

Calendar & Tuition Fees

CULINARY ARTS PROGRAMMES

DIPLOMAS - STANDARD SESSIONS

PROGRAMME / TUITION FEES	SESSION START	END OF SESSION
Grand Diplôme® €47,400 Diplôme de Cuisine €27,900 Diplôme de Pâtisserie €22,000 Diplôme de Pâtisserie & Diplôme de Boulangerie €32,900	6 July 2020 5 October 2020 6 January 2021 6 April 2021 5 July 2021 4 October 2021	26 March 2021 25 June 2021 24 September 2021 22 December 2021 25 March 2022 24 June 2022
Diplôme de Boulangerie €13,000	6 July 2020 5 October 2020 6 January 2021 6 April 2021 5 July 2021 4 October 2021	18 December 2020 26 March 2021 25 June 2021 24 September 2021 17 December 2021 25 March 2022

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

DIPLOMAS - INTENSIVE SESSIONS					
PROGRAMME / TUITION FEES	SESSION START	END OF SESSION			
Diplôme de Cuisine (intensive) €27,900 Diplôme de Pâtisserie (intensive) €22,000	6 July 2020 6 January 2021 5 July 2021 5 January 2022 4 July 2022	18 December 2020 25 June 2021 22 December 2021 24 June 2022 16 December 2022			
Diplôme de Boulangerie (intensive) €13,000	6 July 2020 5 October 2020 6 January 2021 5 July 2021 4 October 2021	25 September 2020 18 December 2020 26 March 2021 24 September 2021 17 December 2021			

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

DIPLOMA IN CULINARY MANAGEMENT					
PROGRAMME / TUITION FEES	SESSION START	END OF SESSION			
Diploma in Culinary Management €7,200	6 July 2020 5 October 2020 6 January 2021 6 April 2021 5 July 2021 4 October 2021	25 September 2020 18 December 2020 26 March 2021 25 June 2021 24 September 2021 17 December 2021			

DIPLOMA IN GASTRONOMY, NUTRITION AND FOOD TRENDS

PROGRAMME / TUITION FEES SESSION START END OF SESSION

Diploma in Gastronomy, Nutrition and Food Trends

€7,500

5 October 2020 18 December 2020 6 April 2021 25 June 2021 4 October 2021 17 December 2021

Tuition fees for the Diploma in Gastronomy, Nutrition and Food Trends include the application fee (€500), course content, uniform and activities. Please note all cooking utensils and equipment including knives are provided in our kitchen for use during the practical sessions only. The full amount of Diploma's tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme in order to guarantee a place.

PROFESSIONAL IMMERSION PROGRAMMES

Basic Certificate

3 months + French course A1

Intermediate Certificate

3 months + French course A1

Practical Application

3 months + French course A2

Superior Certificate

3 months

Internship(s)
4 to 6 months [1]

PROGRAMME / TUITION FEES SESSION START END OF SESSION [1]

Grand Diplôme® in Professional Immersion

(including 1 six-month internship) [1] €49,900

Diplôme de Pâtisserie & Diplôme de Boulangerie in Professional Immersion

(including 1 six-month internship) [1] €35,400

6 July 20205 October 20206 January 2021

6 April 2021 5 July 2021 31 December 2021 1 April 2022

1 July 2022 30 September 2022 31 December 2022

4 October 2021 31 March 2023

Diplôme de Cuisine in Professional Immersion

(including 1 four-month internship) €30,400

Diplôme de Pâtisserie in Professional Immersion

(including 1 four-month internship) €24,500

Tuition fees: €1,200 per level (A1 or A2)

6 July 2020 5 October 2020 6 January 2021 6 April 2021 5 July 2021

4 October 2021

5 November 2021 4 February 2022 6 May 2022 5 August 2022 4 November 2022

3 February 2023

French courses: Students who choose to take the Diplôme de Cuisine or Diplôme de Pâtisserie as part of the Professional Immersion programme, and who do not speak French, must take the French lessons levels A1 and A2 taught at Le Cordon Bleu institute. A1 level is taught alongside the Basic and Intermediate Certificates and must be successfully completed before the beginning of the professional application. Level A2 is taught during the professional application and must be successfully completed to begin the internship. Students choosing the Grand Diplôme® or the double Diploma in Pastry and Bread Baking as part of the Professional Immersion Programme must have obtained level A1 in French before starting the programme.

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

[1] Grand Diplôme® and double Diploma in Pastry and Bread Baking' students complete a 6-month internship in two disciplines.

The session end's date depends on the internships' length which may vary from 4 to 6 months.

CONTINUING EDUCATION

PROGRAMME DATES TUITION FEES

©NOLOGY
Intensive Wine Course

from 25 May to 5 June 2020

€1,800

CERTIFICATES - STANDARD SESSIONS

PROGRAMME / TUITION FEES	SES	SSION START		END	OF SESSION	
CUISINE Basic Cuisine Certificate €10,600 Intermediate Cuisine Certificate €10,100 Superior Cuisine Certificate €10,300 PASTRY Basic Pastry Certificate €8,500 Intermediate Pastry Certificate €7,900 Superior Pastry Certificate	6 5 6 6 5 4	July October January April July October	2020 2020 2021 2021 2021 2021	18 26 25 24	September December March June September December	2020 2021 2021 2021
€8,100 BREAD BAKING						
Basic Bread Baking Certificate €7,200 Advanced Bread Baking Certificate €6,500						

Tuition fees for the Certificates include the application fee (€500), course content, uniform*, equipment* and activities. The full amount of the Culinary Arts Certificates' tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme in order to guarantee a place.
*Only for the Basic level of the Cuisine and Pastry Certificates

CERTIFICATES - INTENSIVE SESSIONS

CERTIFICATES - INTENSIVE SESSIONS						
PROGRAMME / TUITION FEES	SESSION START	END OF SESSION				
The content of the intensive programmes is the same as the standard ones, however each Certificate (Basic, Intermediate, Advanced) has a duration of six weeks.						
Intensive Basic Cuisine Certificate €10,600 Intensive Basic Pastry Certificate €8,500	6 July 2020 6 January 2021 5 July 2021	14 August 2020 12 February 2021 13 August 2021				
Intensive Basic Bread Baking Certificate €7,200	6 July 2020 5 October 2020 6 January 2021 6 April 2021 5 July 2021 4 Octobre 2021	14 August 2020 10 November 2020 12 February 2021 15 May 2021 13 August 2021 10 November 2021				
Intensive Intermediate Cuisine Certificate €10,100 Intensive Intermediate Pastry Certificate €7,900	17 August 2020 15 February 2021 16 August 2021 14 February 2022	25 September 2020 26 March 2021 24 September 2021 25 March 2022				
Intensive Advanced Bread Baking Certificate €6,500	17 August 2020 12 November 2020 15 February 2021 18 May 2021 16 August 2021 12 November 2021	25 September 2020 18 December 2020 26 March 2021 25 June 2021 24 September 2021 17 December 2021				

MANAGEMENT PROGRAMMES

BACHELORS OF BUSINESS

PROGRAMME TUITION FEES SESSION START END OF SESSION NON-EUROPEAN EUROPEAN **Bachelor of Business** UNION STUDENTS STUDENTS in Culinary Arts Management 21 September 2020 6 July 2023 YEAR 1 €12,500 * €14,000 * 20 September 2021 5 July 2024 **Bachelor of Business in International** YEAR 2 €12,000 €14,000 **Hospitality Management** YEAR 3 €12,000 €14,000

The Bachelor programme tuition fees include course content, uniform, equipment, and activities. *First year tuition fees include the application fee (\le 200).

	MBA		
PROGRAMME	TUITION FEES	SESSION START	END OF SESSION
MBA International Hospitality and Culinary Leadership	€27,000**	14 September 2020	21 September 2021

The MBA programme tuition fees include the application fee (€200), course content and activities except the study trip.
**Living expenses and study trip expenses are not included. Participants should consider additional €1,700 to 2,000€ for travel.

	WINE & MANAGE	EMENT PROGRAMM	E
PROGRAMME	TUITION FE	ES SESSION START	END OF SESSION
Wine & Management	€20,950	7 September 2020 6 September 2021	8 July 2021 8 July 2022

The tuition fees for the Wine and Management programme include the application fee (£200), course content, uniform and activities.

The full amount of Bachelors, Wine and Management and MBA programmes 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.

CONSECUTIVE PROGRAMMES

PROGRAMMES	TUITION FEES
Grand Diplôme® + Diploma in Culinary Management	€53,400
Grand Diplôme® in Professional Immersion + Diploma in Culinary Management	€55,900
Diplôme de Cuisine + Diploma in Culinary Management	€33,900
Diplôme de Cuisine in Professional Immersion + Diploma in Culinary Management	€36,400
Diplôme de Pâtisserie + Diploma in Culinary Management	€28,000
Diplôme de Pâtisserie in Professional Immersion + Diploma in Culinary Management	€30,500
Diplôme de Boulangerie + Diploma in Culinary Management	€19,000
Diplôme de Pâtisserie & Diplôme de Boulangerie + Diploma in Culinary Management	€38,900
Diplôme de Pâtisserie & Diplôme de Boulangerie in Professional Immersion + Diploma in Culinary Management	€41,400



The Leading Global Network of Culinary Arts and Hospitality Management Institutes





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