



**LE CORDON BLEU®**  
**PARIS**

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# *Calendar & Tuition Fees 2021-2023*

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**LE CORDON BLEU PARIS**

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# CULINARY ARTS PROGRAMMES

## CULINARY ARTS DIPLOMAS

### STANDARD SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Grand Diplôme®</b> €48,700	9 months	5 July 2021	25 March 2022
<b>Diplôme de Cuisine</b> €29,000	9 months	4 October 2021	24 June 2022
<b>Diplôme de Pâtisserie</b> €23,350	9 months	5 January 2022	23 September 2022
		4 April 2022	16 December 2022
		4 July 2022	24 March 2023
<b>Diplôme de Pâtisserie &amp; Diplôme de Boulangerie</b> €34,100	12 months	5 July 2021	24 June 2022
		4 October 2021	23 September 2022
		5 January 2022	16 December 2022
<b>Diplôme de Boulangerie</b> €13,500	3 months	5 July 2021	24 September 2021
		4 October 2021	17 December 2021
		5 January 2022	25 March 2022
		4 April 2022	24 June 2022
<b>Diplôme de Pâtisserie &amp; Diplôme in Pâtisserie Innovation &amp; Wellness</b> €30,700	12 months	5 July 2021	24 June 2022
		4 October 2021	23 September 2022
		5 January 2022	16 December 2022
		4 April 2022	24 March 2023

### INTENSIVE SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Diplôme de Cuisine</b> €29,000	6 months	5 July 2021	17 December 2021
<b>Diplôme de Pâtisserie</b> €23,350	6 months	5 January 2022	24 June 2022
		4 April 2022	23 September 2022
		4 July 2022	16 December 2022
		4 January 2023	23 June 2023
<b>Diplôme de Pâtisserie &amp; Diplôme in Pâtisserie Innovation &amp; Wellness</b> €30,700	9 months	5 July 2021	25 March 2022
		5 January 2022	23 September 2022
		4 April 2022	16 December 2022
		4 July 2022	24 March 2023
<b>Diplôme de Pâtisserie &amp; Diplôme de Boulangerie</b> €34,100	9 months	5 July 2021	25 March 2022
		5 January 2022	23 September 2022
		4 April 2022	16 December 2022
		4 July 2022	24 March 2023

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.

# CULINARY ARTS DIPLOMAS WITH INTERNSHIP PATHWAY

## RNCP\* CERTIFICATION



### STANDARD SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Grand Diplôme® with Internship pathway</b> €51,200	18 months	5 July 2021 4 October 2021 5 January 2022	16 December 2022 24 March 2023 23 June 2023
<b>Diplôme de Cuisine with Internship pathway</b> €31,500	16 months	5 July 2021 4 October 2021 5 January 2022	28 October 2022 27 January 2023 28 April 2023
<b>Diplôme de Pâtisserie with Internship pathway</b> €25,850	16 months		

### INTENSIVE SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Diplôme de Cuisine with Internship pathway</b> €31,500	13 months	5 July 2021 5 January 2022	29 July 2022 31 January 2023
<b>Diplôme de Pâtisserie with Internship pathway</b> €25,850	13 months	4 April 2022 4 July 2022	28 April 2023 31 July 2023

**French courses:** Students who choose to take the Diplôme de Cuisine or Diplôme de Pâtisserie with internship pathway, 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 practical application. Level A2 is taught during the practical application and must be successfully completed to begin the internship. Students choosing the Grand Diplôme® with internship pathway must have obtained level A1 in French before starting the programme.

Tuition fees: €1,250 per level (A1 or A2)

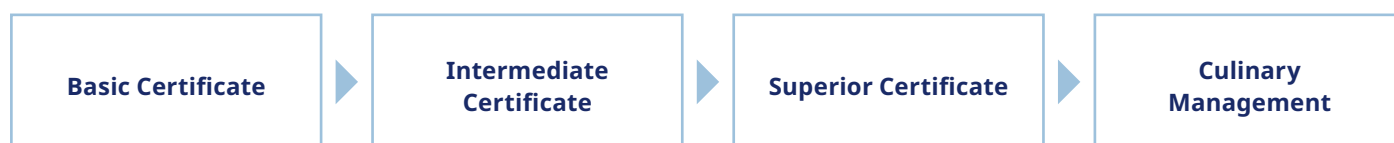
Tuition fees for the Culinary Arts Diplomas include the application fee (€1,500), course content, uniform, equipment and activities. The full amount of the Culinary Arts Diplomas' tuition fees shall be paid in cleared funds no later than eight (8) weeks before the first day of the programme in order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

[1] Students enrolled in Grand Diplôme® with internship pathway must 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.

\* RNCP: Répertoire National des Certifications Professionnelles

# CULINARY ARTS PROGRAMMES

## CULINARY ARTS DIPLOMAS & BUSINESS



### STANDARD SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Grand Diplôme® &amp; Culinary Management</b> €54,700	12 months	5 July 2021	24 June 2022
<b>Diplôme de Cuisine &amp; Culinary Management</b> €35,000	12 months	4 October 2021	23 September 2022
<b>Diplôme de Pâtisserie &amp; Culinary Management</b> €29,350	12 months	5 January 2022	16 December 2022
		4 April 2022	24 March 2023
		4 July 2022	23 June 2023
<b>Diplôme de Pâtisserie &amp; Diplôme de Boulangerie &amp; Culinary Management</b> €40,100	15 months	5 July 2021	23 September 2022
		4 October 2021	16 December 2022
		5 January 2022	24 March 2023
<b>Diplôme de Boulangerie &amp; Culinary Management</b> €19,500	6 months	5 July 2021	17 December 2021
		4 October 2021	25 March 2022
		5 January 2022	24 June 2022
		4 April 2022	23 September 2022
		4 July 2022	16 December 2022

### INTENSIVE SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Diplôme de Cuisine &amp; Culinary Management</b> €35,000	9 months	5 July 2021	25 March 2022
<b>Diplôme de Pâtisserie &amp; Culinary Management</b> €29,350	9 months	5 January 2022	23 September 2022
		4 April 2022	16 December 2022
		4 July 2022	24 March 2023
		4 January 2023	22 September 2023

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.

# CULINARY ARTS DIPLOMAS WITH INTERNSHIP PATHWAY

## – RNCP\* CERTIFICATION – & BUSINESS



### STANDARD SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Grand Diplôme with Internship pathway &amp; Culinary Management</b> €57,200	21 months	5 July 2021 4 October 2021 5 January 2022	31 March 2023 30 June 2023 29 September 2023
<b>Diplôme de Cuisine with Internship pathway &amp; Culinary Management</b> €37,500	19 months	5 July 2021 4 October 2021 5 January 2022	31 January 2023 28 April 2023 31 July 2023
<b>Diplôme de Pâtisserie with Internship pathway &amp; Culinary Management</b> €31,850	19 months		

### INTENSIVE SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Diplôme de Cuisine with Internship pathway &amp; Culinary Management</b> €37,500	16 months	5 July 2021 5 January 2022	31 October 2022 28 April 2023
<b>Diplôme de Pâtisserie with Internship pathway &amp; Culinary Management</b> €31,850	16 months	4 April 2022 4 July 2022	31 July 2023 31 October 2023

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.

\* RNCP: Répertoire National des Certifications Professionnelles

## CULINARY ARTS CERTIFICATES

### STANDARD SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Basic Cuisine Certificate</b> €10,900	12 weeks		
<b>Intermediate Cuisine Certificate</b> €10,400	12 weeks		
<b>Superior Cuisine Certificate</b> €10,600	12 weeks	5 July 2021 4 October 2021 5 January 2022	24 September 2021 17 December 2021 25 March 2022
<b>Basic Pastry Certificate</b> €9,000	12 weeks	4 April 2022	24 June 2022
<b>Intermediate Pastry Certificate</b> €8,400	12 weeks	4 July 2022	23 September 2022
<b>Superior Pastry Certificate</b> €8,600	12 weeks		
<b>Basic Bread Baking Certificate</b> €7,400	6 weeks	5 July 2021 4 October 2021 5 January 2022 4 April 2022	13 August 2021 12 November 2021 11 February 2022 13 May 2022
<b>Advanced Bread Baking Certificate</b> €6,700	6 weeks	16 August 2021 15 November 2021 14 February 2022 16 May 2022	24 September 2021 17 December 2021 25 March 2022 24 June 2022

## INTENSIVE SESSIONS

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Intensive Basic Cuisine Certificate</b> €10,900	6 weeks	5 July 2021 5 January 2022	13 August 2021 11 February 2022
<b>Intensive Basic Pastry Certificate</b> €9,000	6 weeks	4 April 2022 4 July 2022	13 May 2022 12 August 2022
<b>Intensive Intermediate Cuisine Certificate</b> €10,400	6 weeks	16 August 2021 14 February 2022	23 September 2021 24 March 2022
<b>Intensive Intermediate Pastry Certificate</b> €8,400	6 weeks	16 May 2022 16 August 2022	24 June 2022 22 September 2022

Tuition fees for the Basic Certificates include the application fee (€500), uniform, equipment. Tuition fees for the Intermediate, Superior and Advanced Certificates include the application fee (€500), course content and activities only. 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.

## ADD-ON CULINARY ARTS PROGRAMMES

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Diploma in Gastronomy, Nutrition &amp; Food Trends<sup>(1)</sup></b> €7,500	3 months	4 October 2021 4 April 2022 3 October 2022	17 December 2021 24 June 2022 16 December 2022
<b>Diploma in Pâtisserie Innovation &amp; Wellness<sup>(1)</sup></b> €7,750	3 months	5 July 2021 4 October 2021 5 January 2022 4 April 2022 4 July 2022	24 September 2021 17 December 2021 25 March 2022 24 June 2022 23 September 2022
<b>Catering Profession – Crêpe chef<sup>(2)</sup></b> €3,400	4 weeks	16 August 2021 15 November 2021	10 September 2021 10 December 2021
<b>Catering Profession – Crêpe chef with internship<sup>(2)</sup></b> €3,900	6 weeks	16 August 2021 15 November 2021	24 September 2021 23 December 2021
<b>Discovery of Asian Cuisine: Korean Cuisine Certificate<sup>(3)</sup></b> €6,000	6 weeks	5 January 2022 4 July 2022	11 February 2022 12 August 2022
<b>Discovery of Asian Cuisine: Chinese Cuisine Certificate<sup>(3)</sup></b> €6,000	6 weeks	14 February 2022 16 August 2022	24 March 2022 22 September 2022
<b>Discovery of Asian Cuisine: Thai Cuisine Certificate<sup>(3)</sup></b> €6,000	6 weeks	4 April 2022 3 October 2022	13 May 2022 10 November 2022
<b>Discovery of Asian Cuisine: Japanese Cuisine Certificate<sup>(3)</sup></b> €6,000	6 weeks	16 May 2022 15 November 2022	23 June 2022 15 December 2022

Tuition fees for the Add-On Culinary Arts Programmes include the application fee (€500), course content and activities.

(1) Student kit (utensils and uniform) is compulsory for non-Le Cordon Bleu students: €1,200

(2) Student uniform (compulsory for non-Le Cordon Bleu students): €400 – Utensils kit (compulsory for all students): €250

(3) Student kit (compulsory for non-Le Cordon Bleu students): €1,500

The full amount of Diploma's and 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.

# MANAGEMENT PROGRAMMES

## BACHELORS OF BUSINESS

PROGRAMME / TUITION FEES	DURATION	TUITION FEES		SESSION START	END OF SESSION
<b>Bachelor of Business in Culinary Arts Management</b>	3 years	YEAR 1 <sup>[1]</sup> YEAR 2 <sup>[2]</sup> YEAR 3	EUROPEAN UNION STUDENTS	20 September 2021 19 September 2022	5 July 2024 4 July 2025
<b>Bachelor of Business in International Hospitality Management</b>	3 years		NON-EUROPEAN UNION STUDENTS		
			YEAR 1 <sup>[1]</sup> €12,500 YEAR 2 <sup>[2]</sup> €12,000 YEAR 3 €12,000		

[1] The Bachelor programme tuition fees for the Year 1 include the application fee (€200), course content, uniforms, equipment and activities.

[2] For direct entry students (Year 2) an additional fee (€1,500) will be required for the Student kit (utensils and uniforms).

## MBA

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>MBA in International Hospitality and Culinary Leadership</b> €27,000	1 year	13 September 2021 12 September 2022	13 September 2022 12 September 2023

The MBA programme tuition fees include the application fee (€200), course content and activities except the study trip and the living expenses.

## WINE & MANAGEMENT PROGRAMME

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Wine &amp; Management</b> €20,950	10 months	2 September 2021	8 July 2022

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

The full amount of Bachelors, Wine & 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.

## ADD ON BUSINESS PROGRAMMES

PROGRAMME / TUITION FEES	DURATION	SESSION START	END OF SESSION
<b>Diploma in Culinary Management</b> €7,200	3 months	5 July 2021 4 October 2021 5 January 2022 4 April 2022 4 July 2022	24 September 2021 17 December 2021 25 March 2022 24 June 2022 23 September 2022
<b>Wine Fundamentals &amp; Sales</b> €7,900	3 months	4 April 2022 4 July 2022	24 June 2022 23 September 2022

Tuition fees include the application fee of €500, course content and activities. Please add student kit (for non-Le Cordon Bleu students): €1,200.

Tuition fees include the application fee of €500, course content and activities.



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