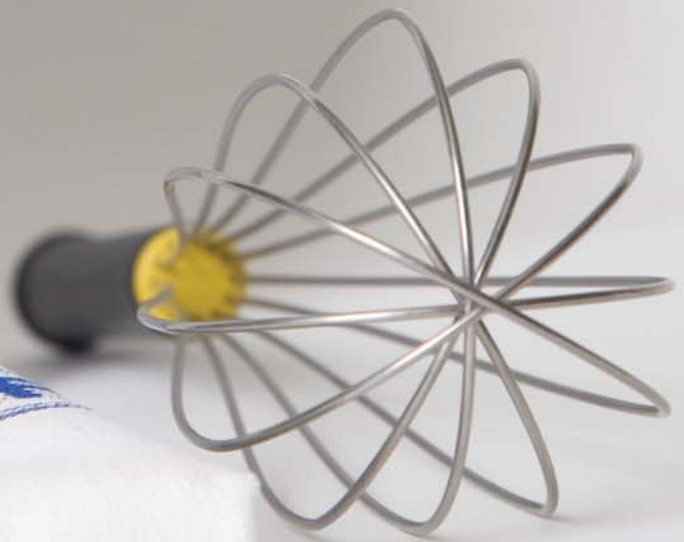




LE CORDON BLEU

London





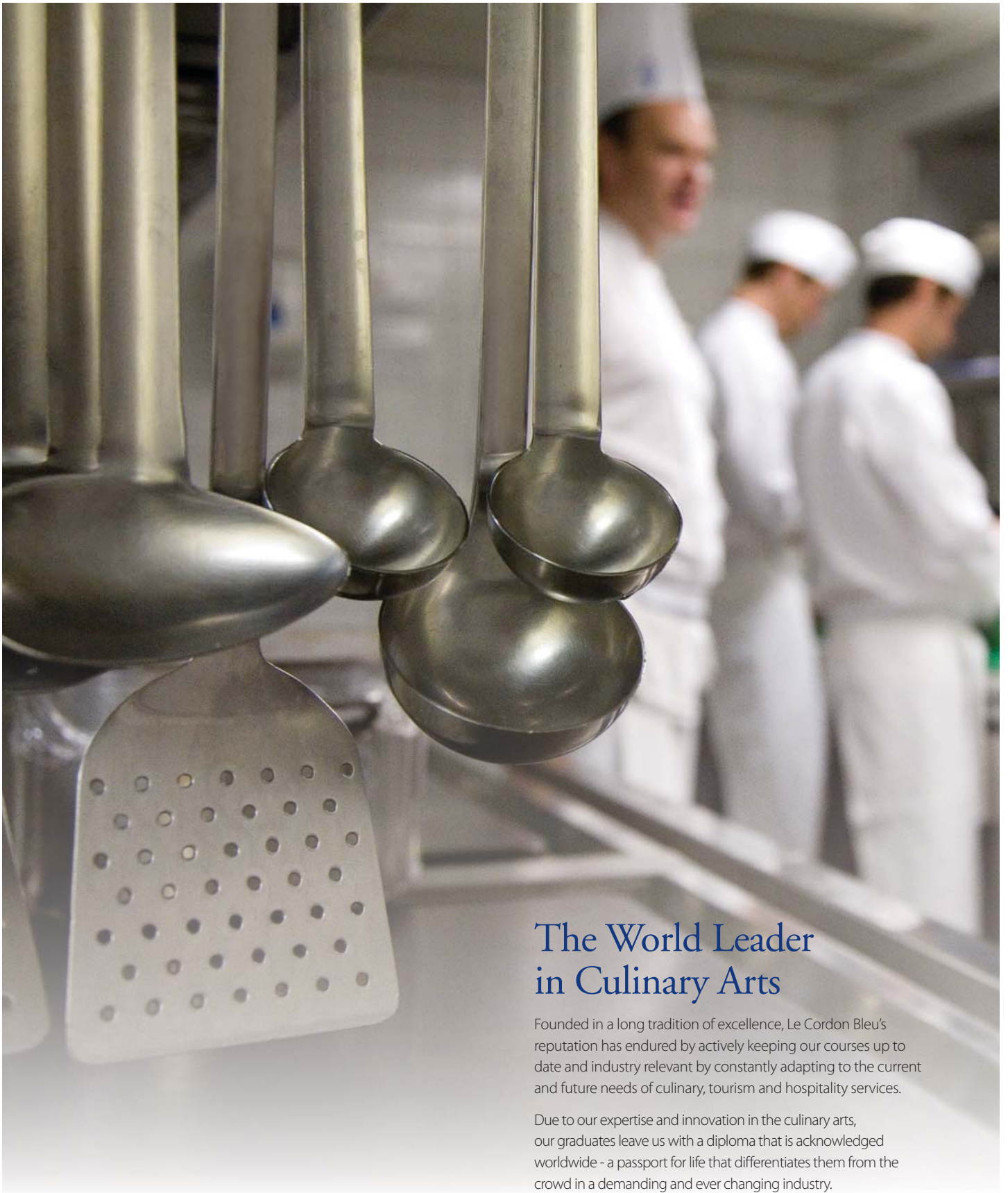
Welcome to Le Cordon Bleu

Le Cordon Bleu is dedicated to preserving and passing on the mastery and application of the Culinary Arts. For over 100 years our philosophy of achieving excellence through constant practice and reference has remained the same. We invite you to share our knowledge and passion for the culinary arts and look forward to welcoming you on a journey of discovery that will last a lifetime.

Amitiés Gourmandes

A handwritten signature in black ink that reads "André J. Cointreau". The signature is fluid and cursive, with the first name being the most prominent.

André J. Cointreau
President, Le Cordon Bleu



The World Leader in Culinary Arts

Founded in a long tradition of excellence, Le Cordon Bleu's reputation has endured by actively keeping our courses up to date and industry relevant by constantly adapting to the current and future needs of culinary, tourism and hospitality services.

Due to our expertise and innovation in the culinary arts, our graduates leave us with a diploma that is acknowledged worldwide - a passport for life that differentiates them from the crowd in a demanding and ever changing industry.

Through our international faculty comprised of over 80 distinguished Master Chefs, Le Cordon Bleu is dedicated to preserving and passing on the mastery and appreciation of the culinary arts to our students. Our Master Chefs have all trained in the world's finest restaurants, hotels and catering establishments; they enrich our curriculum with their own regional and professional culinary traditions.



Welcome to Le Cordon Bleu London

London is becoming the gastronomic capital of the world, attracting ambitious and talented chefs from around the globe. There is hardly a world cuisine that you won't find in this highly multi-cultural city. By living, studying and cooking in London, you will be at the heart of a rich variety of international cuisine and lifestyles - it is quite simply the experience of a lifetime!

Le Cordon Bleu in London is situated in the heart of the city's fashionable West End, right next to the shopping paradise of Oxford Street, the famous designer shops along Bond Street, the countless theatres, fine restaurants and the vibrant bars and cafés that make London one of the world's most exciting cities to live in.





“Le Cordon Bleu means excellence in anyone’s language”



Our Programmes

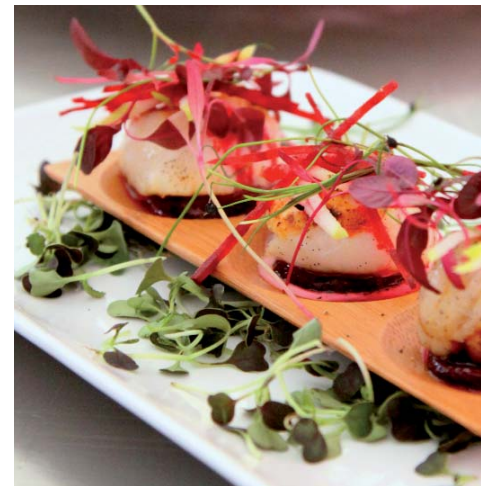
Le Cordon Bleu classic cycle teaches students to master the classic French techniques of Cuisine and Pâtisserie in a complete and systematic manner. The Le Cordon Bleu curriculum consists of three different levels in Cuisine and Pâtisserie: Basic, Intermediate and Superior. Students who successfully complete the three levels of study in each discipline receive Le Cordon Bleu Le Grand Diplôme, a highly acclaimed passport to the Culinary World!

Each level of study can be completed within eleven weeks. Students can earn a Diplôme de Cuisine or a Diplôme de Pâtisserie in less than one

year, or Le Grand Diplôme by combining Cuisine and Pâtisserie courses at each level of study.

Students who complete the Le Cordon Bleu Diploma in either Cuisine and/or Patisserie, will not only be awarded the industry's most recognised professional culinary diploma from Le Cordon Bleu, but they will also be awarded a certificate from the NCFE which is graded as IIQ Level 4 on the National Qualification Framework (NQF).

The Level 4 qualification is one of the highest practical culinary qualifications here in the UK.



Le Cordon Bleu Course Structure

Le Cordon Bleu Course Structure			Award
Basic Cuisine (Level 3) 11 weeks	Intermediate Cuisine (Level 3) 11 weeks	Superior Cuisine (Level 4) 11 weeks	Diplôme de Cuisine (Level 3/4) 9 Months
Basic Pâtisserie (Level 3) 11 weeks	Intermediate Pâtisserie (Level 3) 11 Weeks	Superior Pâtisserie (Level 4) 11 Weeks	Diplôme de Pâtisserie (Level 3/4) 9 Months
Basic Cuisine & Pâtisserie (Level 3) 11 weeks	Intermediate Cuisine & Pâtisserie (Level 3) 11 weeks	Superior Cuisine & Pâtisserie (Level 4) 11 weeks	Le Cordon Bleu Grand Diplôme (Level 3/4) 9 Months

Where Service Matters 

Le Cordon Bleu London is accredited by the
 **British Accreditation Council**
 for independent further and higher education

Diplôme de Cuisine



Basic Cuisine

The Basic Cuisine programme (Basic Certificate) opens the door to the adventures of French cuisine. From day one, you begin to master the basic skills: from how to hold a knife properly, to how to peel vegetables or how to truss a chicken. As the term progresses, techniques are layered on one another, and become more complex. Demonstrations become more menu-oriented, incorporating such elements as organisation, preparation, balance and timing. Students also learn how to use and integrate condiments, herbs and spices into their recipes producing a variety of flavours which complement the dishes prepared. As a solid grounding in basic cuisine, this programme is for beginners and experienced students alike.

Study Modules

- Basic knife skills
- French culinary terms and definitions
- The use and care of cookery equipment
- Implementing health, safety and hygiene procedures
- Kitchen Management 1
- Food preparation and mise en place
- Work organisation and planning
- Introduction to French Cuisine
- French classical cooking techniques
- Variations of cooking methods
- Fonds de Cuisine and foundation sauces production
- Commodities - Product recognition
- Introduction to Wine Knowledge 1
- Introduction to Cheese Knowledge 1



Intermediate Cuisine

The Intermediate Cuisine (Intermediate Certificate) programme introduces you to classic French regional dishes through which you will apply the techniques introduced in the Basic level programme.

Through practice and repetition, you begin to perform tasks more easily and instinctively. Intermediate Cuisine emphasises the importance of mise en place: understanding, organisation and production. Demonstrations highlight various kinds of presentations from platter to plate.

Prerequisite: Basic Cuisine

Study Modules

- Product origins and influences on French regional cuisine
- Perfecting professional kitchen skills
- Implementing health, safety and hygiene procedures
- More advanced technical cuts and presentation
- Food presentation techniques for platters and plates
- Further developments in personal creativity and discipline
- Introduction to Charcuterie
- Kitchen Management 2
- Commodities - Receiving and storage
- Wine Knowledge 2
- French Regional Cheese Knowledge 2



Superior Cuisine

The Superior Cuisine (Superior Certificate) programme culminates in Le Diplôme de Cuisine Le Cordon Bleu (Cuisine Diploma). You will learn about the current evolution of French cuisine. Full menus, demonstrated by the chefs, are inspired by trends from today's top kitchens. Some recipes are original; others are contemporary interpretations of the classics. The ingredients are richer and more refined: exposing the students to working with such ingredients as foie gras, truffles and lobster. Now well-versed in French culinary skills, you are encouraged in Superior Cuisine to be more creative in both taste and presentation.

Prerequisite: Intermediate Cuisine

Study Modules

- Precision and efficiency in the kitchen
- Kitchen Management 3
- Implementing health, safety and hygiene procedures
- Mastery of intricate techniques and methods
- Recipe production with high quality and rare produce
- Mastery of classic "haute cuisine"
- Adaptation of menus based on the season and product availability
- Mastery of presentation and decoration
- Wine Knowledge 3
- Cheese Knowledge 3
- Extended personal creativity and discipline (mystery basket)
- Readiness for working in industry (Student Event)

Superior course students hold a Student Event dinner. The group has to work together to create a four- to five-course dinner menu in a team environment. This gives students the opportunity to demonstrate the skills they have acquired over their Diploma course and their creativity. The event gives students a taste of working in the industry - producing food in quantity, working as a team, working to a deadline, working to a budget, exposure to the restaurant environment. The event is marked and contributes to students' overall grade. The Student Event is unique to London's Superior programme.



Diplôme de Pâtisserie



Basic Pâtisserie

Basic Pâtisserie (Basic Certificate) is designed to give students a strong basic foundation from which to build their skills and knowledge within the hospitality industry. This exciting course introduces the various concepts, properties and applications of Pâtisserie as students progressively learn to prepare a wide selection of cakes, desserts and pastries. The demonstrations and practical sessions will lead you step-by-step through the basics of French pâtisserie.

Study Modules

- Basic knife skills
- Implementing health, safety and hygiene procedures
- Kitchen Management 1
- Basic doughs
- Introduction to creams and fillings
- Traditional desserts and cakes
- Basic decoration techniques
- Masking and glaçage applications
- Introduction to yeast doughs (breads and sweet doughs)
- Basic French Pâtisserie terminology
- Introduction to chocolate work and truffles (hand-tempering and dipping)
- Introduction to sweet petits fours
- Classical French pastry techniques
- Matching pastry and wine principals 1

Intermediate Pâtisserie

Like the Intermediate Cuisine programme, Intermediate Pâtisserie (Intermediate Certificate) is based on practice and repetition. As you begin to master important techniques, such as making a sponge cake or Bavarian Cream, your proficiency will allow you to focus on the decoration and presentation of your cakes. You will also be introduced to the basic concepts of making show pieces such as chocolate piping and casting, using caramel and nougatine, and preparing restaurant-style desserts. Under the guidance of our chefs, students are able to develop artistic skills necessary to prepare and decorate a variety of French desserts and pastries.

Prerequisite: Basic Pâtisserie

Study Modules

- Kitchen Management 2
- Implementing health, safety and hygiene procedures
- Artistic decorative skills - fine line and border piping, using Royal Icing and chocolate
- Variations on restaurant desserts, hot and cold, including soufflés
- Introduction to viennoiserie (croissants and brioches)
- Mastering Bavarian creams and mousses
- Developing chocolate hand-tempering and dipping skills
- Introduction to show pieces and chocolate centre pieces
- Celebration cakes
- Matching pastry and wine principles 2

Superior Pâtisserie

The Superior Pâtisserie (Superior Certificate) combines all the knowledge, techniques and artistic skills of the Basic and Intermediate levels, and encourages you to personalise your work. Demonstrations, practical sessions and workshops help you gain a thorough understanding of the principles involved in each of these components with a strong focus on developing advanced levels of artistic and creative work.

Prerequisite: Intermediate Pâtisserie

Study Modules

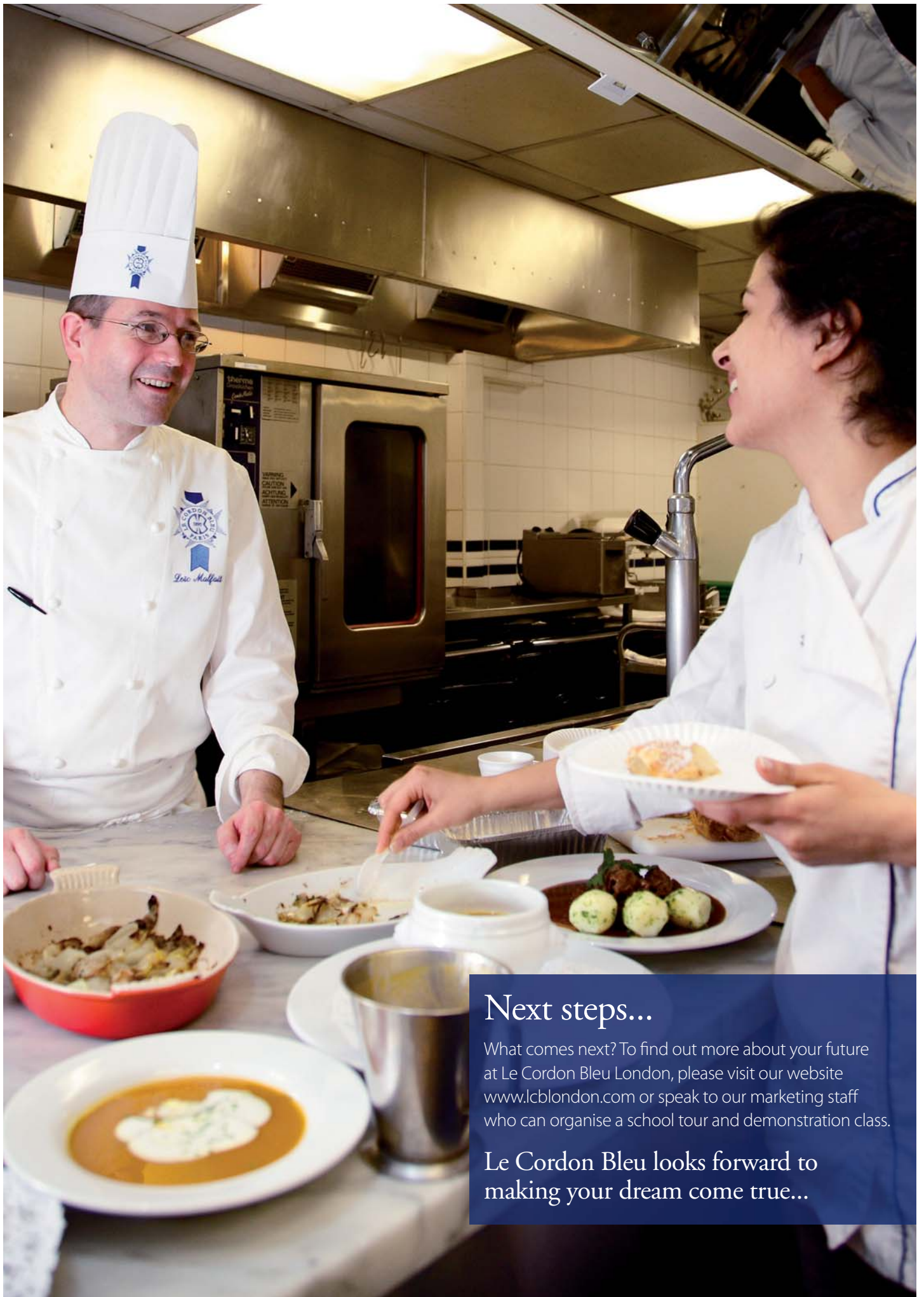
- Kitchen Management 3
- Implementing health, safety and hygiene procedures
- Contemporary Restaurant Desserts
- The Art of Chocolate
- Artistic Sugar Creations
- Boulangerie and Viennoiserie
- Matching pastry and wine principles 3

Superior course students hold a popular Tea Party event, which is open to a limited number of friends, family members and invited Le Cordon Bleu guests. The event gives students a taste of working in the industry - producing food in quantity, working as a team, working to a deadline and exposure to the restaurant environment. The event is marked and contributes to students' overall grade. The Tea Party is unique to London's Superior programme.

Le Grand Diplôme Le Cordon Bleu

Le Grand Diplôme Le Cordon Bleu is a highly acclaimed passport to the Culinary World. It is earned when the student successfully completes the Basic, Intermediate and Superior courses in both Cuisine and Pâtisserie. In addition, the student will earn a Diplôme de Cuisine and a Diplôme de Pâtisserie. The student will also receive a certificate for each course successfully completed.





Next steps...

What comes next? To find out more about your future at Le Cordon Bleu London, please visit our website www.lcblondon.com or speak to our marketing staff who can organise a school tour and demonstration class.

Le Cordon Bleu looks forward to making your dream come true...

Tomorrow's leaders in the hospitality, restaurant and culinary industries will come from today's Le Cordon Bleu graduates.



"If you want to do some serious cooking, Le Cordon Bleu London is the best start!! I have worked with people from different schools and none of them showed a better level of knowledge. Every single penny is worth it and London makes the experience even better. Not just for the city itself but also for the number of high class restaurants, where you can go out and eat or work to practise what you learn!"

Fabio Barbosa

Diplôme de Cuisine and Basic Pâtisserie graduate



"I decided to open my own cake decorating business in 2003, Peggy Porschen Cakes. I now supply cakes to celebrities such as Madonna, Elton John and Anthony Hopkins. I have also written two books on cake decorating and am now in the process of writing the third one."

Peggy Porschen

Grand Diplôme graduate



"The curriculum at Le Cordon Bleu has not only given me the day-to-day skills that help me in the kitchen, but the knowledge that allows me to teach younger cooks so that they can improve their own techniques. This solid foundation also continues to fuel my passion for travel, allowing me to cook at prestigious events, demonstrations, and guest chef dinners around the world."

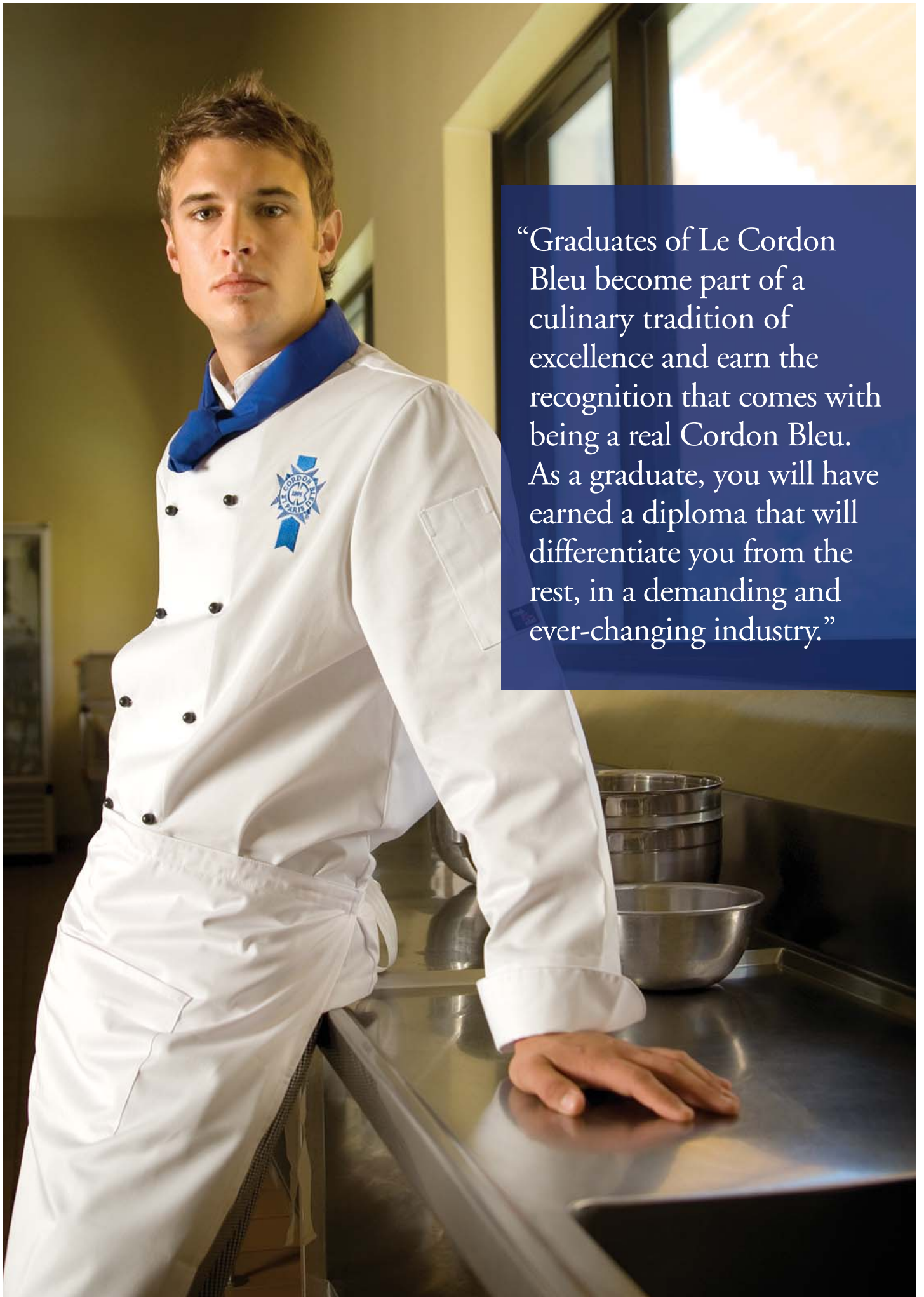
Brad Farmerie

Grand Diplôme graduate, Michelin star chef

Gourmet courses

In addition to culinary and management programmes, Le Cordon Bleu has expanded its activities to include a range of short courses for those with a passion for the culinary arts. We invite you to share our knowledge and look forward to welcoming you to Le Cordon Bleu. For more information about the Gourmet courses, please visit our website: www.lcblondon.com





“Graduates of Le Cordon Bleu become part of a culinary tradition of excellence and earn the recognition that comes with being a real Cordon Bleu. As a graduate, you will have earned a diploma that will differentiate you from the rest, in a demanding and ever-changing industry.”

Scholarship Opportunities

Work to study at Le Cordon Bleu London

Le Cordon Bleu London offers a fantastic scholarship opportunity to train in our very own production kitchen under the close supervision of one of our talented chefs. Students will learn relevant industry skills such as quality control, stock control, ordering, preparation of stocks and ingredients for demonstration and practical classes. Not only will this scholarship provide additional experience and training, but it also entitles students to a discount towards the next level of study at Le Cordon Bleu London. For more information, please visit our website: www.lcblondon.com

There are also other scholarship opportunities available to students which includes the (IACP) Foundation Scholarship Awards Programme and The James Beard Foundation Scholarship Programme.

The International Association of Culinary Professionals (IACP) Foundation Scholarship Awards Programme

- The International Association of Culinary Professionals (IACP) Foundation Scholarship Awards programme provides financial assistance to individuals pursuing or furthering their career in the culinary arts. The award selection is based on merit, food-industry work experience and financial need.
- The IACP offers one full-tuition credit for a 11-week Basic Pâtisserie certificate course.
- For more information about IACP Culinary Scholarship Awards and to download an application form, please visit the IACP Foundation website: www.iacp.com

The James Beard Foundation Scholarship Programme

The James Beard Foundation Scholarship Programme provides financial assistance to individuals pursuing or furthering their career in the culinary arts.

- The James Beard Foundation offers one full-tuition credit for a 11-week Basic Cuisine certificate course.
- For more information about James Beard Foundation scholarships and to download an application form, please visit the James Beard Foundation website: www.jamesbeard.org





Accommodation and cost of London living

The culinary courses are non-residential. Students will be responsible for their own accommodation. If assistance is required, we have a list of good estate agents, hotels and student accommodation around London. Please contact us at london@cordonbleu.edu to receive this list or please visit our website for more information.

Most students find their accommodation within a few days after arriving in London, staying in local 'bed-and-breakfast' in the meantime. If you are arriving from overseas, it is worthwhile to book a hostel or hotel for a few days until you have found your feet, to act as a base whilst looking for something more permanent.

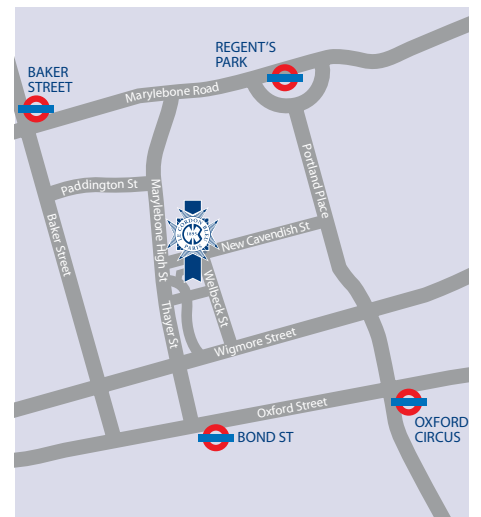
Basic living cost in London starts from £600 to £800 per month. Prices vary considerably depending on location, size of flat or whether shared or single occupancy. The school is located in Central London, at Bond Street tube station and is very easy to commute to.

Location

Le Cordon Bleu London
114 Marylebone Lane
London W1U 2HH, UK

T +44 207 935 3503
F +44 207 935 7621

london@cordonbleu.edu
www.lcblondon.com





Continuing education...

Advanced Diplomas,
Bachelor & Masters Degrees

A Complement To Your Training...

On completion of your world famous culinary award, Le Cordon Bleu provides you with study pathways to further your education in the business and management fields of international hotel and restaurant management. Le Cordon Bleu also offers Le Diplôme de Sommellerie, an integral component of the gastronomy world. For more information about other programmes and other Le Cordon Bleu school destinations, please visit our international website: www.cordonbleu.edu

La Boutique

Le Cordon Bleu embodies the perfect marriage between "savoir-faire" (expertise) and "art de la table" (the art of entertaining).

Le Cordon Bleu Chefs have selected the best quality culinary products such as uniforms, equipment and cooking utensils, including Wüsthof® knives. A complete range of gourmet products, teas, jams, biscuits, herbs, oils, and gift ideas, are all available in the school's boutique or the online shop at: www.lcbshop.com



Paris London Madrid Amsterdam Ottawa Japan USA Australia Peru Korea Liban Mexico Thailand



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CLASSIC CYCLE CALENDAR 2011

LE CORDON BLEU CLASSIC CYCLE

teaches students to master the classic French techniques of Cuisine and Pâtisserie in a complete and systematic manner.

The curriculum consists of three different levels: Basic, Intermediate and Superior. Each level is taught across both Cuisine and Pâtisserie, and students may study the Diplomas individually or simultaneously, taking approximately nine months to complete.

TERM 1 (11-week term)	
New Student Orientation <i>(Mandatory)</i>	Thursday 6th January
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 10th January
Classes End	Friday 25th March

TERM 2 (12-week term)	
New Student Orientation <i>(Mandatory)</i>	Thursday 31st March
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 4th April
Classes End	Wednesday 22nd June

TERM 3 (11-week term)	
New Student Orientation <i>(Mandatory)</i>	Friday 24th June
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 27th June
Classes End	Friday 9th September

TERM 4 (11-week term)	
New Student Orientation <i>(Mandatory)</i>	Friday 30th September
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 3rd October
Classes End	Friday 16th December

PARIS LONDON MADRID AMSTERDAM OTTAWA JAPAN USA AUSTRALIA PERU KOREA LIBAN MEXICO THAILAND



CLASSIC CYCLE CALENDAR 2012

LE CORDON BLEU CLASSIC CYCLE

teaches students to master the classic French techniques of Cuisine and Pâtisserie in a complete and systematic manner.

The curriculum consists of three different levels: Basic, Intermediate and Superior. Each level is taught across both Cuisine and Pâtisserie, and students may study the Diplomas individually or simultaneously, taking approximately nine months to complete.

TERM 1 (11-week term)	
New Student Orientation <i>(Mandatory)</i>	Friday 13th January
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 16th January
Classes End	Wednesday 28th March

TERM 2 (12-week term)	
New Student Orientation <i>(Mandatory)</i>	Friday 30th March
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 2nd April
Classes End	Friday 22nd June

TERM 3 (11-week term)	
New Student Orientation <i>(Mandatory)</i>	Friday 29th June
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 2nd July
Classes End	Friday 14th September

TERM 4 (11-week term)	
New Student Orientation <i>(Mandatory)</i>	Friday 28th September
<i>Classes Begin</i> <i>(Basic, Intermediate, Superior Cuisine and Pâtisserie)</i>	Monday 1st October
Classes End	Friday 14th December

PARIS LONDON MADRID AMSTERDAM OTTAWA JAPAN USA AUSTRALIA PERU KOREA LIBAN MEXICO THAILAND

LONDON CLASSIC CYCLE COURSE FEES

(Valid from 15 February 2011 onwards)

THE DIPLOMAS

Le Cordon Bleu Grand Diplôme

Total package price <i>(including 10% discount)</i>	£26,092
Less Non-refundable Application Fee	£ 1,500
Balance payment <i>(required to guarantee a place on the course)</i>	£24,592

Cuisine Diploma

Total package price <i>(including 5% discount)</i>	£ 15,799
Less Non-refundable Application Fee	£ 1,500
Balance payment <i>(required to guarantee a place on the course)</i>	£ 14,299

Pâtisserie Diploma

Total package price <i>(including 5% discount)</i>	£ 13,491
Less Non-refundable Application Fee	£ 1,500
Balance payment <i>(required to guarantee a place on the course)</i>	£ 11,991

THE CERTIFICATES "À LA CARTE" MENU

This "à la carte" option is best suited to students who cannot complete their diploma in one consecutive study period or for those who require flexibility and wish to take individual certificate courses, perhaps at different times.

Cuisine Certificate	Basic (BC)	Intermediate (IC)	Superior (SC)
Tuition & Fees Package Total	£ 5,833	£ 5,098	£ 5,654
Less Non-refundable Application Fee	£ 500	£ 500	£ 500
Balance payment <i>(required to guarantee a place on the course)</i>	£ 5,333	£ 4,598	£ 5,154

Pâtisserie Certificate	Basic (BP)	Intermediate (IP)	Superior (SP)
Tuition & Fees Package Total	£ 5,061	£ 4,337	£ 4,757
Less Non-refundable Application Fee	£ 500	£ 500	£ 500
Balance payment <i>(required to guarantee a place on the course)</i>	£ 4,561	£ 3,837	£ 4,257

Cuisine & Pâtisserie Certificate	Basic (BC/BP)	Intermediate (IC/IP)	Superior (SC/SP)
Tuition & Fees Package Total	£ 9,619	£ 9,150	£ 10,126
Less Non-refundable Application Fee	£ 1,000	£ 1,000	£ 1,000
Balance payment <i>(required to guarantee a place on the course)</i>	£ 8,619	£ 8,150	£ 9,126

CONDITIONS

- The Non-refundable Application Fee Must accompany your Application Form.
- The balance of the tuition fees MUST be paid in full to the school to secure your place on the course and retain your discount.
- The prices include uniforms, equipment and activity fees at basic certificate and all diplomas.
- The prices include activity fees only at intermediate and superior certificates.

NOTES

- Students taking both Cuisine and Pâtisserie courses simultaneously will only be charged for one set of equipment / uniform and one activity fee.

The above prices are inclusive of VAT.

January 2011



APPLICATION FORM

1. PERSONAL INFORMATION

(Please write your name as stated in your passport)

Mr Mrs Miss Ms Other

Last Name _____

First Name _____

Permanent Address
*(*Please include country & area code)*

Street _____

City _____

Post Code _____

Country _____

Telephone* _____

Fax* _____

Mobile* _____

E-mail _____

2. EMERGENCY CONTACT INFORMATION

Mr Mrs Miss Ms Other

Last Name _____

First Name _____

Relationship _____

Contact Person's Address
*(*Please include country & area code)*

Street _____

City _____

Post Code _____

Country _____

Telephone* _____

Fax* _____

Mobile* _____

E-mail _____

3. DO YOU HAVE ANY MEDICAL CONDITIONS WE SHOULD BE AWARE OF?

(including Dyslexia)

Yes No

If yes, please give details of any disabilities or illnesses

4. CITIZENSHIP INFORMATION

Nationality _____

Passport Number _____

Passport valid from (D D / M M / Y Y) _____

Passport valid until (D D / M M / Y Y) _____

Place of Birth _____

Date of Birth (D D / M M / Y Y) _____

5. VISA STATUS

Do you have a UK Visa?

Yes No Not Applicable

If Yes, please provide the following information

Type of visa _____

Valid from (D D / M M / Y Y) _____

Valid until (D D / M M / Y Y) _____

Do you wish to receive the newsletters and information on the programmes and activities of Le Cordon Bleu?

Yes No

6. COURSE SELECTION AND ENTRY DATE

Please select the diploma or certificate you are applying for, and your preferred starting date.

6.1 DIPLOMA OPTIONS

(please refer to Le Cordon Bleu calendar)

Diplomas must be completed without interruption

- Le Grand Diplôme
Cuisine and Pâtisserie Diplomas simultaneously
- Diplôme de Cuisine
Three Cuisine Certificates: Basic, Intermediate and Superior
- Diplôme de Pâtisserie
Three Pâtisserie Certificates: Basic, Intermediate and Superior

Term Winter Summer
 Spring Autumn

Entry Date (D D / M M / Y Y)

6.2 CERTIFICATE COURSES 'À LA CARTE'

(please refer to Le Cordon Bleu calendar)

- Basic Cuisine (D D / M M / Y Y)
- Intermediate Cuisine (D D / M M / Y Y)
- Superior Cuisine (D D / M M / Y Y)
- Basic Pâtisserie (D D / M M / Y Y)
- Intermediate Pâtisserie (D D / M M / Y Y)
- Superior Pâtisserie (D D / M M / Y Y)

7. APPLICATION PROCEDURE

Please provide all the requested items. We will not be able to process your application if any item is missing.

Stage 1

- Complete and sign Application Form and Student Uniform Sheet
- Attach your CV *(your résumé including your background, education and special interests)*
- Attach a Letter of Motivation explaining your culinary goals, career objectives and reasons for choosing Le Cordon Bleu
- Include two passport-size pictures
- Include a copy of your passport *(the identity page)*
- If applicable, include evidence of attending and attaining prior Le Cordon Bleu Certificates or Diplomas *(photocopies only - Le Cordon Bleu will retain these)*
- Attach a copy of your visa if you answered "Yes" in section 6
- Enclose a non-refundable application fee of £500 per Certificate course and £1,500 for a Diploma or Le Grand Diplôme courses. Payment may be made by any of the methods stated after

Form of Payment *(please complete in block capitals)*

All fees should be payable in Pounds Sterling

Payment by Credit/Debit Card

I _____ *(name)*

authorise Le Cordon Bleu Ltd to debit my account with

£ _____ for the Application Fee(s)

for _____ *(name of student)* as follows

Credit/Debit Card: *(American Express card not accepted)*

Visa Master card Switch Delta JCB

Card No.

□□□□ □□□□ □□□□ □□□□

Card Security Code □□□ *The last three digits on the back of your card*

Card Expiry Date □□□□ (M M / Y Y)

Card Valid From *(date)* □□□□ (M M / Y Y)

Card Issue No. □□ *If your card is Switch/Delta*

(D D / M M / Y Y)

Signature

Date

Payment by Cheque

I enclose a cheque for the sum of £ _____ made payable to Le Cordon Bleu Ltd *(Eurocheques not accepted)*.

Payment by Bank Transfer

Please refer to the 'Terms and Conditions of Payment' section 1.4 for bank details. When paying by Bank Transfer, please include all proofs of transfer with this form or in any subsequent payment advice to Le Cordon Bleu. Students are required to pay all bank fees incurred when transferring funds. It is the responsibility of the individual to ensure that their bank clearly notes their name on the transfer document.

Stage 2

Upon receipt and acceptance of your Application Form, supporting documents and Non-Refundable Application Fee by the Admissions Jury, Le Cordon Bleu will send you an Admissions Proposal, which forms a receipt for your application fee and confirms the balance payment amount and the latest date by when this must be received.

Stage 3

If a student requires an official letter to assist with a visa application, Le Cordon Bleu cannot issue this without the student making full payment of fees for the course(s) for which they have enrolled. If the visa application is unsuccessful, only an official rejection letter from a British Consulate, Embassy or High Commission will sanction a full refund of fees paid in advance by the student to Le Cordon Bleu.

No refund will be given if your visa expires within the duration of the course.

ADMISSIONS POLICY

1. Offers

Offers of course placements will be based on the assessment of the Admissions Jury having considered the extent to which the qualifications, proficiencies and aspirations of the applicant are matched by the courses offered by Le Cordon Bleu. All classes are taught in English.

2. Qualifications

It is the responsibility of the student to ensure that he/she is proficient in spoken and written English to enable the lectures to be understood and to participate in dialogue with the tutors during classes. Examples of base entry requirements are as follows, though in certain circumstances we may accept a student with no formal qualifications on to a course:

High School Diploma (USA) High School Certificate (Japan) GCSEs (UK) CAP/Baccalauréat (France). Other qualifications will be accepted by the Admissions Jury as evidence of prior study and learning as long as the applicant can demonstrate the qualification is normally of an equivalent academic standard to the above examples.

Due to the ongoing requirements of the UK Border Control and so as to assist you if required, we would suggest that all applicants requiring a visa to study in the UK, obtain the equivalent of the Common European Framework of Reference for Languages (CEFR) level B1. Definitions of the CEFR level B1 can be found on our FAQ page on www.lcblondon.com.

3. Application

The application form must be completed satisfactorily, ie all sections legible and complete. Le Cordon Bleu undertakes to ensure that all applications are assessed in an ethical and responsible manner.

The letter of motivation must be written by the applicant. Some students will be advised to attend on English language school before or during the early stages of the course.

4. Approval

Approval for admission will only be given once the terms and conditions of Le Cordon Bleu have been fully satisfied. Due consideration will be placed on the student's motivation to achieve the qualifications offered by Le Cordon Bleu and their future aspirations as set out in their 'letter of motivation'. Trade or industry experience is not considered mandatory. In the event that we are unable to offer a place at Le Cordon Bleu, an appeal can be lodged, in writing within 14 days, to the Academic Director of Le Cordon Bleu London, whose decision in these matters is final.

5. General

No student shall be entitled to use the name and/or logo "Le Cordon Bleu" and/or similar names or logos under any circumstance or at any time or in any place including internet whatsoever whether before, during or after their training and whether as a trade mark, company or trading name, domain name or otherwise. All students shall be bound to comply with

the Rules and Regulations issued by the Academy.

The Academy reserves the right in its absolute discretion to modify the enrolment procedure, fees, organisation and/or structure of any or all of its courses. The programmes, learning materials and original recipes are the intellectual property of Le Cordon Bleu International. All reproduction or transmission, integral or partial, of the content of the programme, learning materials and/or recipes, in any form or by any means (*photocopying, scanning, re-typing and/or other*) is formally prohibited without the written and prior authorisation of Le Cordon Bleu.

Le Cordon Bleu declines all liability in case of accident, loss, damage, civil responsibility of the student or other similar cases. Le Cordon Bleu strongly suggests that the student takes out appropriate insurance to cover such risks

The Academy shall be under no liability whatsoever to any student for any loss or damage, except personal injury or death, sustained at or upon the Institute's premises howsoever caused, and whether in respect of any negligent act or omission by the Academy, its employees, agents or servants or otherwise. The Academy shall be under no liability whatsoever to any student for any loss or damage, except personal injury or death, suffered by reason of the failure of the Academy, its employees, agents or servants to notify the students of any risk or danger of which they had no prior knowledge nor ought reasonably to have had such knowledge.

Students may take photographs of the Academy's premises only with the prior approval of a member of the Academy's management committee. Le Cordon Bleu will normally permit students to take, at the end of class and for strictly personal use only, photographs of dishes prepared by Le Cordon Bleu instructor chefs from recipes demonstrated during that class. Students agree that copyright in all photographs taken on the Academy's premises will be owned exclusively by Le Cordon Bleu and such photographs may be used by students only for personal, non-commercial purposes. The use by students of video cameras or any other form of moving picture camera or audio recording equipment is not permitted on the Academy's premises.

(For official use only)

- Complete Application Form
- CV (résumé)
- Letter of Motivation (300-500 words)
- Passport Photocopy
- 2 Photos
- Photocopies of prior Certificates and Diploma (including Le Cordon Bleu)
- Application Fee
- Approved/Not approved by Admissions Jury

Comments

TERMS AND CONDITIONS OF PAYMENT, DEFERMENT AND CANCELLATION

1. PAYMENT

- 1.1 The Non-Refundable Application Fee (*£500 per Certificate course and £1,500 for a Diploma course or Grand Diplôme course*) is payable and must be sent together with the completed Application Form. Full payment of tuition fees (*see Application Procedure*) is due once an offer is made of a place to the student by Le Cordon Bleu following the issue of an Admission Proposal.
- 1.2 The full amount of the fees payable shall be paid in cleared funds not less than six weeks before the first day of class.
- 1.3 If an applicant fails to comply with Condition 1.2, the Academy shall be entitled to cancel his/her place on the course and any deposit or fees paid shall not be refundable.
- 1.4 All fees are paid in **Pounds Sterling** only. Payment may be made by bank transfer (*details below*), Visa, MasterCard, Switch, Delta, JCB, cheque or cash. All cheques to be made payable to **Le Cordon Bleu Ltd**. Details for bank transfers are as follows:
- | | |
|---------------------|---|
| · Beneficiary Name | Le Cordon Bleu Ltd |
| · Bank Name | Barclays Bank |
| · Bank Bank Address | Barclays Commercial Bank
Level 27
1 Churchill Place
London E14 5HP |
| · Bank Sort Code | 20-67-59 |
| · Account Number | 10262455 |
| · SWIFT | BARC GB22 |
| · IBAN | GB 87 BARC 20675910262455 |
- 1.5 Students are required to pay all bank fees incurred when transferring funds. Students must ensure their bank transfer includes their name.

2. DEFERMENT

- 2.1 An applicant who has either paid the Non-Refundable Application Fee (*£500 for a Certificate course and £1,500 for a Diploma course or Grand Diplôme course*) or the full tuition fee due (*see above*), may defer his/her commencement of the course(s) to a later term, if written notice is received a minimum of six weeks prior to the commencement of the course. Students can defer **only once** - there is no fee for this deferment, though students will have to pay any increase in course fees. The permitted maximum length of the deferment is one year from the originally requested entry date.
- 2.2 If the Academy is ultimately unable to place the student on a later course, the Academy will refund any fees paid less the Non-Refundable Application Fee.
- 2.3 An applicant who enrolls on the diploma option is not allowed to postpone the date of entrance on the intermediate or superior levels.

3. CANCELLATION

- 3.1 A student who, having accepted an Admission Proposal offered by the Academy, gives notice to cancel more than **six weeks prior to the commencement of the course**, shall be entitled to a refund of all payments made, less the Application Fee. No refunds will be made for cancellations received six weeks or less before the start of the course, except in the cases enumerated in 3.2 below. Complete tuition fees will be refunded for any subsequent courses less the paid Application Fee(s).
- 3.2 A student who cancels less than six and more than four weeks before the first day of the class for reasons beyond his/her control such as a medical emergency, death within the immediate family, or natural disaster, and provides written justification of it, shall be entitled to a refund of 50% of the total tuition fee paid for the first course on which he/she is enrolled. No refunds will be made for cancellations received four weeks or less before the start of the course(s).
- 3.3 If a student fails to complete a course for any reason whatsoever, no refund of fees or reduction in fees payable shall be made. Le Cordon Bleu will not refund course fees once the course has started.
- 3.4 Le Cordon Bleu strongly suggests that you take out the appropriate insurance cover to safeguard against any possible loss of deposit/fees through being unable to attend the course(s).
- 3.5 In the unlikely event of a course being cancelled, all fees paid by the student in advance will be refunded in full.

I understand that I am required to notify Le Cordon Bleu of any amendments regarding said information. Misrepresentation of any or all material can result in non-acceptance or termination of enrolment. I have read and understood the school terms and conditions of enrolment, the payment of fees and the refund policy described in the brochure in its entirety.

(D D / M M / Y Y)

Name (*Please print*)

Date

Signature

RETURN TO

Le Cordon Bleu London
Admissions Office

114 Marylebone Lane
London W1U 2HH
Great Britain

Tel: +44 20 7935 3503

Fax: +44 20 7935 7621

Email: london@cordobleu.edu

This form supersedes all previous forms (November 2010)



STUDENT UNIFORM REQUEST FORM

In order to supply you with the correct uniform, would you please ensure that you select your correct size from the tables of international sizes below. Please note that your uniforms will be issued on orientation day based on the sizes you have provided.

Please write in upper case

Last Name	
First Name	
Gender	<input type="checkbox"/> Male <input type="checkbox"/> Female
Session applied for	
Programme	
E-mail	

JACKET

Corresponding Sizes

UK		FR	US	Mark your size	Le Cordon Bleu Size
Female	Male				
6-8	24/26	34/36	XS		M 01
10-12	26/30	38/40	S		0
14-16	32/34	42/44	M		1
18-20	36/38	46/48	L		2
22-24	39/40	50/52	XL		3
26-28	42/44	54/56	XXL		4
30-32	46/48	58/60	XXXL		5
34-36	50/52	62/64	XXXXL		6
38-40	54/56	66/68	XXXXXL		7
42-44	58/60	70/72	XXXXXXL		8

TROUSERS

Corresponding Sizes

UK		FR	US	Mark your size	Le Cordon Bleu Size
Female	Male				
6-8	24/26	34/36	XS		M 01
10-12	27/29	38/40	S		0
14-16	30/32	42/44	M		1
18-20	33/35	46/48	L		2
22-24	36/38	50/52	XL		3
26-28	39/41	54/56	XXL		4
30-32	42/44	58/60	XXXL		5
34-36	45/47	62/64	XXXXL		6
38-40	49/50	66/68	XXXXXL		7
42-44	52/54	70/72	XXXXXXL		8

CHEF'S HAT

Head size at your forehead

INCHES	CM	Mark your size	Le Cordon Bleu Size
19.7 to 20.7	50 to 52		1
20.8 to 21.5	53 to 54		2
21.6 to 22.3	55 to 56		3
22.4 to 23.1	57 to 58		4
23.2 to 23.7	59 to 60		5
23.8 to 24.5	61 to 62		6
24.6 to 25.3	63 to 64		7

Signature

Receive Date (D D / M M / Y Y)

(For official use only)

I confirm that I have received all the items of uniforms on the list below

- 3 Chef Jackets
- 2 Trousers
- 2 Hats
- 3 Aprons
- 3 Tea Towels
- 2 Oven Cloths
- 3 Neckerchiefs