



## **LE CORDON BLEU DUSIT ACADEMY OF WORLD CUISINES**

The Academy, focusing on skills rather than concepts, is set to offer a comprehensive range of courses in culinary arts education and hospitality training conducted in English and Thai. The following Le Cordon Bleu courses, customized to Thai needs, will initially be offered at the Academy:

### **Classic Cycle – Culinary Arts Program – Certificate I - III**

#### **Cuisine Track**

- 3-month Basic Cuisine Course – Certificate I
- 3-month Basic Patisserie Course – Certificate II
- 3-month Intermediate Cuisine Course – Certificate III

#### **Patisserie Track**

- 3-month Intermediate Patisserie Course – Certificate I
- 3-month Superior Cuisine Course – Certificate II
- 3-month Superior Patisserie Course – Certificate III

### **Classic Cycle – Culinary Arts Program – Diploma**

- 9-month Cuisine Courses – Certificate I - III
- 9-month Patisserie Courses – Certificate I – III

### **Classic Cycle – Culinary Arts Program – Grand Diploma**

- 18-month Cuisine and Patisserie Courses – Cuisine and Patisserie Diplomas

### **Professional Culinary Management Program – Certificate IV and Diploma**

- 18-month Menu Planning and Cost Control Course – Certificate IV
- 24-month Professional Culinary Management Course – Diploma

### **English Language Program for Hospitality and Tourism – Certificate of Completion**

- 10-week Basic English Course – Certificate of Completion
- 10-week Intermediate English Course – Certificate of Completion
- 10-week Advanced English Course – Certificate of Completion

### **World Cuisines Program – Short Courses – Certificate of Participation**

- Cuisines of the World Course
- Thai Cuisine – Professional Course
- Thai Cuisine – Workshop Course
- Asian Cuisine Course
- Japanese Cuisine Course
- Chinese Cuisine Course
- Indian Cuisine Course
- European Cuisine Course
- Italian Cuisine Course
- South American Cuisine Course
- North American Cuisine Course
- African Cuisine Course
- Middle Eastern Cuisine Course

### **Food & Beverage Program – Short Courses – Certificate of Participation**

- Beverage Service Operations
- Food Service Operations
- Restaurant Food and Beverage Service
- Wine Studies and Appreciation
- Food and Wine Philosophy
- Barista

### **Gourmet Program – Short Courses – Certificate of Participation**

- A Taste of Health Eating
- Cuisine Workshops
- Patisserie Workshops
- Menu Planning
- Catering / Buffet Techniques
- Boulangerie
- A Taste of Le Cordon Bleu
- Patisserie a la Carte
- Hygiene and Nutrition
- Initiation to French Cuisine
- Initiation to French Patisserie
- Les Petits Cordon Bleu

#### **Intake:**

- **Classic Cycle - Culinary Arts – Certificate I - III**  
4 intakes a year in January, April, July and October
- **Certificate IV in Menu Planning and Cost Control**  
2 intakes a year in January and July
- **Diploma of Professional Culinary Management**  
2 intakes a year in January and July
- **English Language Program / World Cuisines Program / Food & Beverage Program / Gourmet Program**  
To be announced - course will be started with at least 10-12 applicants.

**Language Conducted:**

- All courses will be delivered in English by French Master Chefs and translated into Thai by local chefs.
- Certificate IV and Diploma of Professional Culinary Management will be conducted in English only.

**Industry Placement:**

To serve the needs of the industry, the Academy has developed the industry placement program by offering students an opportunity to be trained at the Dusit Thani Hotel and Dusit Hotels & Resorts.

Industry placement provides the students with the opportunity:

- to apply, develop and evaluate acquired knowledge and skills in the workplace;
- to experience, evaluate and gain valuable insight into the real life work environment of organization, including a range of supervisory and management styles as well as operational procedures, processes, systems and philosophies of the organization; and
- to build a collection of personal workplace experiences that can reflect upon and relate to the components of Le Cordon Bleu courses.

**Conditions:**

- The graduates with good academic performance from the **Superior-Level Culinary Arts Program** will be selected to take the industry placement at the Dusit Thani Hotel for a period of 2 weeks.
- All students enrolling in the **Professional Culinary Management Program** are required to take a 3-month industry placement at the selected properties under the Dusit Hotels & Resorts. The training would include both Front of the House and Back of the House.

**Applicant Qualifications:**

## 1. Educational background

**Culinary Arts:** Applicant must complete M. 3, Grade 9 or be able to present an equivalent educational credential.

**Certificate IV in Menu Planning and Cost Control:** Applicant must complete M. 3, Grade 9 or be able to present an equivalent educational credential **and** have at least 1-year experience as a chef or complete Certificate III in Culinary Arts (either Cuisine or Patisserie).

**Diploma of Professional Culinary Management:** Applicant must complete Certificate IV in Menu Planning and Cost Control.

**English Language Program:** Applicant must complete M. 3, Grade 9 or be able to present an equivalent credential.

**World Cuisines Program / Food & Beverage Program / Gourmet Program:** Nil

## 2. English language proficiency

**Culinary Arts Certificate I – III:**

Nil for English native speakers

Nil for Thai applicants or those in good command of Thai language

Result of an English proficiency test (a TOEFL score of 475 or above OR an IELTS score of 4.5 or above) for international applicants – non English native speakers

**Certificate IV and Diploma of Professional Culinary Management:** a TOEFL score of 475 or above OR an IELTS score of 4.5 or above OR completion of Le Cordon Bleu Advanced English Course for Hospitality and Tourism is required for non English native applicant.

**English Language Program:** English placement test at the Academy is required.

**World Cuisines Program / Food & Beverage Program / Gourmet Program:**

Nil for English native speakers

Nil for Thai applicants or those in good command of Thai language

Result of an English proficiency test (a TOEFL score of 475 or above OR an IELTS score of 4.5 or above) for international applicants – non English native speakers

**Required Documents:**

1. Educational certificate / diploma or equivalent qualification (if required - original or certified copies required)
2. Academic transcript (if required - original or certified copies required)
3. Letter of Completion from Tertiary Institute / University (if required - original or certified copies required)
4. English language proficiency result (if required - original or certified copies required)
5. Photocopy of identification card or passport
6. Photocopy of an official document showing present status of residency
7. Application with 4 photos of 1 inch
8. Application fee of 2,500 Baht

**Application Period:**

About 2 months before the course starts.

**Academic Schedule:**

We are in the process of developing the academic schedule. We will email you the most updated information once the schedule is ready. Sorry for any inconvenience caused.

**Contact Details:**

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