Services Management

YEAR 3
<ul style="list-style-type: none"> • Contemporay Industry Trends & Issues • Ethical Food & Wine • Professional Practice • Strategic for Globalised Hospitality • Co-operative Education Project



"Hospitality is a really good way to travel. Le Cordon Bleu is also a really great institution to do it with because it's such an internationally recognised school."

Brooke Elliott

*Bachelor of Culinary Arts and Business
Le Cordon Bleu New Zealand*





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