



**LE CORDON BLEU®**  
PARIS

The leading global network of culinary and hospitality management institutes



# **MBA** **IN INTERNATIONAL HOSPITALITY** **AND CULINARY LEADERSHIP**

in partnership with

**Dauphine** | PSL   
UNIVERSITÉ PARIS

**CORDONBLEU.EDU/PARIS**



## PROGRAMME DESCRIPTION

The MBA in International Hospitality and Culinary Leadership programme has been specially designed by Le Cordon Bleu Paris in conjunction with Paris Dauphine - PSL University to bring their expertise to the hospitality, gastronomy, leadership and management sectors.

Students who undertake this MBA will appreciate the Paris working environment. With more than 1,500 hotels, Paris hosts the highest number of Fortune 500 companies, providing a unique international corporate setting for leadership development. Paris is the cosmopolitan gastronomic capital of the world. Being at the hub of European tourism, it is an ideal location to learn hospitality and culinary leadership. France, with its abundance of cultural treasures, is the world's leading destination for tourism.

The programme is delivered in a convivial and international environment, all in perfect harmony with the demand of today's hospitality industry.



## OBJECTIVES

This programme will enable participants to develop their knowledge in business strategy and management. Students will learn key leadership skills in the international hospitality and culinary fields to enter managerial or executive positions, or even to become an entrepreneur.

## WHO IS THE PROGRAMME FOR?

This one-year MBA programme is intended for experienced professionals looking to develop their career in the international hospitality and culinary management sector. This MBA brings them the keys of excellence of French and international gastronomy and luxury hospitality.

Travel and tourism, including hotels & restaurants, continue to be among the world's largest industries.

(source: World Travel and Tourism Council)

**10.4%**  
TRAVEL & TOURISM GDP  
AS A PERCENTAGE  
OF GLOBAL GDP

**3.9%**  
DIRECT TRAVEL & TOURISM  
GDP GROWTH  
IN 2018

**319**  
MILLION JOBS  
ARE **SUPPORTED BY** TRAVEL & TOURISM  
REPRESENTING 10% OF GLOBAL EMPLOYMENT

**1/5**  
OF ALL **GLOBAL NET JOBS**  
CREATED OVER THE LAST FIVE YEARS  
WITHIN THE TRAVEL & TOURISM SECTOR



## CAREER OPPORTUNITIES

This MBA can lead to a **myriad of career opportunities** in the following areas:

- Operations
- Food & Hospitality Consultancy
- Investment
- Marketing & Strategy
- Sales
- Finance
- Human Resources
- Concept Designer in Food or Hospitality business
- Culinary Arts Executive Chef
- Banqueting
- Catering
- Food & Beverage business
- Entrepreneur





## PROGRAMME STRUCTURE

The programme is designed around global management disciplines: **strategy, international business environment, financial management and team management.**

It is divided into two main parts:

- **5 months of courses** between Le Cordon Bleu Paris institute and Paris Dauphine - PSL University delivered by the highest faculty members
- **5 months of managerial experience** in the hospitality sector

## COURSE CONTENT

- **Hotel and food business strategy**
- **Positioning and development of hotel and food/restaurant activity**
- **Financial performance management**
- **Management of intercultural teams and leadership**
- **Complexity of the local and international environments**
- **International management**
- **Managerial experience in the hospitality, gastronomy or tourism sector**

### Study trip to Dubai and Mauritius Island

This programme includes an obligatory study trip scheduled in Dubai and Mauritius Island in the first semester. Two world famous destinations with unique and extensive hotel offers, known for their prestige and luxury tourism which receive millions of tourists every year.

## PROGRAMME DETAILS

- The MBA is taught over 10 months (5 months or approximately 450 hours of courses and 5 months of work experience)
- The programme is taught in English
- Classes take place 4 days a week at Le Cordon Bleu Paris and Paris Dauphine - PSL University from mid-September until the end of February
- The compulsory study trip to Dubai and Mauritius Island is scheduled on November
- Managerial experience will be from mid-March to mid-August
- European Credit Transfer System: 60 ECTS

## DIPLOMAS AWARDED

Students who have obtained the required level after the final examinations and presentation of their essay, are awarded the following diplomas:

- **MBA IN INTERNATIONAL HOSPITALITY AND CULINARY LEADERSHIP**  
from Le Cordon Bleu institute
- **MBA IN HOSPITALITY AND CULINARY MANAGEMENT**  
from Paris Dauphine - PSL University
- **MASTER GLOBAL MANAGEMENT**  
from Paris Dauphine - PSL University (Degree recognized by French higher education)

### KEY INFORMATION

**Entry requirements:** Candidates are selected on the basis of an application form which must include:

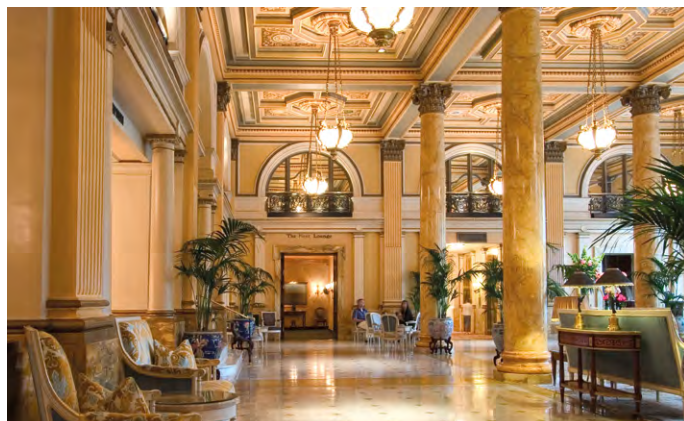
- Undergraduate degree or equivalent (copy of previous diplomas requested)
- Detailed résumé and recommendation letter(s) if any
- Motivation letter
- Justification of 3 years of professional experience using management skills
- Knowledge of the hospitality, tourism and gastronomy sectors
- English level IELTS 6.5 / TOEFL min. 80

An interview will be scheduled via video conference or in person to validate the application.

**Next intake:** September 14, 2020. The graduation ceremony is scheduled on September 21, 2021.

**Teaching language:** English

**Tuition fees:** €27,000 (Living expenses and travel expenses are not included. Participants should consider additional €1,700 to 2,000€ for travel)



## LE CORDON BLEU INTERNATIONAL



35  
INSTITUTES



20  
COUNTRIES



20,000  
GRADUATES  
PER YEAR



130  
NATIONALITIES



15  
UNIVERSITY  
PARTNERSHIPS

### STUDY WITH THIS PROGRAMME AND:

**Join one of the world's most prestigious institutions** and partake in courses at the state-of-the-art flagship campus in Paris, alongside the river Seine and close to the Eiffel Tower.

**Live and learn in the world's top tourist destination, Paris**, capital of gastronomy, culture, trend-setting and luxury. Studying in the heart of Europe is a great way to foster your future career and have the experience of a lifetime.

**Learn from industry professionals** including university professors, international experts and specialists in the fields of tourism, wine and hospitality and Le Cordon Bleu Chefs who are widely recognized in the field of gastronomy.

**Learn in a highly multicultural environment** with more than 100 nationalities represented every year.

**Be part of two global international alumni networks:** Le Cordon Bleu and Paris Dauphine - PSL University.

### PARIS DAUPHINE - PSL UNIVERSITY

Since it opened its doors in 1968, Paris Dauphine - PSL University has been a **unique player in French higher education** – both highly selective and unreservedly committed to promoting social and cultural diversities.

Their success derives from a multidisciplinary academic project that combines the excellence and advanced research **capabilities** of a university with the **vitality and professional perspectives** of a business school.

**Paris Dauphine - PSL University is an EQUIS accredited establishment** which ensures quality international standards for business and management schools.



LE CORDON BLEU®  
PARIS

#### FOR MORE INFORMATION:

**Le Cordon Bleu Paris**  
13-15 Quai André Citroën, 75015 Paris  
Tel: +33 (0)1 85 65 15 00  
paris@cordobleu.edu  
[cordobleu.edu/paris](http://cordobleu.edu/paris)

**Dauphine | PSL**   
UNIVERSITÉ PARIS

**Paris Dauphine - PSL University**  
Place du Marechal de Lattre de Tassigny  
75016 Paris