Career Paths
A menu of possibilities

Culinary Arts
Pâtisserie and Baking
Hospitality & Restaurant Management

Le Cordon Bleu.
A Foundation of Innovation and Inspiration

At Le Cordon Bleu culinary, pastry and baking, and hospitality education is our sole focus. Our schools offer quality, hands-on programs that combine Le Cordon Bleu classic culinary techniques with modern innovation and the latest in global cuisine.

Our programs are designed to immerse you in the culinary/hospitality world where you’ll have the opportunity to spend significant time in the kitchen learning – and doing – what you love, alongside professional chef instructors. The skills they teach can be applied to any cuisine from traditional to trendsetting.

Through our attention to the needs of the industry and our relationships with employers, we have built a reputation for graduating students with the skills to pursue career opportunities in the culinary and hospitality industries.
For someone with a love for great food and a passion for cooking, a culinary career can offer a variety of opportunities. Eating and preparing good food is not only necessary; it is one of the truly great pleasures in life. People come together over food as a way of getting to know each other, to conduct business, to celebrate, have fun or just to break up their routine.

Culinary professionals are involved in the preparation, presentation and service of all types of food and must be able to apply their basic skills to any cuisine – from traditional to contemporary, elegant to casual, and every ethnic variety or fusion from around the world.

As a culinary, pastry and baking, or hospitality professional the locations and places you could work are diverse when you consider the vast and flavorful array of dining establishments, hotels and resorts across the country and around the world. Possibilities exist in fine dining establishments, trendy restaurants, chic cafes, bakeries, hotels, cruise ships, corporate dining rooms and much more.

Is your goal to work toward owning your own business in a bustling city? Do you desire opportunities to work at a luxurious resort, an elite spa or a lively ski town? In the culinary world you can follow your passion and pursue the life you choose to live.

Professionals in the culinary industry can choose from a variety of career paths in culinary arts, pastry and baking, or hospitality and restaurant management. Le Cordon Bleu campuses maintain an extensive list of employers to support our graduates and help them find career opportunities.

Job titles and responsibilities may vary depending on level of experience, the type of establishment, the style of food, and the location. This Career Guide can give you an overview of what certain jobs entail and how you might be spending your days as you begin and advance in your career.
A cook or chef is a trained culinary professional who may also be a manager. They may create recipes, plan menus, and prepare a wide variety of foods that includes everything from soups, salads, and appetizers to entrees, side dishes, and desserts. They may also be responsible for estimating food requirements, ordering food samples, and directing the work of other kitchen staff. At certain levels, management and hiring can be a major part of the job. In fact, large restaurant operations may have chefs or cooks who almost exclusively supervise others in the kitchen. The duties that they perform look similar on paper, but there is a broad difference in what a typical day might be like depending on where the person is working.

In restaurants that employ several chefs and cooks, there are often many stations where people work at a particular task. There are chefs and cooks who specialize in everything from sauces to sushi to sweets.

Under the Chefs Umbrella

As a culinary professional, you may be exposed to a variety of titles or designations. The different titles may be based on factors such as seniority, level of experience, type of education or training, and the size or type of the eating establishment.

Upon completion of a culinary arts training program, a graduate should have the skills needed to pursue career opportunities in the culinary industry at an entry-level.

Examples of some job titles for graduates include Cook, Line Cook, Catering Assistant, Banquet Cook, Garde Manger, Baker, and Roundsman. The various titles of “chef” generally apply to more advanced roles in a professional kitchen (for example, Sous Chef, Executive Chef). Graduates should not expect to become chefs upon graduation but are encouraged to work toward becoming a chef through the course of their careers.
Executive Chef/Chef de Cuisine
An Executive Chef, sometimes called the Chef de Cuisine, is generally the highest ranking member of the food service staff and would have extensive experience working as a chef. They are responsible for the daily operations of a kitchen and generally do more supervising than cooking. Executive chefs typically oversee the work of chefs, sous chefs, cooks and other kitchen staff – sometimes called a brigade. Chefs also recruit and hire additional chefs as necessary.

They plan menus, determine serving sizes and food costs, order food supplies, coordinate the work of the kitchen staff, and direct the preparation of meals to ensure uniform quality and presentation.

In large operations such as restaurant groups and hotels they may also supervise several kitchens or locations within the operation. In a hotel they might be part of the management team, along with the general manager, food and beverage manager and perhaps one or more assistant managers.

Some executive chefs own their own restaurants, in which case their title might be some variation of owner-executive chef.

Sous Chef
The sous chef is the second in command behind the executive chef and typically assumes the role of executive chef in his or her absence. Sous chefs finish and decorate special dishes or presentations. They may also have responsibilities that are not cooking related, such as maintaining kitchen records, estimating the types and quantities of food that need to be purchased, and inspecting the kitchen along with its equipment and utensils. While smaller restaurants may not require a sous chef, larger establishments may have more than one.

Lead Cook/Head Cook
Lead cook is a cook with a certain amount of experience, expertise and/or seniority at an establishment. A lead cook may also be called a head cook. Head cooks coordinate the work of the kitchen staff and direct the preparation of meals. They determine serving size, plan menus, order food supplies, and oversee kitchen operations to ensure uniform quality and presentation of meals.

Chef/Station Chef/Line Cook
Chefs, who may also be called station chefs or line cooks, depending on their employer, are responsible for much of the actual cooking. A chef may be the only one working in a kitchen, or there could be a hierarchy of chefs who assist, with titles such as first cook, second cook, and so on. Station chefs may also be named for the item they cook.

The saucier, in a traditional kitchen brigade, is responsible for the preparation of all stocks and sauces, as well as all meat and poultry. A saucier must be knowledgeable about the various mixtures and nuances of creating fine sauces as it can be a complex process.

Depending on the size and type of restaurant, there may also be an:
• Entrée Chef (entremetier)
• Fish Chef (poissonier)
• Roast Chef (rôtiisseur)
• Grill Chef (grillardin)
• Fry Chef (friturier)
• Vegetable Chef (legumier)
• Roundsman/Swing Cook (tournant)
• Cold-foods/Pantry Chef (garde manger)
• Pastry Cook (Pâtissier)

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Apprentice Chef
A position as an apprentice chef is a learning opportunity. Usually, an apprentice chef will work as part of a kitchen team, under the supervision of a station chef, until they gain experience and understand the operation and procedures of a particular station or kitchen. Responsibilities may include food preparation tasks such as slicing and dicing as well as cooking.

Personal Chef
Personal chefs plan and prepare meals in private homes for individual clients. They usually purchase the groceries and supplies they’ll need and clean the kitchen after the meal is served. In some cases, a client may request that the chef serve the meals as well. Most chefs would be informed of their responsibilities before they accept a position with a prospective client.

Personal chefs can also prepare meals in a client’s home on a per-occasion basis, for example a small dinner party.

Some personal chefs run their own business. Rather than work for just one client, they have several. For these clients they prepare a variety of meals for an entire week – in their clients’ kitchens, the chef’s own kitchen, or at another location, depending on how they want to set up their business. Usually a week’s worth of meals is delivered to the clients or available for the client to pick up.

Managing several individual clients requires time management and organizational skills in addition to cooking expertise, but it also offers flexibility and allows chefs to control their own schedule and workload.

Research Chef
Chefs with a background in food science could combine that knowledge with their culinary expertise in a position as a research chef, testing new products and equipment for food manufacturers, marketers, restaurant chains, and other companies involved in the production of food products. This type of job can involve developing recipes, testing new formulas, and experimenting with taste and eye appeal of prepared foods.

Food Stylist
Food stylists work in photo studios or on location for magazine layouts and television commercials. They prepare recipes and food products for close-up “beauty” shots in advertising or editorial pages. For these purposes, presentation is paramount – the food must look beautiful and appetizing and hold up under hot studio lights.

Chef Instructor
A chef instructor is a professional, experienced chef who teaches at a culinary school for people interested in pursuing careers as professional chefs. In addition to teaching culinary theory and techniques, they can provide students with insight and tricks of the trade garnered from firsthand experience.

Cooking classes are also offered at places such as local schools, churches, community centers, and even cooking retailers. Generally those classes taught at these locations are geared for people who enjoy cooking but do not intend to make it their profession.

Caterer
Caterers provide food, beverages, and service for functions and events such as parties, weddings, conferences, corporate outings, banquets, film crews, and more. They are responsible for preparing the food, getting it to the event, setting it up, serving, and taking it away. Smaller catering companies may employ only a handful of workers while large caterers may have extensive staff. The size of catered events can range from small groups to hundreds or even thousands of people.

Catering Manager
Catering managers arrange for food service in a hotel’s meeting and convention rooms. They coordinate menus and costs for banquets, parties, and events with meeting and convention planners or individual clients. They also coordinate staffing needs and arrange schedules with kitchen personnel to ensure appropriate food service.

Food Writer
Food writing does not require that one be a chef or cook, but a chef with writing talent could consider positions as a freelance editorial contributor or on staff for a magazine publisher or newspaper. Food writing could include anything from writing recipe articles or cookbooks to reviewing restaurants.

Master Chef
Chefs may compete and test for certification as master chefs. Although certification is not required to enter the field, it can be a measure of accomplishment and lead to further advancement and higher-paying positions.

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Personal and Professional Characteristics

In addition to culinary skills, chefs should have a finely-tuned sense of taste and smell. The ability to work well as part of a team is very important as teamwork is necessary for the kitchen to run efficiently and turn out meals rapidly. Knowledge of a foreign language can be an asset because it may improve communication with other restaurant staff, vendors, and the restaurant clientele. And in any job that involves preparing food, sanitation knowledge and good personal hygiene are high on the list of important characteristics.

Who Employs Culinary Professionals?

Chefs and cooks are needed wherever food is prepared. Those places can include restaurants, hotels, resorts, spas, cruise ships, country clubs, athletic clubs, convention centers, banquet halls, corporations, institutions, private homes, schools, hospitals, cafes and restaurants inside retail stores, and more.

Le Cordon Bleu Culinary Arts programs are taught at all Le Cordon Bleu campuses.

Le Cordon Bleu Culinary Arts programs are taught in Spanish at our Miami and Orlando campuses, programs unique to the industry.

For Le Cordon Bleu campus locations, see the back inside cover.

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Ready to get cooking?

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Visit Le Cordon Bleu online at Chefs.edu

“Looking back at some of the proudest moments of my career, it all started with the day I graduated from the Le Cordon Bleu program. The rewards [for me] keep coming – and it all started with culinary school.”

Stephanie Izard
Chef/Restaurant Owner
1999 Graduate - Le Cordon Bleu College of Culinary Arts
Pastry chefs and bakers create and prepare baked goods and pastries for settings such as bakeries, restaurants, hotels, schools, resorts, and cruise ships. Since creating pastries and bakery items is an art, people employed in this field often need formal training or previous experience. Understanding fundamental techniques is essential to creating innovative pastries, desserts, and baked goods. Pastry chefs and bakers may be called on to prepare basic doughs, puff pastry, flaky pie dough, a variety of breads including yeast breads, Italian, French, and sourdough breads, flatbreads and rolls as well as muffins, cookies, cobblers, tarts, tea cakes, decorated cakes, desserts, ice cream, sorbets, custards, mousses, flambé, cream sauces, syrups, fillings and just about any other concoction a customer’s sweet tooth craves.

Depending on their position they may need to understand the operation of baking ovens and equipment and know how to adjust temperature to achieve the desired outcome for each product. Additional responsibilities can include ordering baking supplies, supervising and hiring staff.

**Sweet Spots for Pastry Chefs and Bakers**

The sweet side of the culinary industry is the end of the rainbow for individuals who are passionate about creating delicious breads and pastries. They may work under a variety of titles depending on the place they work or on factors such as level of experience, type of education or training, or seniority. A passionate field, professionals love what they do.

Upon completion of a pâtisserie and baking training program the graduate should have the skills needed to pursue career opportunities in the culinary industry at an entry-level. Examples of some job titles for graduates include Baker, Pastry Cook, Cake Decorator, and Bread Baker. The various titles of “chef” generally apply to more advanced roles in a professional kitchen (for example, Pastry Sous Chef, Executive Chef). Graduates should not expect to become chefs upon graduation but are encouraged to work toward becoming a chef through the course of their careers.
Cake Decorator
Cake decorators have an artistic flair and design skill. They use special tools and ingredients such as pastry cream and colored icings to create designs on everything from petit fours to large wedding cakes, as well as other special occasion cakes, and pastries. They also shape pastries and cakes into various forms which are then decorated with edible designs such as flowers and letters.

Chocolatier
Chocolatiers are trained artists who make individual chocolates by hand. These can range from individual bite-sized chocolates to elaborate chocolate creations. They must be skilled in the techniques of chocolate making which include melting, blending and molding different types and kinds of chocolate, and have an understanding of how different kinds of chocolate react under varying circumstances that can alter the texture and consistency. The experienced chocolatier is able to judge the right balance of butter and cocoa and develops an eye and feel for when the chocolate mixture is right.

Baker
Bakers use various ingredients and mixing methods to produce breads, pastries, and other baked goods. Along with baking expertise, they should have an eye for detail and be skilled in icing and decorating techniques.

Bakers also need to know about applied chemistry, ingredients and nutrition, government health and sanitation regulations, business concepts, and production processes.

Bakers who are employed by establishments that sell directly to the consumer, such as bakeries, pastry shops, boulangeries, hotels, restaurants, cafeterias, and baking departments in grocery stores, usually produce only small quantities of breads, pastries, and other baked goods to be sold on the same day. Those who work for manufacturers, on the other hand, produce goods in large quantities, using high-volume mixing machines, ovens, and other equipment.

Pastry Chef
Pastry chefs create a wide variety of baked goods and confections – everything from cookies and cakes to chocolates, petit fours, baguettes, tortes, laminated doughs, and whatever their imagination can dream up! In addition to being creative and knowledgeable about dessert tastes and flavors, some pastry chefs may have an administrative role in larger restaurants where there’s an entire pastry staff.

Pastry Assistant
Pastry assistants help pastry chefs and create baked goods and confections under the pastry chef’s supervision. After they have acquired a certain amount of experience, a pastry assistant may move on to the position of pastry chef where they can be responsible for creating a wide variety of pastries and baked goods and possibly supervise and/or train staff.

Pastry Finisher
Pastry finishers have an artistic flair and design skill. They use special tools and ingredients such as pastry cream and colored icings to create designs on everything from petit fours to large wedding cakes, as well as other special occasion cakes and pastries. They also shape pastries and cakes into various forms which are then decorated with edible designs such as flowers and letters.

Station Chef/Pâtissier
In some larger restaurants, a pastry cook (pâtissier) may have responsibilities at a single station within a kitchen that has several station chefs, each responsible for preparing a particular item to be served to restaurant patrons. The pâtissier is responsible for making the pastries and desserts that are served during or at the end of the meal. Other stations within the same kitchen could include a saucier, entrée chef, fish chef, roast chef, grill chef, fry chef, vegetable chef, roundsman/swing cook, and cold foods/pantry chef.

Confectioner
Confectioners make all kinds of candies and bite-sized sweets. The gamut runs from hard candies, marshmallow and jelly candies, to licorice, toffee, and chocolates.

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Salute to Excellence

Le Cordon Bleu and its students have been awarded many prestigious honors, including:

• International Culinary Olympics Medalists
• American Culinary Federation National Convention Medalists
• American Culinary Federation Knowledge Bowl Student and Professional Team Medalists
• Foodservice Educators Network International (FENI) Educator of the Year
• Best Young Chef in the U.S. from the Confrerie de la Chaine des Rotisseurs
• Gold and Silver Medals in the Walt Disney World’s Sweetest Pastry Competition on Earth
• Inductees into the Les Amis d’Escoffier Society
• Inductees into the American Academy of Chefs
• Gold, Silver and Bronze Medals at American Culinary Federation Regional Competitions

Owner

If you’ve ever been to what you may have referred to as “that cute little pastry shop”, “the old fashioned candy store” or “the delicious fresh bread shop”, you know you’ve been to a very special place. Those little shops are born out of the passion of pastry chefs and bakers whose lifelong dream may have been to own their own place and make it exactly the way they want it. Often a great deal of creativity goes into these small shops that are such a delight to customers and neighborhoods. They typically have very imaginative names and décor and an intimate “feel good” atmosphere. But there are no rules; as an owner it’s your call – and most pastry shop and bakery owners run them as a one of a kind establishment.

Personal and Professional Characteristics

The various titles that fall under the pâtisserie and baking umbrella require a variety of specialized expertise, as well as knowledge and essential skills that are fundamental across the board. Most individuals in these positions are proficient in baking, icing, and decorating and need to be able to follow instructions precisely, as each establishment may have its own proprietary recipes that must be strictly adhered to in order to maintain the consistency and quality their customers expect.

Often individuals attracted to pâtisserie and baking positions have an artistic flair, a discerning palate and an eye for detail. They must also be team players and communicate well with others. Knowledge of sanitation and good personal hygiene are also important for anyone preparing items that other people will consume.

Graduates generally should expect to pursue career opportunities in the culinary industry at an entry-level. The various titles of “chef” generally apply to more advanced roles in a professional kitchen (for example, Pastry Chef, Station Chef). Graduates of a pâtisserie and baking training program should expect to pursue entry-level opportunities and should not expect to become chefs or owners upon graduation but are encouraged to work toward becoming a chef or owner through the course of their careers. Le Cordon Bleu does not guarantee employment or salary.
Who Employs Baking and Pastry Professionals?
People with the artistic talent and expertise to prepare pastries, candies and bread products can work in bakeries, bread shops, cafés, cake shops, cafeterias, restaurants, resorts, hotels, cruise ships, schools, and baking departments in grocery stores. They may also be employed by food manufacturers and candy companies.

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The Diploma in Le Cordon Bleu Pâtisserie and Baking is offered in Spanish at our Miami campus, a program unique to the industry.

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“I really wanted to have [Le Cordon Bleu] in my resume.”

Allison Schroeder
Chef Instructor
2001 Graduate - Le Cordon Bleu College of Culinary Arts
Hospitality and Restaurant Management is the business side of the culinary world. Management professionals take care of business in the office and the front-of-the-house with the customers rather than in the kitchen. The field includes establishments that not only serve food, but also those that just provide lodging, and others such as large hotels and chains that have at least one restaurant and often several on the premises.

In most cases the essential responsibilities are similar, but various job functions may overlap or be bundled into one position depending on the type and size of establishment. For example, at a small restaurant, the manager may be responsible for certain activities that at a larger operation would be divided among an executive chef, a food and beverage manager, a restaurant manager, a hotel manager, and an assistant manager. In other words, depending on where you work, you could have a strictly-defined area of responsibility or be called on to wear several hats. For that reason, you may find it helpful to read several of the positions listed here in order to get a better grasp on what each job might entail, depending on the employer.

At Your Service

Management professionals in hotels and restaurants insure that every customer is treated like a special guest. They are cordial hosts, smart businessmen and women, and problem solvers who make sure that every guest has a positive and enjoyable experience while visiting their establishment. The industry has a range of job titles but all good managers know that their customers have many choices, and therefore appreciate those who choose their establishments.

Upon completion of a hospitality and restaurant management training program, a graduate should have the skills needed to pursue career opportunities in the culinary or hospitality industry at an entry-level. Examples of some job titles for graduates include Front Desk Supervisor, Assistant Manager, Manager Trainee, Concierge, Wine Steward, and Event Coordinator. Graduates are encouraged to work toward upper management positions through the course of their careers.
Certified Food Service Management Professional (FMP)
Restaurant managers may choose to acquire this certification because it’s a recognition of their professional achievement. The National Restaurant Association Educational Foundation awards the FMP designation to managers who achieve a qualifying score on a written examination, complete a series of courses that cover a range of food service management topics, and meet standards of work experience in the field.

Manager
Managers direct and train the staff and are responsible for the day-to-day operations of a restaurant, hotel, pastry shop or department within a larger operation. They make sure the business runs smoothly, that service is prompt and courteous, that complaints and problems are resolved and that customer requests are carried out.

Assistant Manager
Assistant managers help run the day-to-day operations of a hotel, restaurant, pastry shop, or bakery. In large hotels there may be several assistant managers in charge of different areas such as office administration, security, or recreational facilities. However, in smaller hotels those responsibilities may be combined into one position.

Catering Manager
Catering managers arrange for food service in a hotel's meeting and convention rooms. They coordinate menus, costs, and staffing needs for banquets, parties, and events with meeting and convention planners or individual clients.

Food and Beverage Manager
Food and beverage managers are responsible for overseeing all food service operations maintained by the hotel they work for. They work with the executive chef to coordinate menus for the hotel's restaurants, lounges, and room service operations, supervise the ordering of food and supplies, direct service and maintenance contracts within the kitchens and dining areas, and manage food service budgets.

Maitre d’
A Maitre d’ oversees the dining room in fine dining establishments and serves as the host or hostess who welcomes customers, shows them to their tables, and offers them menus.

Some titles listed above apply to more advanced roles in a professional environment. Graduates of a hospitality and restaurant management training program should expect to pursue entry-level positions and should not expect to start out in more advanced positions upon graduation but are encouraged to work toward advancement in the industry through the course of their careers. Le Cordon Bleu does not guarantee employment or salary.
General Manager
General managers are responsible for the overall operation of a hotel. They set room rates, allocate funds to departments, approve expenditures, and ensure expected standards for guest service, decor, housekeeping, food quality, and banquet operations, within guidelines established by the owners or executives of the hotel or chain. Managers who work for chains may also organize and staff a newly built hotel, refurbish an older hotel, or reorganize a hotel or motel that is not operating successfully.

Hotel Manager
Hotel managers are responsible for the day-to-day operations of a hotel. In larger properties such as chains, one or more hotel managers may assist the general manager, frequently dividing their time between the food and beverage operations and the rooms or lodging services. At least one manager, either the general manager or a hotel manager, is on call 24 hours a day to resolve problems or emergencies.

Front Office Manager
These managers work in view of the customers (the front-of-the-house) in a hotel or restaurant, coordinating reservations and room/table assignments. It’s their job to ensure that guests are treated courteously, that complaints and problems are resolved, and that requests for special services are carried out. They’re also responsible for training and directing the front-of-house staff.

Convention Services Manager
In larger hotels, convention services managers coordinate the activities of various departments to accommodate meetings, conventions, and special events. They meet with representatives of groups or organizations to plan the number of rooms to reserve, the desired configuration of the meeting space and banquet services. During the meeting or event, they resolve unexpected problems and monitor activities to make sure all departments are carrying out their responsibilities to the satisfaction of the group.

Supervisor
Supervisors are responsible for overseeing and directing the employees who work for them in a restaurant, hotel, pastry shop or department within an operation. They make sure all employees are doing their jobs satisfactorily and help solve problems that may arise. Depending on the operation, a supervisor may also have additional administrative responsibilities.

Sales
Salespersons sell a product or product line to individual customers – usually in a retail environment such as a pastry shop, or to buyers for restaurants, grocery stores and other businesses. Retail salespersons work in a specific location and assist walk-in customers. They should be knowledgeable about the products they are selling and be able to answer customers’ questions. Sales representatives, on the other hand, generally call on buyers at a variety of businesses to interest them in their products and address any of their clients’ questions and concerns.

Gaming Manager
Gaming is a specialized area that may overlap the hospitality industry but also requires knowledge very specific to the gaming industry. Gaming managers have expertise in the casino industry. They organize, direct, control, or coordinate gaming operations in a casino and formulate gaming policies for their area of responsibility. Individuals in these positions usually have postsecondary education or training and work experience in a related occupation.

Giving Back to the Community
Le Cordon Bleu, its faculty, and students are proud to support several national and local charities and support groups including:

- ACF Chef & Child
- AIDS Seacoast Response
- US Navy Adopt A Ship
- After School All Stars
- Chefs for Kids, Inc.
- March of Dimes
- Meals on Wheels Association of America (MOWAA)
- Odyssey Lifestyle
- Opportunity Village
- Ronald McDonald House
- Share Our Strength – Taste of the Nation
- United Service Organization
- Taste of the NFL

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**Personal and Professional Characteristics**

Leadership, a professional appearance, initiative, and self discipline are important qualities for restaurant and hotel managers. They need to be problem solvers, able to coordinate a wide range of activities and remain calm and flexible under pressure. In addition, they should have good communication skills in order to effectively communicate with a diverse population of patrons as well as workers and suppliers. Computer skills are also necessary for reservations, billing, ordering supplies, and most other tasks associated with running a restaurant or hotel.

**Who Employs Restaurant and Hotel Managers?**

Restaurant and hotel managers work in a wide range of establishments that can include restaurants, hotels, resorts, spas, cruise ships, country clubs, athletic clubs, and convention centers. Large hotel and motel chains often have extensive career ladder programs and may offer managers the opportunity to transfer to other locations within the chain or to the central office. In fact, willingness to relocate is often required for advancement to positions with greater responsibility. Jobs are located throughout the country, with large cities and tourist areas providing more opportunities for full-service dining positions.

Le Cordon Bleu Hospitality & Restaurant Management programs are offered at our campuses in Los Angeles, Pittsburgh and Scottsdale.

For Le Cordon Bleu campus locations, see the back inside cover.

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“Every day I get up, I go to work, and I love what I’m doing.”

Chris Allen

2001 Graduate - Le Cordon Bleu College of Culinary Arts

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“It’s just been a great career change... for me. I just love it.”

Karianne Kenyon

2004 Graduate - Le Cordon Bleu College of Culinary Arts
The name “Cordon Bleu,” dates back to King Henry III and the Order of the Holy Spirit he founded in 1578. Their meetings became legendary for lavish banquets – and members, who wore medallions suspended on blue ribbons, were called Cordon Bleus. The name became synonymous with expertise and innovation.

The original Le Cordon Bleu cooking school opened in Paris in 1895. There are now 30 Le Cordon Bleu schools worldwide with students and alumni from culturally diverse backgrounds. Guiding principles established by the original school are still followed. Hands-on teaching. Experienced instructors. Fine ingredients. Informative demonstrations. And innovative techniques.

Today, Le Cordon Bleu ushers in a new educational era in culinary arts, pâtisserie and baking, and hospitality and restaurant management that combines classical European techniques with contemporary American technology and training. As a result, students are afforded opportunities to acquire the knowledge and skills necessary in the culinary, pastry and baking, and hospitality world.

In recognition of their accomplishment, each graduate receives the coveted Le Cordon Bleu Diplôme, in addition to their specialized degree, certificate or diploma.
Career Services
The Career Services specialists at Le Cordon Bleu campuses are dedicated to helping you prepare for your professional career in the culinary and hospitality industries. Whether you are a current student, a recent graduate or an alumnus with many years of working experience, we offer ongoing career-services assistance. Which means whenever you’re ready to change employers or advance with your current employer, we’re ready to provide guidance to help you succeed. While you’re a student we will assist you in your search for part-time employment and an employer for your externship.

As a student and after you graduate, our career service staff will work with you one-on-one offering a range of services to support your career planning efforts. We can help you prepare for the interviewing process. We’ll suggest ways to improve your resume, work with you on interviewing skills and help you with job search strategies and networking. We also arrange career and job fairs with employers in the culinary and hospitality industries. Our strong network of industry relationships can introduce you to opportunities throughout North America to help you obtain a rewarding career.

Employment Search Assistance
Career Services is dedicated to assist you in your search for employment and help you pursue an exciting career. As described, the services we offer to help you get there include:
- Interview, resume and networking guidance.
- Employer network throughout the nation.
- Ongoing job search assistance.
- Externship programs.
- Career and job fairs.

Financial Services
Tuition planning is available to all our students and our financial services department will work with you individually to ensure that you receive all the funding you are eligible for. We participate in a variety of financial aid programs for the benefit of our students and can assist you through the application process. Financial aid is available for those who qualify, and we encourage our students to apply for it as early as possible after they enroll in order to allow sufficient time for the application process.

Professional Instructors and Faculty
Our classes are taught by professionals in the culinary and hospitality industries. You’ll have the opportunity to spend significant time in the kitchen soaking up their expertise – by observing as they demonstrate each technique, then trying it yourself with their guidance. This essential hands-on training begins day one. In addition, you can acquire real world experience in your school’s student-run restaurant* which is open to the public.

Our schools in Sacramento, Seattle and St. Louis do not have a campus restaurant.

Admissions
Your first contact at a school will be with one of our admissions representatives. They’ll be happy to answer any questions you have about the school and future career opportunities. Our schools admit individuals who demonstrate a desire and commitment to becoming a professional in the food service industry.
Culinary / Restaurant Industry Facts

The culinary and hospitality industries offers a wide range of interesting opportunities – around the corner or around the world. It attracts creative and talented people from all walks of life with the common goal of building their careers around the preparation and presentation of glorious food.

Did You Know?

- The culinary/restaurant industry is the nation’s largest employer (outside of the government) – employing an estimated 13 million people.

- The nation’s 945,000 restaurants should hit $566 billion in sales in 2009.

- 1.8 million culinary industry jobs are expected over the next decade.

- Restaurant industry sales are forecast to advance 2.5% in 2009 and equal 4% of the U.S. Gross domestic product.

- The overall economic impact of the restaurant industry is expected to exceed $1.5 trillion in 2009.

- Every additional $1 million in restaurant sales generates an additional 33 jobs for the economy.

- Every dollar spent by consumers in restaurants generates an additional $2.02 spent in our nation’s economy.

- One-quarter of eating and drinking firms are owned by women, 15% by Asians, 8% by Hispanics and 4% by African Americans.

- On a typical day in America in 2009, more than 130 million individuals will be foodservice patrons.

- Restaurants will provide more than 70 billion meal and snack occasions in 2009.

Source: http://www.restaurant.org/research/ind_glance.cfm

Le Cordon Bleu does not guarantee employment or salary.
Find a career path that’s right for you! The admission representatives at Le Cordon Bleu campuses are here to help you get started. Call any of our schools and find out how you can get the training in culinary arts, pâtisserie and baking, or hospitality and restaurant management.

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