LE CORDON BLEU CULINARY ARTS
ASSOCIATE DEGREE OF APPLIED SCIENCE

PROGRAM OF STUDY
The Associate of Applied Science Degree in Le Cordon Bleu Culinary Arts provides a well-rounded education that includes hands-on training and general education that could prepare you for a fulfilling next course.

You can learn the way as you train in the foundational skills and precision techniques that are crucial to the industry. Additionally, you’ll work alongside experienced chef instructors who will demonstrate hundreds of culinary proficiencies that you can then practice throughout your journey at Le Cordon Bleu.

During your restaurant rotation, you’ll have the opportunity to apply your skills in a restaurant setting. Here, you’ll gain an understanding on how both areas balance a foodservice establishment. Plus, your two externships will give you the opportunity to apply your skills and acquire real-world experience.

This program is built on 100 years of tradition and honor. And with it, you’ll not only be able to feed your passion, study techniques and refine your skills, you’ll discover what you’re made of.

LEARN THE WAY
- Classic fundamentals and modern innovations
- Core skills for any style of cuisine
- Service industry knowledge including cost control and purchasing
- Insight on nutrition, dietary fads, and recipe modification
- History of food and development of cuisine
- Global culinary heritage, cultures and influences
- Buffet and catering education including business, preparation and execution
- Principles of business plan development for management and entrepreneurship
- Menu development
- Wine and beverage training
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.

Find employment rates, financial obligations and other disclosures at www.chefs.edu/disclosures.

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LCB-37755 SAC_CA_AAS 865883 02/15