

## LE CORDON BLEU CULINARY ARTS

# CERTIFICATE

### PROGRAM OF STUDY

Le Cordon Bleu is changing the landscape of culinary arts education. The Certificate Program in Le Cordon Bleu Culinary Arts is designed to take you from our school's commercial style kitchens to a professional kitchen in less time than what you might think – at a lower cost that's more affordable than what you might find at another culinary school.

You can learn the way as you spend a significant amount of time in the kitchen devoted to practicing and perfecting your skills. Experienced chef instructors will demonstrate culinary proficiencies that you can apply to your training and throughout your journey at Le Cordon Bleu.

The Le Cordon Bleu certificate program is all about food – preparing it, cooking it, serving it. You can dive right in and learn everything you need. The program progresses quickly from basic foundational skills to more advanced precision techniques that are the basis for creating any style of cuisine. Your training will culminate with an externship where you can acquire real-world experience and the confidence to pursue your passion in a professional kitchen.

### LEARN THE WAY

- Classic fundamentals and modern innovations
- Core skills for any style of cuisine
- Insight on nutrition, dietary fads, and recipe modification
- History of food and development of cuisine
- Global culinary heritage, cultures and influences
- Food, safety and sanitation



**LE CORDON BLEU**  
COLLEGE OF CULINARY ARTS

**LE CORDON BLEU. LEARN THE WAY.**

# LE CORDON BLEU CULINARY ARTS

# CERTIFICATE

Le Cordon Bleu is an industry leader in culinary arts education and offers an intensive, practical and respected Certificate in Culinary Arts program.

All graduates from Le Cordon Bleu will receive the internationally-recognized Certificate in Le Cordon Bleu Culinary Arts and the prestigious Le Cordon Bleu Diplôme.



\*Le Cordon Bleu in North America had more culinary graduates in the USA than any other national network of culinary schools, for the years 2006 to 2013. Source: IPEDS.

## CORE CURRICULUM REQUIREMENTS

COURSE CODE	COURSE TITLE	CREDITS
LCBC105	Food Safety and Sanitation	3
LCBC110	Culinary Foundations I	4
LCBC120	Culinary Foundations II	6
LCBC130	Culinary Foundations III	6
LCBC152	Baking and Pastry	7
LCBC212	Cuisine Across Cultures	8
LCBC222	Catering and Buffets	7
LCBC260	Externship I	5
LCBC265	Externship II	5

### TOTAL REQUIRED

### CORE CURRICULUM CREDITS

51

The normal time frame to complete the program is 12 instructional months excluding holidays and breaks. The length of time could vary depending on the individual circumstances of the student.



## YOUR OPPORTUNITY TO CLIMB HIGHER

The certificate program offers the training that can help you prepare for the culinary arts and serves as a pathway to advanced education at Le Cordon Bleu in an Associate and Bachelor's degree.

STEPS TO ADVANCE



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