



# LE GRAND DIPLOME

## *Diplôme de Cuisine • Diplôme de Pâtisserie*

The Grand Diplôme is composed of the Cuisine and Pâtisserie diplomas.

The Cuisine or Pâtisserie diplomas are awarded after successful completion of the three certificate levels (Basic, Intermediate and Superior). Students can choose to study cuisine or pâtisserie, or both simultaneously.

### Le Grand Diplôme

(Basic, Intermediate and Superior Cuisine and Pâtisserie)

Term I 2009	January 6 to August 27, 2009
Term II 2009	March 23 to November 6, 2009
Term III 2009	June 15, 2009 to March 19, 2010
Term IV 2009	September 1 <sup>st</sup> , 2009 to June 4, 2010

35 955 €

### Diplôme de Cuisine

(Basic, Intermediate and Superior Cuisine)

Term I 2009	January 6 to August 27, 2009
Term II 2009	March 23 to November 6, 2009
Term III 2009	June 15, 2009 to March 19, 2010
Term IV 2009	September 1 <sup>st</sup> , 2009 to June 4, 2010

21 900 €

### Diplôme de Pâtisserie

(Basic, Intermediate and Superior Pâtisserie)

Term I 2009	January 6 to August 27, 2009
Term II 2009	March 23 to November 6, 2009
Term III 2009	June 15, 2009 to March 19, 2010
Term IV 2009	September 1 <sup>st</sup> , 2009 to June 4, 2010

16 055 €

### + Wine & spirits program (3 modules - 36 course hours)

910 €

### BREAKS\* :

*March 19 to 21, 2009*

*June 8 to 13, 2009*

*August 28 to 31, 2009*

All diplomas include the uniform, the equipment and student activities.

Note: the application fee of 1500 € for a Diplôme de Cuisine, Diplôme de Pâtisserie or Grand Diplôme must accompany the application form and will be deducted from the total tuition. This application fee will be debited once the student has been accepted by the admissions jury.

\* No diploma or certificate courses are scheduled during this period, but other short programs are available.

# CERTIFICATES IN CUISINE AND / OR PÂTISSERIE

Le Cordon Bleu program is divided into three levels, basic intermediate and superior. Students obtain a certificate after successful completion of a level. Students can choose to study cuisine or pâtisserie, or both. However if studying cuisine and pâtisserie at the same time, then the same levels must be taken simultaneously.

Students can choose to study one, two or three levels. Upon completion of the three certificate levels, a Diplôme de Cuisine and/or Diplôme de Pâtisserie is awarded.

## *Cuisine Certificates*

### **Basic Cuisine \***

Term I 2009	January 6 to March 18, 2009
Term II 2009	March 23 to June 5, 2009
Term III 2009	June 15 to August 27, 2009
Term IV 2009	September 1 <sup>st</sup> to November 6, 2009

7 750 €

### **Intermediate Cuisine**

Term I 2009	January 6 to March 18, 2009
Term II 2009	March 23 to June 5, 2009
Term III 2009	June 15 to August 27, 2009
Term IV 2009	September 1 <sup>st</sup> to November 6, 2009

7 600 €

### **Superior Cuisine**

Term I 2009	January 6 to March 18, 2009
Term II 2009	March 23 to June 5, 2009
Term III 2009	June 15 to August 27, 2009
Term IV 2009	September 1 <sup>st</sup> to November 6, 2009

7 700 €

## *Pâtisserie Certificates*

### **Basic Pâtisserie \***

Term I 2009	January 6 to March 18, 2009
Term II 2009	March 23 to June 5, 2009
Term III 2009	June 15 to August 27, 2009
Term IV 2009	September 1 <sup>st</sup> to November 6, 2009

5 650 €

### **Intermediate Pâtisserie**

Term I 2009	January 6 to March 18, 2009
Term II 2009	March 23 to June 5, 2009
Term III 2009	June 15 to August 27, 2009
Term IV 2009	September 1 <sup>st</sup> to November 6, 2009

5 550 €

### **Superior Pâtisserie**

Term I 2009	January 6 to March 18, 2009
Term II 2009	March 23 to June 5, 2009
Term III 2009	June 15 to August 27, 2009
Term IV 2009	September 1 <sup>st</sup> to November 6, 2009

5 700 €

\*Uniform, equipment and student activities included.

Note: the application fee of 500 € for each certificate must accompany the application form and will be deducted from the total tuition. This application fee will be debited once the student has been accepted by the admissions jury.

# INTENSIVE DIPLOMAS AND CERTIFICATES

Intensive programs have the same curriculum as the diploma and certificate programs.

These are accelerated programs allowing students to obtain one or more certificates or diplomas in a shorter period of time. Students can choose to do one level only in cuisine or pâtisserie, or take the entire program to obtain a diploma. Since these programs are intensive, students can only take one at the time : cuisine or pâtisserie.

These programs are perfect for students with limited time giving them the opportunity to take one level one year and continue the following year. Upon successful completion of the three certificate levels a Diplôme de Cuisine or Diplôme de Pâtisserie will be awarded.

## *Intensive Diplomas*

Most of these diplomas combine regular terms with one or two intensive terms.

### **Diplôme de Cuisine**

Term IV 2008	November 17, 2008 to June 5, 2009
Term III 2009	June 22 to December 17, 2009
Term IV 2009	September 1 <sup>st</sup> , 2009 to March 19, 2010
Term IV 2009	November 12, 2009 to June 4, 2010

21 900 €

### **Diplôme de Pâtisserie**

Term IV 2008	November 17, 2008 to June 5, 2009
Term III 2009	June 29 to December 17, 2009
Term IV 2009	September 1 <sup>st</sup> , 2009 to March 19, 2010
Term IV 2009	November 12, 2009 to June 4, 2010

16 055 €

### **BREAKS\* :**

*July 24 to August 31, 2009*

*December 18, 2009 to January 5, 2010*

All diplomas include the uniform, equipment and student activities.

\* No diploma or certificate courses are scheduled during this period, but other short programs are available.

## *Intensive Cuisine Certificates*

### **Basic Cuisine\***

Term III 2009	June 22 to July 24, 2009
Term IV 2009	November 12 to December 17, 2009

7 750 €

### **Intermediate Cuisine**

Term IV 2009	November 12 to December 17, 2009
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7 600 €

### **Superior Cuisine**

Term IV 2009	November 12 to December 17, 2009
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7 700 €

## *Intensive Pâtisserie Certificates*

### **Basic Pâtisserie\***

Term III 2009	June 29 to July 24, 2009
Term IV 2009	November 12 to December 17, 2009

5 650 €

### **Intermediate Pâtisserie**

Term IV 2009	November 12 to December 17, 2009
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5 550 €

### **Superior Pâtisserie**

Term IV 2009	November 12 to December 17, 2009
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5 700 €

\*Uniform, equipment and student activities included.

Note: the application fee of 500 € for each certificate or of 1500 € for a Diplôme de Cuisine, Diplôme de Pâtisserie or Grand Diplôme must accompany the application form and will be deducted from the total tuition. This application fee will be debited once the student has been accepted by the admissions jury.

# CONTINUING EDUCATION -

## *Perfecting skills in Cuisine and Pâtisserie*

The "Continuing Education Programs" in cuisine and pâtisserie are ideal for those looking to perfect and learn new techniques and to discover new products, textures and technologies.

### **Cuisine Program**

*This program includes the following modules :*

International Influences	April 27 to 30, 2009 September 15 to 18, 2009	1 650 €*
Natural and Light Cuisine Techniques	May 4 to 7, 2009 September 22 to 25, 2009	1 450 €*
Modern Star Cuisine	May 12 to 15, 2009 September 29 to October 2, 2009	1 750 €*

\* Complete program tuition : Le Cordon Bleu Students : 4 365 € / Other professionals : 4 610 €

### **Pâtisserie Program**

*This program includes the following modules :*

Entremets	March 30 to April 3, 2009 October 5 to 9, 2009	1 350 €*
Chocolate & Confectionary	April 7 to 10, 2009 October 13 to 16, 2009	1 350 €*
Plated Desserts & Viennoiserie	April 14 to 17, 2009 October 20 to 23, 2009	1 150 €*
Mastering Techniques in Sugar Art	April 21 to 24, 2009 October 27 to 30, 2009	1 350 €*

\* Complete program tuition : Le Cordon Bleu Students : 4 680 € / Other professionals : 4 940 €

## **WINE & SPIRITS PROGRAM**

Le Cordon Bleu offers a Wine and Spirits Program every trimester which is divided into 3 modules: Wine Essentials, French Wines and Vineyards, and Wines of the World. Each module is composed of six tastings in consecutive weeks. This program can be taken in parallel with the diplomas and/or certificates.

### **Wine Essentials**

Term I 2009	January 26 to March 2, 2009	359 €
Term II 2009	April 20 to May 25, 2009	
Term III 2009	July 6 to August 10, 2009	
Term IV 2009	September 21 to October 26, 2009 <i>September 24 to October 29, 2009 (in Japanese)</i>	

### **French Wines and Vineyards**

Term I 2009	January 27 to March 3, 2009	359 €
Term II 2009	April 14 to May 19, 2009	
Term III 2009	July 7 to August 18, 2009	
Term IV 2009	September 22 to October 27, 2009 <i>January 29 to March 5, 2009 (in Japanese)</i>	

### **Wines of the World**

Term I 2009	January 28 to March 4, 2009	359 €
Term II 2009	April 15 to May 20, 2009 <i>April 16 to May 28, 2009 (in Japanese)</i>	
Term III 2009	July 8 to August 12, 2009	
Term IV 2009	September 23 to October 28, 2009	

Special price for 3 modules - 36 course hours 910 €