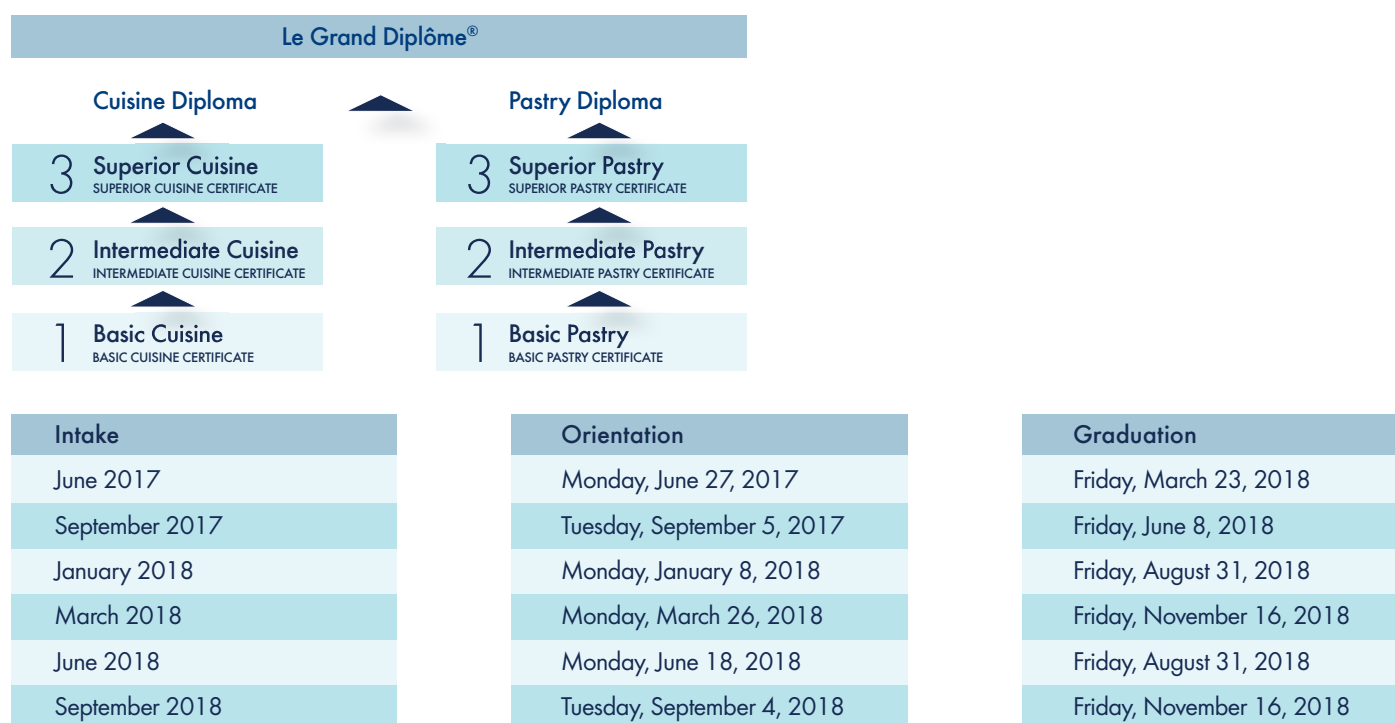


The Culinary Arts programmes (Cuisine, Pastry and Bread Baking) are taught in French and translated into English consecutively.

CULINARY ARTS PROGRAMMES

I • Grand Diplôme®, Diplôme de Cuisine & Diplôme de Pâtisserie (Cuisine & Pastry)

STANDARD SESSIONS: GRAND DIPLOME®, DIPLOME DE CUISINE, DIPLOME DE PÂTISSERIE



Tuition fees for diploma programs:

Grand Diplôme®:	49,200€
Diplôme de Cuisine:	28,850€
Diplôme de Pâtisserie:	22,800€

The tuition fees include the application fee (1,500€), course content, equipment and activities.

In order to guarantee a place, the tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

II • Bread Baking Diploma

The Bread Baking programme is divided into two levels: Basic and Advanced

Intake	Orientation	Graduation
June 2017	Monday, June 12, 2017	Thursday, December 21, 2017
September 2017	Tuesday, September 5, 2017	Friday, March 23, 2018
January 2018	Monday, January 8, 2018	Thursday, July 19, 2018
March 2018	Monday, March 26, 2018	Thursday, September 27, 2018
June 2018	Monday, June 11, 2018	Thursday, December 20, 2018

Tuition fees: 13,000€

The tuition fees include the application fee (1,500€), course content, equipment and activities.

In order to guarantee a place, the tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.



III • Diplômes de Pâtisserie or Cuisine & Boulangerie / Pastry or Cuisine and Bread Baking Diplomas

- Students can pursue the Pastry or Cuisine and Bread Baking Diplomas simultaneously to obtain both diplomas in one year or less.
- Once the three levels of Pastry or Cuisine and the two levels of Bread Baking have been validated, the student will take two internships: two months in Bread Baking (compulsory) and two months in Pastry or Cuisine (optional).

NEW
1 year
programme

Intake	Orientation	Graduation
March 2017	Monday, March 27, 2017	Friday, March 23, 2018
March 2018	Monday, March 26, 2018	Friday, March 22, 2019

Tuition fees:

Diplômes de Pâtisserie & Boulangerie : 33,700€

Diplômes de Cuisine & Boulangerie: 39,700€

The diplomas' tuition fees include the application fee (1,500€), course content, equipment and activities. In order to guarantee a place, tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

IV • Certificates: Basic, Intermediate, Superior

STANDARD SESSIONS

A. CUISINE AND PASTRY CERTIFICATES

Intake	Orientation	Graduation
June 2017	Monday, June 12, 2017	Friday, September 1, 2017
September 2017	Tuesday, September 5, 2017	Friday, November 17, 2017
January 2018	Monday, January 8, 2018	Friday, March 23, 2018
March 2018	Monday, March 26, 2018	Friday, June 8, 2018
June 2018	Monday, June 11, 2018	Friday, August 31, 2018

Tuition fees:

Basic Cuisine: 10,600€*
Intermediate Cuisine: 10,100€
Superior Cuisine: 10,300€
Basic Cuisine & Pastry: 17,600€*

Basic Pastry: 8,500€*
Intermediate Pastry: 7,900€
Superior Pastry: 8,100€

B. BREAD BAKING CERTIFICATES

BASIC CERTIFICATE

Orientation	Graduation
Monday, March 27, 2017	Wednesday, May 24, 2017
Monday, June 12, 2017	Friday, August 11, 2017
Tuesday, September 5, 2017	Friday, October 27, 2017
Monday, January 8, 2018	Friday, March 2, 2018
Monday, March 26, 2018	Friday, May 18, 2018
Monday, June 11, 2018	Friday, August 3, 2018

Tuition fees: 7,200€

ADVANCED CERTIFICATE (includes a 2-month compulsory internship)

Orientation	Graduation
Monday, June 12, 2017	Friday, October 20, 2017
Wednesday, August 16, 2017	Thursday, December 21, 2017
Monday, October 30, 2017	Friday, March 23, 2018
Monday, March 12, 2018	Thursday, July 19, 2018
Monday, May 28, 2018	Thursday, September 27, 2018
Monday, August 20, 2018	December 20, 2018

Tuition fees: 6,500€

The tuition fees for each certificate include the application fee (500€), course content and activities. In order to guarantee a place, the full amount of tuition fees shall be paid in cleared fund no later than eight (8) weeks before the first day of the programme.

*Basic certificates tuition fees include the uniform and equipment.

2017-2018 CALENDAR AND TUITION FEES

INTENSIVE SESSIONS

- Le Cordon Bleu Paris offers intensive sessions to obtain the Cuisine or Pastry certificates in a shorter period of time.
- These sessions are suitable for students with limited time giving them the opportunity to take one level in one intensive session and continue the next level on another intensive or standard session.
- Intensive sessions have the same curriculum as the standard programmes.
- Demonstrations are taught in French and translated into English consecutively.
- Intensive courses are scheduled six to nine hours a day, six days a week.
- Students can only take one discipline at a time: Cuisine or Pastry.
- Obtaining the three certificates allows students to receive a Diplôme de Cuisine or Diplôme de Pâtisserie.

A. CUISINE AND PASTRY CERTIFICATES

Intake	Orientation	Graduation	Proposed certificate
June 2017	Wednesday, June 14, 2017	Friday, July 21, 2017	Basic Cuisine or Basic Pâtisserie
Nov. 2017	Monday, November 20, 2017	Thursday, December 21, 2017	All levels in Cuisine and Pastry
June 2018	Thursday, June 14, 2018	Thursday, July 19, 2018	Basic Cuisine or Basic Pâtisserie
Nov. 2018	Monday, November 19, 2018	Thursday, December 20, 2018	All levels in Cuisine and Pastry

Tuition fees:

Basic Cuisine:	10,600€*	Basic Pastry:	8,500€*
Intermediate Cuisine:	10,100€	Intermediate Pastry:	7,900€
Superior Cuisine:	10,300€	Superior Pastry:	8,100€

The tuition fees for each certificate include the application fee (500€), course content and activities.

In order to guarantee a place, the full amount of tuition fees shall be paid in cleared fund no later than eight (8) weeks before the first day of the programme.

*Basic certificates tuition fees include the uniform and equipment.

B. DIPLÔME DE CUISINE OR DIPLÔME DE PÂTISSERIE WITH ACCELERATED LEVELS

The duration of the programme varies from 6 months to 9 months.

Orientation	Graduation	Accelerated level	Break
Monday, June 12, 2017	Thursday, December 21, 2017	Superior	N/A
Wednesday, June 14, 2017	Thursday, December 21, 2017	Basic and Superior	July 21 to Sept. 5, 2017
Wednesday, June 14, 2017	Friday, March 23, 2018	Basic	July 21 to Sept. 5, and Nov. 17 2017 to Jan. 8, 2018
Tuesday, September 5, 2017	Friday, March 23, 2018	Intermediate	Dec. 22, 2017 to Jan. 8, 2018
Monday, November 20, 2017	Friday, June 8, 2018	Basic	Dec. 22, 2017 to Jan. 8, 2018
Monday, June 11, 2018	Thursday, December 20, 2018	Superior	N/A
Thursday, June 14, 2018	Thursday, December 20, 2018	Basic and Superior	July 19 to Sept. 3, 2018

Tuition fees for diploma programmes:

Grand Diplôme®:	49,200€
Diplôme de Cuisine:	28,850€
Diplôme de Pâtisserie:	22,800€

The tuition fees include the application fee (1,500€), course content, equipment and activities.

In order to guarantee a place, the tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme.

IMPORTANT:

In the diploma programmes, all levels must be followed consecutively without interruption.

MANAGEMENT PROGRAMMES

Bachelor in Culinary Arts Management Bachelor of Business in International Hospitality Management

Three-year programmes taught in English.

Orientation	Graduation		1 st year	2 nd year	3 rd year
Monday, September 25, 2017	Friday, June 5, 2020	European Students	11,500€*	10,500€	10,500€
		Non-european Students	13,000€*	12,000€	12,000€

The Bachelors tuition fees include course content and activities.

*First year tuition fees include the application fee (200€), uniform and equipment.

The Bachelors tuition fees are paid yearly and shall be paid in cleared funds no later than twelve (12) weeks before the first day of the programme.

Restaurant Management

One-year programme taught in English.

Orientation	Graduation
Monday, March 27, 2017	Friday, March 9, 2018
Monday, September 11, 2017	Friday, September 7, 2018

Tuition fees: 15,900€ ^ ^

The tuition fees include the application fee (200€), course content, uniform and activities.

Students successfully completing the programme will obtain the Restaurant Management Diploma.

Wine and Management

10-month programme taught in French and translated consecutively into English.

Orientation	Graduation
Monday, September 11, 2017	Friday, July 2, 2018

Tuition fees: 19,800€**

Students successfully completing the programme will obtain the Art, Science and Wine Management Diploma.

**The full amount of the Restaurant Management and the Wine and Management tuition fees shall be paid in cleared funds no later than twelve(12) weeks before the first day of the programme in order to guarantee a place.

SPECIALISED PROGRAMMES

Le Cordon Bleu Hautes Études du Goût

Le Cordon Bleu Hautes Études du Goût is a unique, multi-disciplinary programme which aims at putting forward all the scientific, cultural, sociological and economic aspects of taste, gastronomy and the art of fine dining.

This two-week programme is taught in French and translated into English simultaneously.

Entry Date	End date
Monday, October 9, 2017	Saturday, October 21, 2017

Tuition fees: 7,500€

The tuition fees include course content, accommodation, meals and local transportation in relation to the programme.

The Diploma is awarded the year following the programme to the students who have obtained the required level after the final exam and thesis.