

# Le Cordon Bleu College of Culinary Arts in Los Angeles

## 2012 Tuition and Fees

### Diploma Program in Le Cordon Bleu Culinary Arts

Tuition	\$19,200.00
Books & Supplies (tax included)	\$326.25
STRF	\$47.50
Application Fee	\$50.00
<b>Total Cost</b>	<b>\$19,623.75</b>

### Diploma in Le Cordon Bleu Pâtisserie and Baking

Tuition	\$19,200.00
Books & Supplies (tax included)	\$326.25
STRF	\$47.50
Application Fee	\$50.00
<b>Total Cost</b>	<b>\$19,623.75</b>

### Associate of Occupational Studies Degree in Le Cordon Bleu Culinary Arts

Tuition	\$36,200.00
Books & Supplies (tax included)	\$870.00
STRF	\$90.00
Application Fee	\$50.00
<b>Total Cost</b>	<b>\$37,210.00</b>

### Associate of Occupational Studies Degree in Le Cordon Bleu Pâtisserie and Baking

Tuition	\$36,200.00
Books & Supplies (tax included)	\$870.00
STRF	\$90.00
Application Fee	\$50.00
<b>Total Cost</b>	<b>\$37,210.00</b>

### Associate of Occupational Studies (AOS) Degree in Le Cordon Bleu Culinary Arts Program (Non-Resident International Students)

Tuition	\$39,200.00
Books & Supplies (tax included)	\$870.00
STRF	\$97.50
Application Fee	\$50.00
<b>Total Cost</b>	<b>\$40,217.50</b>

### Associate of Occupational Studies (AOS) Degree in Le Cordon Bleu Pâtisserie and Baking Program (Non-Resident International Students)

Tuition	\$39,200.00
Books & Supplies (tax included)	\$870.00
STRF	\$97.50
Application Fee	\$50.00
<b>Total Cost</b>	<b>\$40,217.50</b>

Financial aid is available to those who qualify. Approximately 80% of first-year students receive financial aid.\* Our experienced Financial Aid Advisors can walk you through the entire process to help you get all the financial assistance for which you're eligible.

To find out if you are eligible for assistance, contact an advisor at the Le Cordon Bleu campus you want to attend. The advisor will explain what information you should bring to your financial aid appointment where he/she can help you assess the total cost of your education and housing; and help you find scholarships, grants, loans and other assistance to help cover those costs.

Please keep in mind that there are deadlines for financial aid applications. In addition, some aid is limited and is more likely to be available if you apply early. So it is important to contact a Financial Aid Advisor as soon as you enroll.

Continuing students should apply for financial aid soon after the new year's Free Application for Federal Student Aid (FAFSA) form is available. Visit <http://fafsa.ed.gov> for more information and deadlines.



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Effective Date: 02/22/12

Pasadena Campus: 530 East Colorado Blvd. | Pasadena, CA 91101 | Hollywood Campus: 6370 West Sunset Blvd. | Hollywood, CA 90028

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Le Cordon Bleu reserves the right to increase all fees and tuition without notice, at its discretion. Once a student completes an Enrollment Agreement, the tuition and fees charges stated on that Enrollment Agreement will not change provided the Student starts classes as scheduled and continues without interruption.

*Fees include textbooks, uniforms, lab fees and tool kits. Additional fees may apply such as fees for repeated courses, etc. Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://www.chefs.edu/disclosures). Le Cordon Bleu cannot guarantee employment or salary.*

*\*Source: U.S. Dept. of Labor Occupational Outlook Handbook, 2008-09 edition.*



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