



LE CORDON BLEU[®]
NEW ZEALAND

CULINARY ARTS AND HOSPITALITY MANAGEMENT INSTITUTE

WELLINGTON • NEW ZEALAND



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Bienvenue. Welcome.

Founded in Paris in 1895, Le Cordon Bleu now has over 35 institutes in 20 countries, and students from over 100 different nationalities studying with us. Excellence, passion, creativity, knowledge, and history are our values.

Our reputation as one of the world's premier culinary training institutes has endured by actively evolving our courses to the needs of the hospitality industry, using innovative new technologies, partnered with some of the world's greatest Chef lecturers.

Being a Le Cordon Bleu student is more than studying to realise one's dreams, it is the pathway to becoming one of the future stars of this amazing industry. Our much sought after Alumni, located throughout the world, have consistently reached levels of near perfection and standing that truly honours the dedication, passion, and knowledge taught throughout our global hospitality network.

We invite you to start your journey at Le Cordon Bleu and we look forward to sharing your passion, seeing your successes, and welcoming you to our family.



André J. Cointreau
President and CEO
Le Cordon Bleu International



HISTORY, TRADITION, AND NETWORK

Since 1895, Le Cordon Bleu has grown from a small Parisian cooking school to the world's leading network of culinary arts institutes. Our New Zealand campus continues the tradition of excellence upheld across the globe by our international institutes. We partner closely with industry leaders to tailor our programmes to real world demands, allowing our students to excel.

LE CORDON BLEU INSTITUTES

PARIS LONDON MADRID JAPAN AUSTRALIA BRASIL CANADA CHILE CHINA INDIA ISTANBUL
KOREA LEBANON MALAYSIA MEXICO NEW ZEALAND PERU TAIWAN THAILAND PHILIPPINES

- 35 INSTITUTES
- 20 COUNTRIES
- 20,000 GRADUATES PER YEAR
- 130 NATIONALITIES
- 18 UNIVERSITY PARTNERSHIPS

A GLOBAL PASSPORT

The name Le Cordon Bleu is synonymous with culinary excellence. Our qualifications are recognised and respected internationally, with a global alumni network that supports graduates as they advance their career anywhere in the world. Our graduates gain a competitive advantage as they enter the industry.

Generations of culinary success have built unparalleled goodwill within the hospitality industry. A Le Cordon Bleu qualification is a sign of passion and technical prowess to employers globally. It is a ribbon of excellence that declares the desire to become a rising star within hospitality. Our qualifications stand out on any resume.

Le Cordon Bleu's faculty includes Michelin experienced chefs and distinguished lecturers from a variety of backgrounds. They are dedicated to sharing their knowledge and passion. They understand what it takes to prepare students for their dynamic career in the culinary industry and remain mentors to all alumni post graduation.

Create connections with industry leaders throughout your culinary studies, growing your network before entering the workplace. Quickly grow within NZ's close-knit yet globally respected hospitality industry. Guest lecturers, industry excursions, and opportunities to participate in festivals and events, will build your real world experience and prepare you for a successful career.

Alumni utilise the bond shared with their 20,000 fellow graduates across the globe as they enter the culinary industry. Doors open thanks to the mutual experiences and skills built at Le Cordon Bleu. Our alumni are leading professionals in every sector of hospitality and are ready to welcome the next generation.





Wellington

WHY Wellington, WHY New Zealand?

Wellington, known by its original name Te Whanganui a Tara, is a picturesque city surrounded by native forest and ocean. Located at the bottom of New Zealand's North Island, Wellington is not only NZ's political capital, but also the countries centre of gastronomy. Wellington hosts more eateries per capita than New York City and is the host of world recognised culinary events every year.

With an innovative and multicultural approach to food and an abundance of fresh local produce, New Zealand is a country made for people who appreciate fine food and wine. Wherever you go, you'll find an amazing array of artisan food products and some of the very best new world wines to sample along the way. Explore one of the most beautiful countries in the world, full of adventure and culinary delights.



Northland



West Coast



Bay of Plenty



Queenstown



Rotorua



Wellington

GREEN

Wellington's environmental security is the best in the world. Learn in a sustainable environment with clean air and water, surrounded by nature.

Safe Cities Index 2021

LIVEABLE

Wellington is known for its affordability and quality of life. Frequently it ranks globally as one of the best cities to live in.

Global Liveability Index

SAFE

New Zealand is consistently ranked highly for being one of the safest places in the world. Wellington is New Zealand's safest city.

World Population Review

FUTURE PROOF

New Zealand is the top ranked English speaking country, and ranked third globally, for educating students for the future.

Worldwide Educating for the Future Index 2019

DIVERSE

Over a quarter of Wellington's population were born overseas. The city has a bustling student culture and array of cultural events.

StatsNZ


A CATEGORY 1 EDUCATION

The New Zealand education system is one of the best in the world. Teachings emphasise creative thinking and hands on learning, students are expected to voice original ideas and think outside the box. Le Cordon Bleu New Zealand was awarded a Category 1 rating by NZQA in 2022, the highest level of recognition. Although NZQA no longer operates this system, the result reflects our strong record of academic quality and student support.

World Human Development Index, PISA 2022

Welcome to Aotearoa, New Zealand.

*Haere mai, Haere mai, Haere mai,
Nau mai, haere mai ki Aotearoa.*



We pride ourselves on our French traditions and methods, but the techniques we teach are in the service of local cuisines. The knowledge you obtain can be adapted to any culinary style, learning to express your culture while absorbing the heritage of others.

Aotearoa, New Zealand, is a welcoming community that has immense pride in their indigenous origins. New students will participate in a pōwhiri, a traditional welcoming ceremony, where they will be introduced to Māori customs and explore the rich history and culture of the city.

They will learn about Te Aro Pā, a traditional Māori village and its people. Stories of the two taniwha (mythological beings) in Wellington Harbour are retold, alongside discussions on the environmental challenges Māori face in the current urban context. The event also offers insights into traditional Māori cuisine and indigenous ingredients with a hāngī. This event enriches students by deepening their understanding of Māori culture & heritage, fostering connections with the local community, and creating a shared experience that enhances their sense of belonging in Wellington, Te Whanganui a Tara.

A PROVEN TEACHING METHODOLOGY



Watch

Observe your chef instructor in our speciality demonstration classrooms. Take notes and ask questions as techniques are shown before you. Experience a chefs-eye-view with top-down cameras projected to nearby screens, leaving no moment hidden.

Learn

Put your new learnings into practice under the supervision of your chef instructor. Each student has their own workspace and ingredients and will reproduce the taught recipe. Class sizes are limited to 16 students, ensuring optimal personalised learning.

Do

Take the skills and techniques learnt replicating authentic French recipes and apply them in our Brasserie Training Restaurant. Experience a real world hospitality environment, leaving you prepared to enter the industry and excel in any kitchen.



Welcome to Le Cordon Bleu New Zealand, where tradition meets innovation in the heart of Wellington. Our school is more than a place to learn; it is a vibrant community where students from diverse backgrounds come together to refine their craft, challenge their creativity, and shape their futures in the culinary and hospitality industries.

As Head of School, I am immensely proud of our passionate faculty, whose expertise guides students to achieve their full potential. Whether you aim to become a leader in hospitality or a master of culinary artistry, we are here to help you succeed.

Sue Townshend
Head of School

With over 30 years of experience in education, Sue has been a valued member of Le Cordon Bleu New Zealand's faculty since 2015. She was honoured with the Wisenet Outstanding Performance Award and Ako Aotearoa Supreme Award, in recognition of her ongoing commitment to reflective practice, and exceptional contributions and commitment to student success. These prestigious awards reflect Sue's dedication to advancing educational excellence, her leadership in shaping the future of the school, and her passion for inspiring the next generation of industry professionals.

OUR FACILITIES



Custom Built & Industry Standard

Our campus is located in the heart of Wellington city, in a modern building featuring robust earthquake resistance and fireproofing. Facilities are custom-built to support Le Cordon Bleu's proven teaching methodology, there is no equal within New Zealand capable of meeting our kitchen classroom standards. Demonstration classrooms offer our students a 'chefs-eye-view' of their chef lecturers instruction utilising a unique audiovisual system. Our kitchen classrooms have capacity for 16 students at a time, a limited class size to ensure even and focused learning. Our cuisine kitchen features ventilated ceilings, convection ovens, digital sous-vide water baths and more. The pâtisserie kitchen has marble bench-tops, proofers, stone based deck ovens and tempering machines. Every kitchen class has ample workspace segmented for each student, with access to individual gas stove tops for cuisine students, and induction range tops and mixers for pâtisserie students. Our campus also features 4 standard classrooms, a student lounge with isolated study spaces, a small student library with printer and computer access, and Wi-Fi available throughout the campus.



Brasserie TRAINING RESTAURANT

Our Brasserie Training Restaurant is a crucial experience within our diplôme and bachelor programmes. Students will cook and serve real customers each term as part of their culinary training, the space is also utilised by industry and government partners which provide students with extra opportunities to gain real world experience and strengthen their personal networks. Bachelor students begin their restaurant training in front of service roles, directly engaging with customers while intermediate and superior cuisine students work in the kitchen creating a 5 course degustation menu. Bachelor student will also have opportunities to man the kitchens for their own unique services. Our advanced diplôme students will personally design and execute an extravagant 7 course degustation menu before entering their internship placements.



Since 2012, Le Cordon Bleu New Zealand has continued the tradition of excellence that was created in Paris over 130 years ago.

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 speciality, 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.

Chef Sébastien Lambert Technical Director & Head Chef de Pâtisserie

After an extensive international career spanning France, England, Ireland, Australia, and New Zealand, chef Sébastien was drawn to settle in the Kapiti Coast, north of Wellington. Since the institute's founding in 2012, Sébastien Lambert has shaped and inspired future generations of culinary talent. Instilling students with a critical eye and pride in their work. Chef Sébastien remains a dedicated mentor, from a student's first class to entering the industry and beyond.



Diplôme DE PÂTISSERIE

New Zealand Certificate in French Pâtisserie | NZQF Level 4 | 120 Credits

The Diplôme de Pâtisserie is based on progressive learning of fundamental techniques used in traditional French pastry. Students train and master the most complex and contemporary desserts. They will also begin to develop their artistic talents with sugar and chocolate creations. The Diplôme de Pâtisserie is awarded to students who have successfully completed the Basic, Intermediate, and Superior Pâtisserie certificates.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- IELTS 5.5
no sub score less than 5.0

DURATION

- 9 months (10 weeks for each certificate)

PROGRAMME OBJECTIVES

- Learning classical and innovative French culinary techniques.
- Learning to develop individual culinary styles.
- Learning professional working and organisational methods.

CAREER PATHWAYS

- Pastry Chef
- Speciality Pâtisserie Chef
- Baker
- Chocolatier
- Private Chef
- Cake designer



CORE OBJECTIVES

- Knife Skills
- Simple Breads
- Piping Techniques
- Cream and Mousses
- Traditional Desserts
- Cakes
- Basic Decoration
- Tart Production
- Basic Chocolate

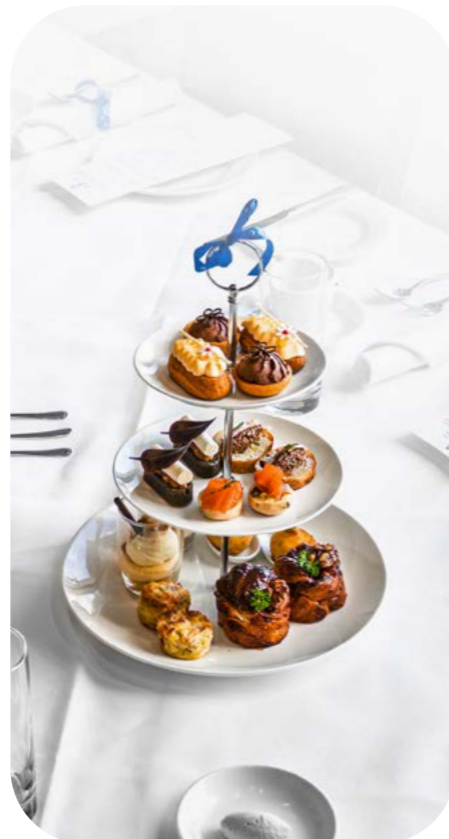
Form a strong foundation on which to build your Pâtisserie skills and knowledge. You will learn to prepare a wide range of desserts and pastries through practical sessions and demonstrations.

BASIC PÂTISSERIE CERTIFICATE

- 10 WEEKS -

GRAND DIPLÔME®

The Grand Diplôme® is a comprehensive and career orientated training programme for working in both cuisine and pastry. This Diploma combines the three levels of the Diplôme de Pâtisserie and the Diplôme de Cuisine.



CORE OBJECTIVES

- Chocolate Piping
- Cake Decoration
- Chocolate Skills
- French Gâteau
- Tempering Techniques
- Plated desserts
- Kitchen Organisation
- High Tea Restaurant Service

Begin to master fundamental techniques, honing your focus on complex decoration. Develop essential artistic skills to create elegant plated dishes in our Brasserie Training Restaurant.

INTERMEDIATE PÂTISSERIE CERTIFICATE

- 10 WEEKS -

CORE OBJECTIVES

- Decoration & Presentation
- Confectionery
- International Boulangerie
- Sugar Sculpting
- Modern Entremets
- High Tea Restaurant Service

Combine all the knowledge, techniques, and artistic skills previously acquired to develop a personal culinary style. Grow confident operating in a restaurant environment.

SUPERIOR PÂTISSERIE CERTIFICATE

- 10 WEEKS -

DIPLÔME DE PÂTISSERIE

- 9 MONTHS -





Diplôme DE CUISINE

New Zealand Certificate in French Cuisine | NZQF Level 4 | 120 Credits

The Diplôme de Cuisine develops professional working knowledge; studying classic dishes with an original and contemporary style. Students learn French culinary techniques in a progressive and systematic manner, discover new ingredients and apply increasingly complex techniques. The Diplôme de Cuisine is awarded to students who have successfully completed the Basic, Intermediate, and Superior Cuisine certificates.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- IELTS 5.5
no sub score less than 5.0

DURATION

- 9 months (10 weeks for each certificate)

PROGRAMME OBJECTIVES

- Learning classical and innovative French culinary techniques.
- Learning to develop individual culinary styles.
- Learning professional working and organisational methods.

CAREER PATHWAYS

- Head Chef
- Sous Chef
- Chef de Partie
- Caterer
- Culinary Consultant
- Private Chef

CORE OBJECTIVES

- Knife Skills
- Fish Filleting
- Basic Butchery
- Basic Stocks
- Elementary Sauces
- Basic Doughs
- Introduction to Plating
- Elementary Methods of Cooking

Basic Cuisine opens the door to the adventures of classic cuisine. From day one, you begin to master the fundamental skills, as the term progresses, techniques continue to become more complex.

BASIC CUISINE CERTIFICATE

- 10 WEEKS -

GRAND DIPLÔME®

The Grand Diplôme® is a comprehensive and career orientated training programme for working in both cuisine and pastry. This Diploma combines the three levels of the Diplôme de Pâtisserie and the Diplôme de Cuisine.

CORE OBJECTIVES

- Preparing Live Shellfish
- Preservation Methods
- Intermediate Butchery
- Tempering Techniques
- Advanced Sauces
- Hot Soufflés
- Kitchen Management
- Training Restaurant Service

This course emphasises the importance of mise en place: understanding, organising and production. Put your lessons into practice in our Brasserie Training Restaurant.

INTERMEDIATE CUISINE CERTIFICATE

- 10 WEEKS -

CORE OBJECTIVES

- Cooking to Order
- Seasonal and Market Influences
- Identifying Specific Techniques
- Cultural Expression
- Advanced Butchery
- Training Restaurant Service

Learn about the current evolution of worldwide cuisine techniques. Now well-versed in classic culinary skills, you are encouraged to be more creative in both taste and presentation.

SUPERIOR CUISINE CERTIFICATE

- 10 WEEKS -

DIPLÔME DE CUISINE

- 9 MONTHS -





GRAND DIPLÔME®

New Zealand Certificate in French Cuisine | NZQF Level 4 | 240 Credits
 & New Zealand Certificate in French Pâtisserie

Respected across the culinary and hospitality industry as a mark of excellence, the Grand Diplôme® is an influential qualification which allows our students to fulfil their ambitions and pursue the most sought after careers. The Grand Diplôme is awarded to students who have successfully completed the Diplôme de Pâtisserie and Diplôme de Cuisine programmes.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- IELTS 5.5
no sub score less than 5.0

DURATION

- 18 months (2 x 9 month diplomas)

PROGRAMME OBJECTIVES

- Learning classical and innovative French culinary techniques.
- Learning to develop individual culinary styles.
- Learning professional working and organisational methods.

CAREER PATHWAYS

- Head Chef
- Pastry Chef
- Caterer
- Chocolatier
- Culinary Consultant
- Private Chef

CORE OBJECTIVES

- | | | | |
|------------------------|-------------------------|----------------------------------|-------------------------------|
| • Knife Skills | • Sugar Sculpting | • Cooking to Order | • Cultural Expression |
| • Traditional Desserts | • Preservation Methods | • Seasonal and Market Influences | • Kitchen Management |
| • Butchery | • Chocolate Centrepiece | • Advanced Sauces | • Training Restaurant Service |
| • Tart Production | • Tempering Techniques | | |

You will learn to master the necessary skills to create fine Pâtisserie & Cuisine dishes through a combination of demonstrations, practical sessions and theory lessons, gaining knowledge from our classically trained Le Cordon Bleu master chefs who have experience working in senior positions in the world's finest kitchens and Michelin starred restaurants. Our Le Grand Diplôme® is the most prestigious culinary qualification from Le Cordon Bleu.

**BASIC
CUISINE CERTIFICATE**

- 10 WEEKS -

**BASIC
PÂTISSERIE CERTIFICATE**

- 10 WEEKS -

**INTERMEDIATE
CUISINE CERTIFICATE**

- 10 WEEKS -

**INTERMEDIATE
PÂTISSERIE CERTIFICATE**

- 10 WEEKS -

**SUPERIOR
CUISINE CERTIFICATE**

- 10 WEEKS -

**SUPERIOR
PÂTISSERIE CERTIFICATE**

- 10 WEEKS -

DIPLÔME DE CUISINE

- 9 MONTHS -

DIPLÔME DE PÂTISSERIE

- 9 MONTHS -

GRAND DIPLÔME®

- 18 MONTHS -



Diplôme AVANCÉ CULINAIRE

New Zealand Diploma in French Cuisine | NZQF Level 5 | 120 Credits
OR New Zealand Diploma in French Pâtisserie

In direct response to student and industry demand, Le Cordon Bleu New Zealand offers an advanced vocational culinary programme, Diplôme Avancé Culinaire (Level 5) with strands in Cuisine and Pâtisserie. This programme is designed to take the fundamental skills learned in our level 4 diplomas and elevate them to true industry expertise. Learn to design menus, manage staff, and enter the industry with a head start.

KEY INFORMATION

PREREQUISITES

- Over 16 years old
- Completed NZQF level 4 Certificate in related field
- IELTS 5.5 no sub score less than 5.0

DURATION

- 9 months (10 weeks per term)

PROGRAMME OBJECTIVES

- Research, plan, and develop contemporary dishes using seasonal ingredients.
- Utilise advanced preparation, cooking, and presentation methods.
- Grow culinary management skills

CAREER PATHWAYS

- Head Chef
- Speciality Pâtisserie Chef
- Menu & Recipe Developer
- Chocolatier
- Culinary Consultant
- Kitchen Operations Manager

Internship Programme

The internship experience prepares you for the vibrant, fast-paced hospitality industry. Taking place in the final term of the programme, students will intern in advanced culinary establishments, both within New Zealand and internationally. During the internship, you will expand your knowledge in Pâtisserie or Cuisine, whilst developing industry contacts and gaining invaluable experience to feature on their resume.

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

Each internship is a real-life opportunity to prepare a 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 organisational objectives.

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



CORE OBJECTIVES

- Staffing Strategies
- Staff Management
- Conflict Resolution
- Store Management
- Maintenance Schedules
- Operating Procedures
- Compliance Requirements
- Work-flow Development

CUISINE OBJECTIVES

- Molecular Cuisine (e.g. fluid gel, caviar, foam, spherification)
- Fermented Vegetables
- Fermented Drinks
- Introductory Cheese & Yoghurt Production
- Charcuterie
- Degustation Menu Design

PÂTISSERIE OBJECTIVES

- Yeast goods
- Modern Tarts & Glazes
- Confectionery & Moulded Chocolate
- Dietary Specific Design
- Molecular Desserts (e.g. fluid gel, caviar, foam, spherification)
- Artistic Chocolate Show-piece

You will advance your practical kitchen skills while developing your ability to design menus and manage a commercial kitchen. Theory subjects outline the importance of planning and monitoring work-flows and supplies in a kitchen environment, and the management of operating procedures and compliance requirements for operational roles. Also included is the theory of selecting and applying staffing strategies to meet performance targets and the management of staff relationships for operational roles.

COMPLETE ONE OF THESE LEVEL 4 PROGRAMMES

DIPLÔME DE CUISINE

- 9 MONTHS -

OR

DIPLÔME DE PÂTISSERIE

- 9 MONTHS -

TERM 1

- 10 WEEKS | 70% PRACTICAL & 30% THEORY -

TERM 2

- 10 WEEKS | 70% PRACTICAL & 30% THEORY -

TERM 3 INTERNSHIP

- 10 WEEKS | 100% INDUSTRY INTERNSHIP -

DIPLÔME AVANCÉ CULINAIRE

- 9 MONTHS -



Bachelor OF CULINARY ARTS & BUSINESS

NZQF Level 7 | 360 Credits (120 credits per year)

The Bachelor of Culinary Arts and Business is an applied degree designed to foster internationally aware business professionals that have genuine hands-on experience. This innovative degree features 45% practical learning alongside a robust selection of theoretical classes tailored to aspiring business owners and managers. The programme seamlessly integrates theory and practice across three strands of learning; culinary practise, culinary business, and culinary arts. The Bachelor of Culinary Arts and Business programme offers two distinct pathways, Food Entrepreneurship and Hospitality Management, giving students the flexibility to shape their studies around their career aspirations.



Culinary PRACTICE

These subjects are designed to ensure that students develop classic French and contemporary Cuisine and Pâtisserie skills that will support business success, which include:

- Knife Skills
- Elementary methods of cookery
- Introduction to modern, advanced cookery skills
- Introduction to boulangerie /baking
- Basic decoration & piping techniques
- Elementary sauces and emulsions
- Introduction to plating presentation
- Artistic cooked sugar centrepiece
- Menu design and development
- Introduction to food service
- Introduction to wine pairing
- Follow health, safety and hygiene regulations

We aim to provide students with the ability to reflect, critique, analyse and continuously improve culinary products to meet global trends.



Culinary BUSINESS

These subjects are designed to provide the knowledge and skills that will make graduates employable in a very competitive market. A balance of subjects which cultivates entrepreneurship and innovation.

Students learn:

- » *Higher Level Skills:*
 - Strategic thinking
 - Decision making
 - Leadership
- » *Practical Skills:*
 - Marketing
 - Small business operations
 - Communication

Students have the opportunity to work with industry business partners to conceptualise and trial ideas to present to industry specialists. A pop-up restaurant provides students with an opportunity to hone and showcase their creativity, financial, and practical skills.



Culinary ARTS

Master the fundamental skills of a chef and grow into an artist capable of orchestrating a unified experience with the following:

- Food quality management systems
- Menu management
- Catering/hospitality management
- Wine and beverage fundamentals

The culinary learning emphasis reinforces the business learning, the core strength of the programme.



Key INFORMATION

INTAKE DATES

February & August

FORMAT

2.5 years on-campus & final semester Industry Project

DURATION

3 years full-time

PREREQUISITES

- Academic evidence of equivalence to New Zealand university entrance.
- English proficiency IELTS Academic score of 6.0 with no band score lower than 5.5 (or equivalent).
- Over 17 years old.

CAREER PATHWAYS

- Entrepreneur
- Food and Beverage Manager
- Restaurant Manager
- Menu and Recipe Developer
- Food Journalist and Author
- Chef

Why

LE CORDON BLEU NEW ZEALAND?

- Internationally recognized qualifications.
- Small class sizes with personalized attention.
- A focus on academic excellence and practical experience.

Who

IS THIS PROGRAM FOR?

- High school graduates passionate for hospitality and the culinary arts.
- Aspiring entrepreneurs.
- Professionals looking to up-skill or switch industry.



Bachelor students touring New Zealand's premium Martinborough Wineries during their industry field trip



Sean Dykes
Interning at Logan Brown (place of employment)

Co-operative Education Project

For the final semester, students will undertake a structured industry placement that bridges academic learning with real-world hospitality experience. Students will be provided guidance and industry connections, aiding them in securing placements in roles that match their career goals. Positions are by default unpaid, but paid hours are possible dependent on the host organisation and student visa conditions.

The Co-operative Education Project is more than a job placement, it is an academic course where students carry out applied research within their chosen workplace. This allows them to investigate a current issue, opportunity, or innovation, and present findings that add real value to the business. The project therefore develops both professional skills and research capability, preparing graduates to contribute thoughtfully and strategically to the global hospitality and culinary industries.

Curriculum

YEAR 1

- Cuisine Fundamentals
- Food and Beverage Operation & Service
- Pâtisserie Fundamentals
- Wine and Beverage Fundamentals
- Accounting Principals & Practice
- Food Quality Management Systems
- Hospitality Experience
- 1 Elective

FOOD ENTREPRENEURSHIP PATHWAY

- Advanced Cuisine

HOSPITALITY MANAGEMENT PATHWAY

- Food & Beverage Cost Control

YEAR 2

- Human Resource Management
- Marketing principles
- Volume & External Catering Management
- Hospitality Financial Management
- Management Information Systems
- 3 Electives

- Culinary Applications
- Aesthetics of Food & Wine
- Professional Gastronomic Practice

- Hospitality Management
- Restaurant Concepts
- Quality Services Management

YEAR 3

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

INDUSTRY PROJECT

*Elective choice and course availability are dependent on enrolment numbers.

COMPULSORY

ELECTIVES

ACADEMIC Journey

STUDENT LIFE

1

Explore the tightly packed region of Wellington, where scenic vistas are only a short journey from the bustling city. Wellington is the capital of art, food, and policy - the city is alive with festivals and cultural experiences. With a populace known for being kind and welcoming, this is the perfect place to break out of your comfort zone.

CAMPUS LIFE

2

Learn in our state-of-the-art facilities amongst your peers, a tight-knit community that have travelled from across the globe in pursuit of their passion for the culinary arts. Learn from industry experts, chefs and lecturers with decades of experience, and also a host of guest lecturers straight from industry. Gain insights that are current and relevant to today's hospitality sector.

PROFESSIONAL LIFE

3

New Zealand's hospitality and agricultural sectors are world leading yet small, everyone knows everyone, those with passion and drive are able to quickly make a name for themselves and rise faster than in larger markets. Throughout your studies you will gain opportunities to personally meet Wellington's industry leaders and shapers.

IN A *Multidisciplinary* INDUSTRY,
WHERE CULTURE, CUISINE,
AND BUSINESS MEET

LEADERS REQUIRE *Vision*,
BUILT FROM CONFIDENCE
AND UNDERSTANDING.

The Master of Applied Hospitality Management program embodies a mindset of management excellence tailored for the hospitality industry. It is grounded in evolving bodies of knowledge, including people leadership and culture, managerial finance, and supply chain management within an international hospitality context. Graduates of the program will contribute to these knowledge domains, as informed consumers, critical reviewers, and through industry collaboration, creators of research that holds practical relevance for industry practitioners.

Curriculum

YEAR 1

COMPULSORY

- People, Leadership and Culture
- Managing Hospitality in the International Context
- Hospitality Managerial Finance
- Entrepreneurship in Hospitality
- Risk Management
- Research Methods
- Strategic Pricing and Customer Management
- Food and Beverage Supply Chain Management

YEAR 2 (6 MONTHS)

- Applied Hospitality Management Project (Research Project)

RESEARCH PROJECT

PROGRAMME *Benefits*

HOSPITALITY LEADERSHIP

Enhance your leadership, management, and entrepreneurial skills. Gain advanced knowledge of global hospitality trends and business strategies.

1

WORLD CLASS FACULTY

Benefit from the extensive expertise our lecturers have developed through years of experience in the hospitality and business industries. Combine academic theory with real-world case studies to strengthen your competence in hospitality management.

2

INDUSTRY FOCUSED RESEARCH

Undertake a professionally supervised, research project in a hospitality-related setting for the final semester. Leverage our connections with industry leaders to contribute to project development and gain hands-on experience, preparing you to lead in the global hospitality sector.

3

STUDY & WORK IN NEW ZEALAND

Aotearoa, New Zealand, is a socially and environmentally conscious country that boasts its safety and high standards of living. Gain a 3 year Post Study Work Visa on successful completion.

4



Master OF APPLIED HOSPITALITY MANAGEMENT

NZQF Level 9 | 180 Credits

The Master of Applied Hospitality Management at Le Cordon Bleu New Zealand is designed for aspiring leaders and professionals in the hospitality and tourism sectors. It blends theoretical knowledge with practical applications to prepare graduates for executive roles in this dynamic industry.

Key INFORMATION

INTAKE DATES

February & August

FORMAT

1 year on-campus &
Final Semester Research Project

DURATION

18 months full-time

PREREQUISITES

- Bachelor's degree (or equivalent) in business, management or a related hospitality area, with at least a B- grade average at level 7 (or higher).
- Degrees in other disciplines may be considered if the applicant has at least three years relevant hospitality experience at a supervisory level, or equivalent.
- English proficiency IELTS Academic score of 6.5 with no band score lower than 6 (or equivalent).

POSSIBLE CAREER OPPORTUNITIES

- Hotel department head
- Hospitality consultant
- Event director
- Hospitality entrepreneur
- Regional operations manager
- Business owner

Why

LE CORDON BLEU NEW ZEALAND?

- Internationally recognised qualifications.
- Small class sizes with personalised attention.
- A focus on academic excellence and practical experience.
- Access to a global alumni network.
- Support visas for partners and dependent children.
- Student work rights and post study work rights on successful completion.

Who

IS THIS PROGRAM FOR?

- Hospitality graduates aiming to advance their careers.
- Industry professionals seeking leadership roles.
- Entrepreneurs passionate about the hospitality industry.





Maria Grace
Owner of
Grace Pâtisserie



Wendy Lau
Owner of
Folds Pâtisserie



Jonathan Tjandra
Owner of
Franco Ristorante



Mariana Ladislav
Owner of
Aurora Argentinian Bakery



Bhannu Chouhan
Sous Chef at
Ahi Restaurant



Shalvi Mohindra
Head Chocolatier at
Cocoa Wilds



Candy Que
Marketing Strategist
& Owner of Que Cake Class



Shuchi Bhardwaj
Owner of Le Ciel



Poomza Watterson
Personal Chef of the
Thai Ambassador to NZ



Sean Dykes
Chef de Partie at
Logan Brown



Hanvillla Fireh
F&B Supervisor at
Sofitel Wellington



Richard Nixon
Owner of
Cafe Peony

Alumni SUCCESS

Le Cordon Bleu credits its place as the world's premier culinary training institute firmly on the success of our alumni. Like their Chef Instructors, our graduates never stop seeking to learn and grow. Their passion for the culinary arts pushes them to innovate, their network of alumni and peers gives them the confidence to take risks and not fear failure. The hospitality sector is wide and varied, our graduates go on to become chefs, entrepreneurs, food photographers, journalists, hotel managers, nutritionists, sommeliers, food critics, chocolatiers, and much more.

Our alumni are currently leading professionals throughout hospitality. Amongst them, we are proud to count numerous well-known personalities including: Julia Child, Eric and Bruce Bromberg, Mary Berry, Vicky Lau, Pierre Dutaret, Pooja Dhingra, and Gaston Acurio.

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 NZ kitchen industry.

DIPLÔME AVANCÉ CULINAIRE IN CUISINE GRADUATE

Belinda Christina

Winner of MasterChef Indonesia Season 11
Owner of blén, BEOWL and Cura Course



Studying at Le Cordon Bleu New Zealand teaches you a great foundation of skills, particularly the more classic culinary skills. It teaches you how to be precise, how to present, and how to manage your time efficiently.

DIPLÔME AVANCÉ CULINAIRE IN CUISINE GRADUATE

Joshua Ross

Multi-Award Winning Chef
Owner of Cafe Twenty Eight

Le Cordon Bleu gave me a platform that was a launchpad to my career. Even after graduating, the school never stopped supporting me and catered to all the support I requested.

BACHELOR OF CULINARY ARTS AND BUSINESS GRADUATE

Vaibhav Vishen

Former Head Chef of Mr Go's & Spring Kitchen
Owner of Chaat Street





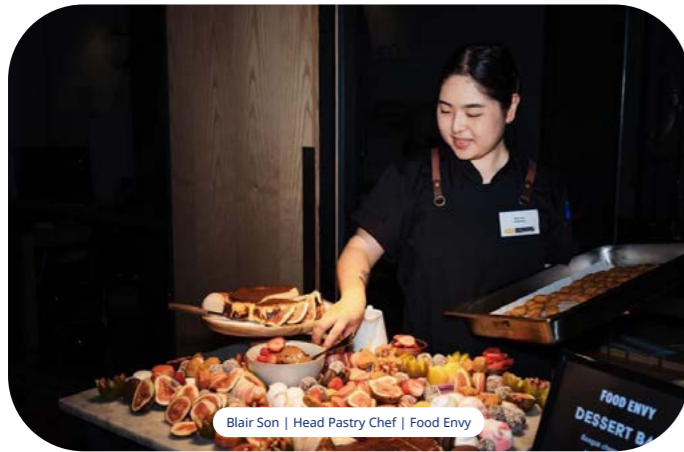
Varun Toorkey | Chef de Partie | Bellbird Eatery



Jonathan Tjandra | Owner | Franco Ristorante



Bhanu Chouhan | Sous Chef | Ahi Restaurant



Blair Son | Head Pastry Chef | Food Envy



Dongjin Kwak | Chef de Party | JAG Singapore



Pantira Nuamket | Pastry CDP | Sofitel Wellington

“It was an incredible opportunity to learn fundamental culinary techniques directly from experienced professional chefs. I also appreciated the chance to learn about different culinary cultures.”

BACHELOR OF CULINARY ARTS AND BUSINESS GRADUATE

Cheryl Gunawan Winner of MasterChef Indonesia Season 9
Owner of Studio Kakano and Toko Roti Kerabat



“Le Cordon Bleu truly gave me the boost I needed to reach my current position. The course is structured to learn the fundamentals of cooking right after a demo class. I believe that a live demonstration is invaluable for students without prior hospitality experience.”

DIPLÔME AVANCÉ CULINAIRE IN CUISINE GRADUATE

Kritika Mahajan Head Chef of Mr Morris

“I would recommend Le Cordon Bleu New Zealand for those who want close relationships with their lecturers, they will remain your mentor well past graduation.”

DIPLÔME AVANCÉ CULINAIRE IN PÂTISSERIE GRADUATE

Blair Son Senior Pastry Chef at Food Envy



“The knowledge here that I’ve learned from Le Cordon Bleu has really helped me excel as a chef. Combining the French techniques and my heritage as a Malaysian and Thai has opened up my interest in the culinary arts.”

GRAND DIPLÔME® GRADUATE

Max Loh Silver medal in the Nestlé Golden Chef’s Hat competition
Head Baker at Bakemona Bakers

THEY trust US



Industry CONNECTIONS

To study at Le Cordon Bleu is a clear sign to all employers that you are committed to the hospitality industry. As a global network of institutes, we have spent over 130 years cultivating relationships that enable collaborations and internship opportunities worldwide for any campus. Locally we are ingrained within New Zealand's tight-knit hospitality sector, all premium venues and establishments throughout the country recognise the quality of our programmes and support our students. It is our close partnership with industry that enables us to stay at the forefront of culinary education and ensure that our graduates are equipped with the knowledge and skills to excel.

As a chef and industry partner with Le Cordon Bleu New Zealand from day one, I have always valued the curiosity and dedication students have displayed. Like how we use the best and freshest ingredients in our menus, I feel the students from Le Cordon Bleu are consistently some of the best new talent in the industry.

BEEF & LAMB AND ŌRA KING AMBASSADOR

Chetan Pangam Former Executive Chef of One80 Restaurant
Owner and Head Chef of Bellbird Eatery



InterContinental Wellington and Le Cordon Bleu have established a strong partnership through a shared commitment to developing and nurturing talent for our thriving industry. The calibre of chefs graduating, along with the depth of knowledge gained through their training, enables a seamless transition into a five-star hotel kitchen environment.

Adam Haywood General Manager
InterContinental Wellington

At Cordis Auckland, Le Cordon Bleu New Zealand students bring curiosity, creativity, and flair to our kitchens. This partnership transforms training into an experience, delighting our guests while tomorrow's culinary leaders gain hands-on mastery. Together, we cultivate excellence, creativity, and a taste of the extraordinary.

Carol Mendes Assistant Director of HR
Cordis Auckland



STUDENT SERVICES

Student support is available on issues involving cultural adaptation, learning and communication difficulties, education guidance as well as internal and external appeal/complaints procedures. Learning support is available to all Le Cordon Bleu students and will focus on academic writing techniques, research skills as well as Hospitality and Cookery English.

ORIENTATION

Orientation is held for all new students, and includes workshops and activities to support successful transition to studying and living in New Zealand. A thorough orientation programme helps students to settle into study life and their new environment.

ENGLISH LANGUAGE AND ACADEMIC ENTRY REQUIREMENTS

You can find the English language and equivalent academic entry requirements for each programme on our website, we also work with English school partners to assist prospective students to find the right English pathway programmes.

CODE OF PRACTICE

(PASTORAL CARE OF INTERNATIONAL STUDENTS)

Le Cordon Bleu New Zealand is a signatory to The Code of Practice for the Pastoral Care of Tertiary and International Learners. We recognise the needs of international students, for whom, it would be their first "away from home experience". As a student of Le Cordon Bleu you can be confident that you will find support from staff who will understand your needs. The Code of Practice can be found on the NZQA website: www.nzqa.govt.nz

ACCIDENT INSURANCE

The Accident Compensation Corporation (ACC) provides accident insurance for all New Zealand Citizens, residents and temporary visitors to New Zealand, but you may still be liable for all other medical and related costs. Find more information on the ACC website: www.acc.co.nz

ELIGIBILITY FOR HEALTH SERVICES

Most international students are not entitled to publicly funded health services while in New Zealand. If you receive medical treatment during your visit, you may be liable for the full cost of that treatment. Full details on the entitlements to publicly-funded health services are available through the Ministry of Health website: www.health.govt.nz

MEDICAL & TRAVEL INSURANCE

International students must have appropriate and current medical and travel insurance while studying in New Zealand.

ACCOMMODATION

Le Cordon Bleu New Zealand is located in the centre of Wellington city. We recommend a range of accommodation options near our institute, and are happy to give advice if required.

Private Flatting / House / Apartment sharing

You can share rental accommodation with other students. The cost of this type of accommodation will vary along with the quality. This option suits students who prefer independence. The rent will vary per week for a room in a flat (house), other costs such as power and food will need to be paid in addition to rent.

Budget Hotels and Backpackers

This is a great option for students who are uncertain about where they would like to live, and allows them to have a look at options before making a long term commitment. Please note that budget hotels and backpackers are ideal for social and outgoing students, since you will be sharing facilities with others. If you value your quiet time, this may not be a good fit.

Home-stay

Experience living with a New Zealand family in a welcoming home environment. Home-stay will include all meals, please note that New Zealand government regulations require international students under 18 years to stay in Home-stay accommodation.

WORK RIGHTS IN NEW ZEALAND

Working while studying can be a great way to gain New Zealand work experience and help support you financially while you're studying abroad. We assist students with gaining job-related skills such as writing resumes and preparing for an interview. Seasonal work can be a good way to earn extra money over the holidays and gain new skills. A student visa may allow you to work up to 25 hours a week during a school term and full time during term breaks.

Students obtaining an acceptable qualification completed in New Zealand may be eligible to receive a Post Study Work Visa, which enables them to work for any employer in New Zealand. Please refer to the Immigration New Zealand website for further information: www.immigration.govt.nz

Other useful Links

- Eligibility for Health Services: www.health.govt.nz
- Ministry of Education: www.education.govt.nz
- Qualification Authority: www.nzqa.govt.nz
- Hospitality Standards Institute: www.serviceiq.org.nz
- Restaurant Association: www.restaurantnz.co.nz
- New Zealand Police: www.police.govt.nz
- Tenancy Services: www.tenancy.govt.nz

HOW TO APPLY

Applications can be made in person at our Wellington Campus or, alternatively, applications and enrolment inquiries may also be sent directly to our Student Admissions Team: enrol@cordobleu.edu

An [enrolment form](#) and [enrolment guide](#) can be found on our website: www.cordobleu.edu/new-zealand/welcome-to-new-zealand/en

SELECT YOUR COURSE

Review our prospectus and website to find the programme that fits your culinary aspirations.

ENROL

Complete our enrolment form and email the signed form to enrol@cordobleu.edu with the following supporting documentation:

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

RECEIVE A LETTER OF OFFER

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.

**For international students, it takes 4-12 weeks to process the visa application. Therefore, fees must be paid at least 4 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 at your local New Zealand Embassy or High Commission.

PLAN YOUR TRIP

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

PRE-DEPARTURE PACK

4 weeks prior to course start date, you will receive a "pre-departure pack" with details about orientation and course commencement.

STUDENT VISA

Upon completion of your student enrolment and subsequent issuing of your letter of offer, you will then need to visit Immigration New Zealand for the correct visa application form: www.immigration.govt.nz

In order to fully complete your student visa application for study at Le Cordon Bleu New Zealand, you will need to have the following:

1. Letter of offer from Le Cordon Bleu New Zealand
2. Official receipt of tuition fees
3. Travel and Medical insurance

You can always contact us if you have any concerns or questions about your visa application. Visa applications are not difficult to complete, but we understand the process may seem complicated, especially if it is the first time you are planning to study abroad.

Contact Us!

EMAIL: nz@cordobleu.edu

PHONE: +64 4 472 9800

MAIL: Private Bag 999045
Manners St Central
Wellington 6011
New Zealand

ADDRESS: Level 2, 52 Cuba Street
Te Aro
Wellington 6011
New Zealand



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@lcbnewzealand



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