



LE CORDON BLEU LONDON CLASSIC CYCLE CALENDAR 2010

Le Cordon Bleu Classic Cycle teaches students to master the classic French techniques of Cuisine and Pâtisserie in a complete and systematic manner. The curriculum consists of three different levels: Basic, Intermediate and Superior, taught across both Cuisine and Pâtisserie, and students may study the Diplomas individually or simultaneously, taking approximately nine months to complete.

WINTER TERM

(11-week term)

Monday 4th January - New Student Orientation (*Mandatory*)
Courses Begin (*Basic, Intermediate and Superior Cuisine and Pâtisserie*)
Friday 19th March - Courses End

The Graduation ceremony will be held the following week.

SPRING TERM

(12-week term due to Bank Holidays on 10th April, 13th April, 4th May and 25th May)

Friday 26th March - New Student Orientation (*Mandatory*)
Monday 29th March - Courses Begin (*Basic, Intermediate and Superior Cuisine and Pâtisserie*)
Friday 18th June - Courses End

The Graduation ceremony will be held the following week.

SUMMER TERM

(11-week term)

Friday 25th June - New Student Orientation (*Mandatory*)
Monday 28th June - Courses Begin (*Basic, Intermediate and Superior Cuisine and Pâtisserie*)
Friday 10th September - Courses End

The Graduation ceremony will be held the following week.

AUTUMN TERM

(11-week term)

Friday 1st October - New Student Orientation (*Mandatory*)
Monday 4th October - Courses Begin (*Basic, Intermediate and Superior Cuisine and Pâtisserie*)
Friday 17th December - Courses End

The Graduation ceremony will be held the following week.

LONDON CLASSIC CYCLE TUITION FEES 2009-2010

(Valid from 01 April 2009 onwards)

THE DIPLOMAS

There are several tuition and fee structures to select from in accordance with your chosen programme or course.

Le Cordon Bleu Grand Diplôme

The ultimate option for the ambitious student gaining individual diplomas in French Cuisine and Pâtisserie studied over nine consecutive months, leading to our highest award, the Grand Diplôme.

Total package price – including 10% discount	£21,617
Less Non-refundable Application Fee	£ 1,500
Balance payment – required 6 weeks before course commences	£20,117

Cuisine Diploma

Nine-month programme teaching classic French cuisine. Three individual courses Basic, Intermediate and Superior, with each course gaining a certificate. All three must be studied consecutively.

Total package price – including 5% discount	£13,140
Less Non-refundable Application Fee	£ 1,500
Balance payment – required 6 weeks before course commences	£11,640

Pâtisserie Diploma

Nine-month programme teaching classic French pâtisserie. Three individual courses Basic, Intermediate and Superior, with each course gaining a certificate. All three must be studied consecutively.

Total package price – including 5% discount	£11,205
Less Non-refundable Application Fee	£ 1,500
Balance payment – required 6 weeks before course commences	£ 9,705

THE CERTIFICATES “À LA CARTE” MENU

This “à la carte” option is best suited to students who cannot complete their diploma in one consecutive study period or for those who require flexibility and wish to take individual certificate courses, perhaps at different times.

Cuisine Certificate

Cuisine Certificate	Basic (BC)	Intermediate (IC)	Superior (SC)
Tuition & Fees Package Total	£4,852	£4,240	£4,700
Less Non-refundable Application Fee	£ 500	£ 500	£ 500
Balance payment – required 6 weeks before course commences	£4,352	£3,740	£4,200

Pâtisserie Certificate

Pâtisserie Certificate	Basic (BP)	Intermediate (IP)	Superior (SP)
Tuition & Fees Package Total	£4,201	£3,600	£3,955
Less Non-refundable Application Fee	£ 500	£ 500	£ 500
Balance payment – required 6 weeks before course commences	£3,701	£3,100	£3,455

Basic Cuisine & Pâtisserie Combined

Pâtisserie Certificate	Basic Cuisine & Pâtisserie Combined (BC/BP)	Intermediate Cuisine & Pâtisserie Combined (IC/IP)	Superior Cuisine & Pâtisserie Combined (SC/SP)
Tuition & Fees Package Total	£7,941	£7,590	£8,405
Less Non-refundable Application Fee	£1,000	£1,000	£1,000
Balance payment – required 6 weeks before course commences	£6,941	£6,590	£7,405

CONDITIONS

- The Non-refundable Application Fee Must accompany your Application Form.
- The balance of the tuition fees MUST be paid in full to the school six weeks or more prior to the course start date to secure your place on the course and retain your discount.
- Total package price and À la Carte tuition/fee package prices include the required uniform, equipment and Graduation ceremony costs.

NOTES

- Students taking both Cuisine and Pâtisserie courses simultaneously will only be charged for one set of equipment / uniform and one Graduation ceremony.
- Students taking two courses simultaneously (*other than Basic*) will only be charged for one Graduation ceremony.

The above prices are inclusive of VAT.

(January 2009)