



PASSION FOR FOOD,  
CAREER FOR LIFE

*2021*

# TABLE OF CONTENTS

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<i>Passion for Food, Career for Life</i>	04
<i>Step Into The World Of Culinary Arts At Le Bouveret</i>	06
Apicius - Cutting Edge Culinary Laboratory	07
The Mosimann Collection: A Culinary Heritage	08
Our team in Le Bouveret	09
<i>Explore The Magic Of Pastry And Chocolate Arts In Lucerne</i>	11
Our team in Lucerne	12
<i>Your Journey with Us</i>	13
<i>Why Study in Switzerland</i>	14
<i>Programmes</i>	15
Diploma in Vegetarian Culinary Arts	16
Swiss Grand Diploma in Culinary Arts	18
Swiss Grand Diploma in Pastry and Chocolate Arts	20
Bachelor of International Business/ Bachelor of Arts (Honours) in Culinary Arts	22
Master of Arts in Culinary Business Management	26
<i>Intern with the Icons</i>	28
<i>Bringing the Industry to the Classroom</i>	29
<i>Learning Outside of the Classroom</i>	30
<i>A Stamp of Approval</i>	31
<i>Campus Life</i>	32
<i>Swiss Education Group</i>	34





*“Even now I sometimes close my eyes and imagine that I am standing in the kitchen at Culinary Arts Academy Switzerland and it gives me goosebumps just to know that I had this phenomenal experience. When you work with the best equipment, it helps you keep up with the advancements in technology and gives you confidence as a chef to use any tools throughout your career.”*

**Siddharth Chogle (India), hospitality consulting group, RT Hospitality, Mumbai**



## PASSION FOR FOOD, CAREER FOR LIFE

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Learn from a highly experienced culinary team, in state-of-the-art facilities at **Switzerland's finest culinary school, one of the best in the world.**

We aim to perfect your skills in a range of programmes tailored for different stages of culinary development including demonstration, fine-dining, application, innovative dining, and mass production. Our practical programmes include six month internships in iconic restaurants and hotels around the world.

You will also spend time with **legends of the culinary industry** who come to our campuses to give Masterclasses to inspire you to become a future culinary star! Studying in Switzerland will expose you to a variety of European cuisines and help you broaden your culinary horizons, as you live and learn alongside students from around the world.

**Culinary Arts Academy Switzerland has achieved the distinction of being the only culinary school ranked in the QS World University Rankings, reflecting the superb quality of its teaching and facilities.**

Our graduates are successful culinary professionals and entrepreneurs with a passion for food and gastronomy.

Come join us and turn your passion for food into the career of your dreams.



***Tanja Florenthal***

Dean  
Le Bouveret



***R. Max Behesht***

Dean  
Lucerne



Students in class with chef instructor

*“My time at Culinary Arts Academy Switzerland was intense but I learned so much about pastry and the importance of teamwork in the kitchen. It was an amazing experience studying with people from all over the world who came together because of our shared passion for food.”*

**Danna Vu (Sweden), Pastry Chef at Lillebrors Bageri in Sweden; recently won the gold medal in the category “Junior National Culinary Teams” at the 25<sup>th</sup> IKA Culinary Olympics in Stuttgart with her Swedish team.**



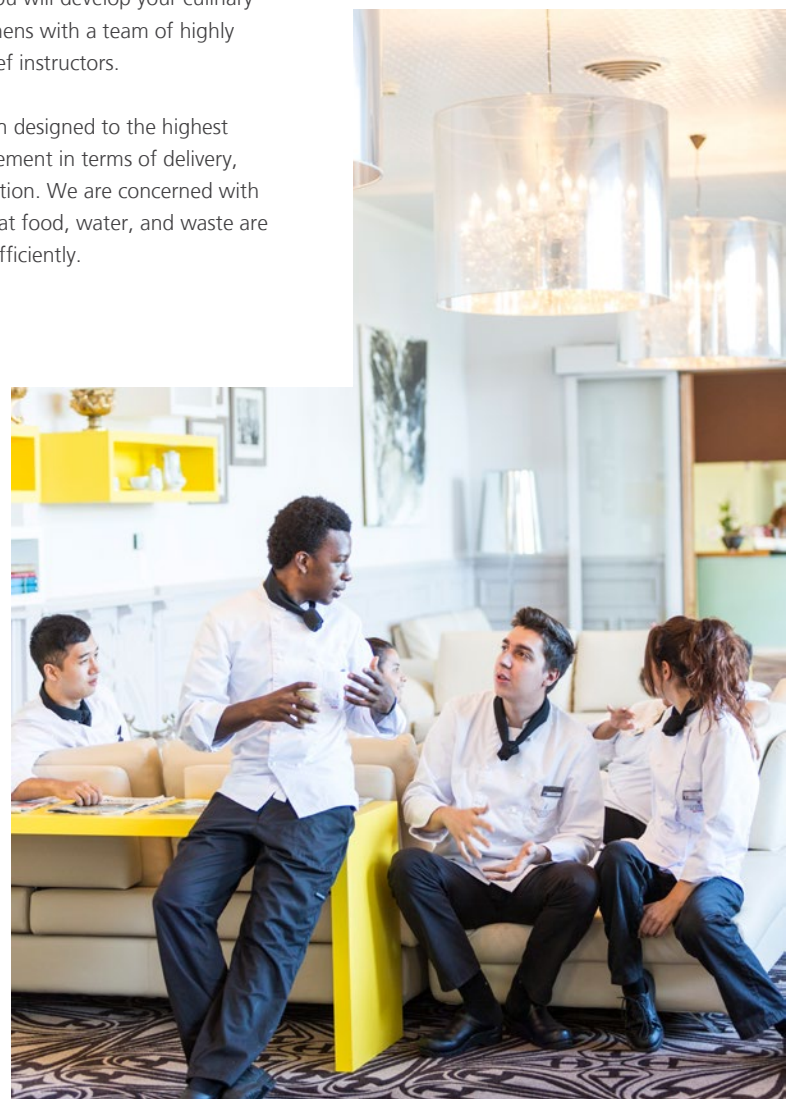
Culinary Wonderland event



## STEP INTO THE WORLD OF CULINARY ARTS AT LE BOUVERET

At our Le Bouveret campus, you will develop your culinary craft in state-of-the-art kitchens with a team of highly experienced chef instructors.

Our new facilities have been designed to the highest standards of kitchen management in terms of delivery, storage, inventory, and production. We are concerned with sustainability, and we ensure that food, water, and waste are managed efficiently.





Masterclass with world-famous Chef Vladimir Mukhin

Pietro Liemann kitchen

## APICIUS – CUTTING EDGE CULINARY LABORATORY

The recently opened Apicius culinary centre provides the perfect modern environment to engage in the highest levels of culinary arts training and practice.

Situated on campus at Le Bouveret, students have five floors dedicated to culinary arts education at their disposal. Designed with our students' experience in mind, Apicius offers modern installations, including fifteen state-of-the-art professional kitchens, classrooms equipped with the latest audio and video systems, and tools to enhance interactive learning. Each kitchen is dedicated to a specific stage of culinary development and equipped with 12 individual workstations. The one hundred-seat training restaurant enables our students to learn in a real-world environment.

Drawing inspiration from the great names in Swiss gastronomy such as **Irma Dütsch, Anton Mosimann, Franck Giovannini, Pauli,** and others, students at Apicius learn from culinary legends whose experiences and awareness of the latest industry trends prepare students for future success.

The top floors of Apicius are home to Franck Giovannini's 'Food Inspirations', a space dedicated to fine-dining and interactions between future chefs and guests, as well as the beautiful Möt Hennessy Space Lounge equipped for students to discover the art of mixology and cocktail creation.

The Apicius culinary centre offers culinary education and hands-on experience of the highest level in response to the ever-increasing global demand for highly qualified specialists in the culinary arts. It also hosts our **Distinguished Chef Series**, where culinary icons, such as Chef Vladimir Mukhin of the world-famous White Rabbit restaurant, share their expertise with students.



## THE MOSIMANN COLLECTION: A CULINARY HERITAGE



The campus in Le Bouveret is home to The Mosimann Collection. Chef Anton Mosimann is a world-renowned Swiss chef whose name is synonymous with Cuisine Naturelle, an innovative union of healthy eating and the finest gastronomic experiences.

His many awards and honours (including the Order of the British Empire), along with his reputation as the favourite chef of royalty and heads of state, stand as a testament to the phenomenal success of a man who has built an extraordinary culinary career through his desire to share his love of good food with others.

The Mosimann Collection includes works of art from Anton Mosimann's private collection by artists such as Marc Reist, Jean Tinguely, and Corpaato; gastronomy books dating back to the 15<sup>th</sup> Century; and a fascinating collection of photographs and menus, many of which capture key moments in history.

A surprise cookery session with Chef Mosimann, a regular visitor, is always welcomed by the students and provides an intimate insight into the world of a culinary legend.







*“Working in the kitchen is a team effort, even if it is just about putting up one dish. People look up to you when you’re willing to do the same menial tasks as everybody else. This is where the training I received at Culinary Arts Academy Switzerland helped me immensely. I learned to be more confident in my work and the leadership skills I picked up are being put to use now as I lead my own team.”*

**Jet Lo (Malaysia), Owner and founder of BoiBoi street food restaurant in Shanghai**



## OUR TEAM IN LE BOUVERET

### **CHEF ALAIN MULLER**

*[ Assistant Dean, Switzerland/Canada ]*

Chef Alain worked as a chef both in Canada and Switzerland before joining César Ritz Colleges Switzerland in 1994. As chef instructor and then Executive Chef, he has played a key role in making Culinary Arts Academy Switzerland the success it is today. Alain is passionate about helping students combine their culinary skills with business acumen to become successful culinary entrepreneurs.

### **CHEF JEROME LOUP**

*[ Culinary Chef Instructor, Switzerland/Scotland ]*

Chef Jérôme trained for three years in a Michelin-starred restaurant. Working later as head chef in gastronomic restaurants and hotels in both Scotland and Switzerland, he now teaches and develops practical culinary programmes at Culinary Arts Academy Switzerland.

### **CHEF ROGER MOULIN**

*[ Executive Chef, Switzerland ]*

Chef Roger has worked in Switzerland and the Middle East and was the sous-chef for the world famous King David Hotel in Jerusalem. At Culinary Arts Academy Switzerland, he oversees a team of 20 kitchen staff.

### **CHEF PATRICE BRESSOUD**

*[ Culinary Chef Instructor, Switzerland ]*

Chef Patrice has worked in Switzerland, South America, the Caribbean, Norway, and the USA, as head chef and restaurant manager of hotel and Michelin-starred restaurant openings. Trained as both a chef and a butcher, he is in charge of all the fundamental knowledge and butchering at Culinary Arts Academy Switzerland.

### **CHEF MIREILLE MBO**

*[ Pastry Chef Instructor, France ]*

Chef Mireille has worked in a variety of five-star hotels and three-star Michelin restaurants in England, California, and Switzerland. She was most recently the pastry head chef for Almaz by Momo, a Moroccan-style restaurant in the United Arab Emirates.

### **CHEF ROLAND DUVAL**

*[ Culinary Chef Instructor, France ]*

Chef Roland has worked for more than 30 years in the industry in top restaurants all over Europe in countries, including England, Norway, Switzerland, and France. As chef instructor his main focus is on European cuisines.

### **CHEF YANN MURISSET**

*[ Pastry Chef Instructor, Switzerland ]*

Chef Yann specialises in chocolate arts, pastry, ice cream, confectionary, and baking. He has worked for well-known brands Confiserie Moret and Pâtisserie Durnat. He has also delivered several pastry masterclasses in Sweden, Dubai, India and Switzerland.



Masterclass with world-famous Chef Laurent Suaudeau

**CHEF DAVID ALVAREZ**

*[ Pastry Chef Instructor, France/Mexico ]*

Chef David Alvarez trained in French Gastronomy and Food & Beverage service in Paris. Chef David joined the committee for the first “Mexican Gastronomic Forum as Humanity World Heritage” in 2011, to introduce and showcase Mexican chocolate art and its cocoa beans abroad.

**CHEF FRANCESCO VERSARI**

*[ Culinary Chef Instructor, Italy ]*

Chef Francesco Versari made a name for himself on the Swiss culinary scene working as the sous-chef for the Lausanne Palace & Spa and the Beau Rivage Palace. Today he leads new product development at Culinary Arts Academy Switzerland.

**CHEF RANDO KAUGE**

*[ Chef Instructor, Estonia ]*

Rando Kauge trained in Swiss Gastronomy in Switzerland, working as the saucier and mise en place chef in a Michelin-starred restaurant. He is passionate about sustainable living and vegetarian cuisine, and teaches the vegetarian gourmet course.

**CHEF DOMENICO BARRASSI**

*[ Pastry Chef Instructor, Italy ]*

Chef Domenico Barrassi started his career with two famous Italian pastry chefs (Iginio Massari and Luciano Stillitano) before turning to bakery in France and abroad, learning the art of French bread and pastry making from French professionals.

**CHEF CYRIL CHOLLEY**

*[ Culinary Chef Instructor, France ]*

Cyril Cholley, after an internship in les Baux de Provence, has worked on the French and Swiss Riviera, and in countries such as Thailand, Egypt, and the UK. He spent the last 4 years working in Zurich for a production and catering company.

**CHEF DARREN BURKE**

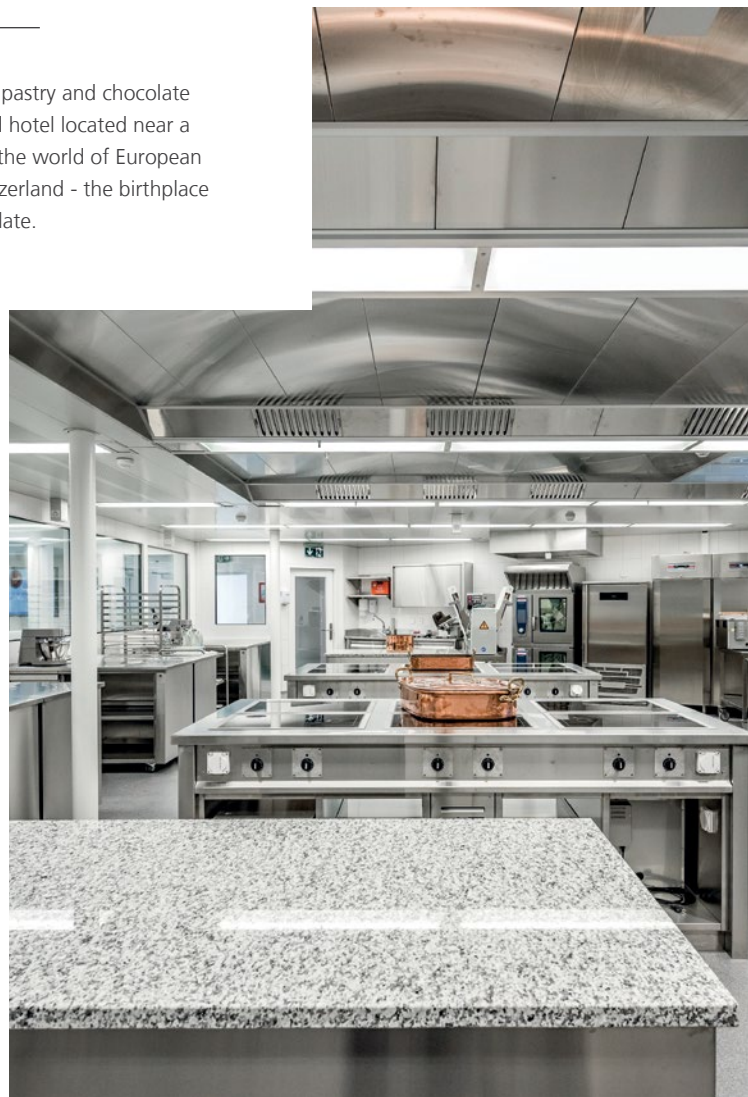
*[ Culinary Chef Instructor, England ]*

Chef Darren Burke trained in an Italian gastronomic restaurant in the UK and went on to become Head Pastry Chef at a Michelin-starred restaurant in the North of England. He has worked for Sir Richard Branson in Kasbah Tamadot, Morocco, and in Verbier, Switzerland. He was most recently the Chef Owner of Restaurant Le Bois Sauvage, focused on sustainable dining and local produce.



## EXPLORE THE MAGIC OF PASTRY AND CHOCOLATE ARTS IN LUCERNE

In Lucerne, you will hone your pastry and chocolate making skills in a former grand hotel located near a bustling tourist district. Explore the world of European pastry and chocolate arts in Switzerland - the birthplace of milk chocolate.





## OUR TEAM IN LUCERNE

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### **CHEF PATRICK DIETHELM**

*[ Executive Chef, Switzerland ]*

Chef Patrick career has taken him around the world, working in some of the top restaurants and hotels in the Caribbean, Thailand, Hong Kong, China, Australia, New Zealand, Mexico, Indonesia, India, Malaysia, and Singapore.

### **CHEF DANIEL BENNER**

*[ Pastry Chef, Germany ]*

Specialising in intricate customised wedding cakes, pastry, and confectionary, Chef Daniel has more than 20 years' experience working as an Executive Pastry Chef in five-star establishments across Asia, the Middle East, and Europe.

### **CHEF JAVIER MERCADO**

*[ Pastry Chef, England/Puerto Rico ]*

Chef Javier has held Executive Pastry Chef positions in multiple high-end properties. He was awarded first place for sugar work during the "Coupe du Monde de La Pâtisserie" in 2015.

### **CHEF GRAHAM SUTHERLAND**

*[ Pastry Chef, Scotland ]*

Chef Graham is a seasoned Pastry Chef with more than 20 years' experience as Head Pastry Chef. Having worked around Europe and North America, he specialises in chocolate arts and creating exclusive innovative luxury plated desserts and petit fours.

### **CHEF FOTIOS KEFALAKIS**

*[ Pastry Chef, Greece ]*

Chef Fotios has 24 years' experience as a pastry chef in five-star hotels, fine-dining restaurants, pastry shops, and seven-star cruise ships, in Australia, the USA, the UK, and Greece.

# YOUR JOURNEY WITH US

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*As a member school of Swiss Education Group, Culinary Arts Academy Switzerland offers students strong academic and career support every step of the way.*

## EXPLORE THE POSSIBILITIES

- Book a personal counselling session with one of our representatives in your country to explore if Culinary Arts Academy Switzerland is a good fit for you.
- Set up a visit or attend one of our Open Days to explore our campus life.
- Our admissions team will answer all your questions regarding entry requirements and application procedures. You can also reach out to one of our student ambassadors via the chat function on our website.

## LEARN FROM THE EXPERTS

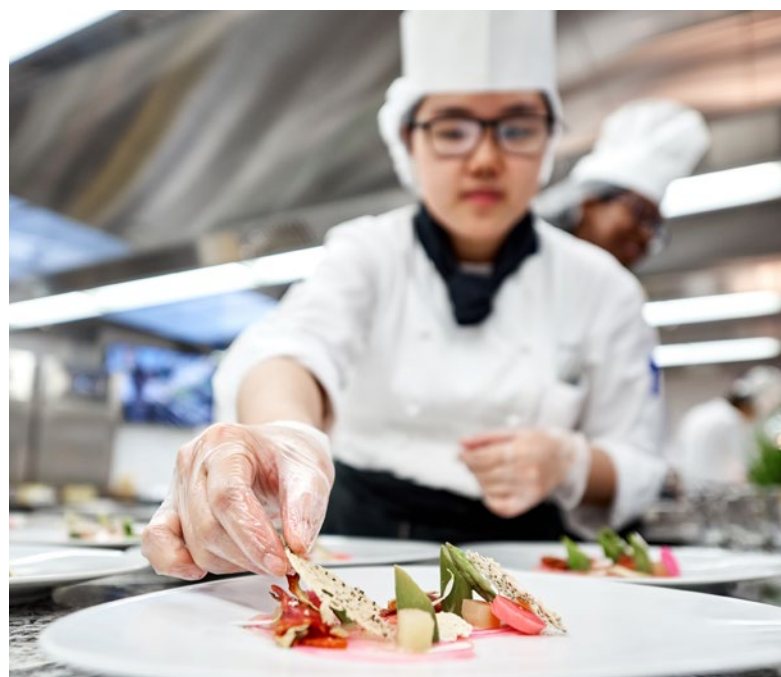
- Our faculty and chef instructors all bring extensive industry experience and expertise. They will teach you how to blend entrepreneurship skills with your culinary know-how.
- Gain extensive practical experience through internships as part of all of our academic programmes. Internships provide you with the opportunity to apply the academic knowledge acquired in class and gain valuable work experience from our industry partners.

## MAP OUT YOUR CAREER

- A dedicated career services team provides you with one-on-one coaching and practical input (from writing a CV to preparing for an interview) as you explore different career choices.
- Twice a year, you have exclusive access to the International Recruitment Forum, one of the largest career events in Europe, where you get the chance to network, attend career presentations, meet and interview with industry representatives, participate in panel discussions, and learn from industry experts. Throughout the year, recruiters from different world regions and industries also visit the school.

## JOIN A GLOBAL COMMUNITY

- With 32 chapters and over 24,000 alumni members, you have access to one of the largest hospitality alumni networks in the world.
- The Swiss Education Group Global Alumni Network is a powerful tool for students and alumni seeking to expand their network and develop their professional careers. It's part of our commitment to support you beyond graduation.



# WHY STUDY IN SWITZERLAND?

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## THE BIRTHPLACE OF HOSPITALITY

Switzerland's reputation as the birthplace of modern hospitality was established over one hundred years ago when the first palace-style hotels were built to accommodate a growing number of wealthy tourists. The world's first hospitality management school was consequently established in Switzerland in 1893 and today, graduates of a Swiss programme are highly respected for their ability to function and manage in the workforce. The top hospitality management schools in the world are Swiss, a testament to the country's long tradition of excellence in hospitality and culinary education, and commitment to innovation in today's dynamic, rapidly-evolving world.

## EXCELLING ACROSS SECTORS

Switzerland is the birthplace of the Red Cross and is home to many international organisations, including the second-largest United Nations office, the International Olympic Committee, and FIFA. The country's cultural contributions are disproportionate to its small size. Swiss citizens have won more Nobel Prizes and registered more patents per capita than any other nation.

The country's strong economy is powered by a highly-developed service sector led by financial services and a high-tech manufacturing industry.

Switzerland boasts over 120 Michelin-starred restaurants, including three with three-star ratings. It is also home to over 155 restaurants that are awarded Michelin's Bib Gourmand.

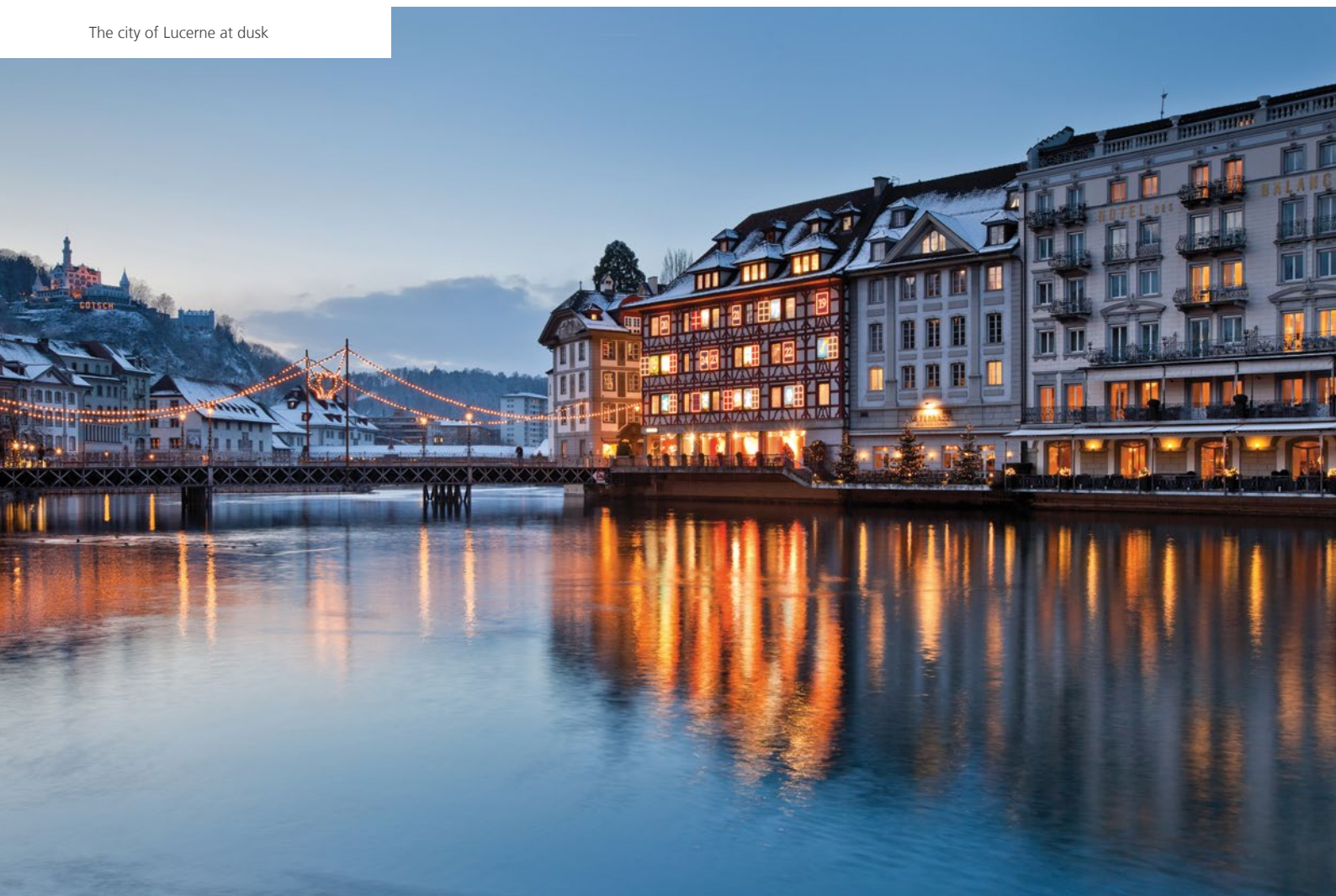
Switzerland enjoys a solid reputation for excellence in healthcare. The nation topped the list in the 2018 edition of Euro Health Consumer Index. It comes then as no surprise that the country was also voted the no. 1 safest country when it comes to COVID-19 (according to a study published in Forbes). Switzerland also figures amongst the world's top ten safest and most crime-free countries.

## TOPPING THE LIST FOR HIGHER EDUCATION

In 2020, Switzerland was ranked the no. 1 Best Country based on its attitude towards education, democracy, business, and quality of life for the fourth year in a row (US News) and no. 4 in the "Top 10 Places In The World To Study Abroad" (Educations.com).

Switzerland boasts a very international environment, which makes it attractive for students of higher education institutions. Students interact with people from all over the world, while gaining exposure to the local language (Switzerland has four national languages) and culture.

The city of Lucerne at dusk



## PROGRAMMES

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- **DIPLOMA IN VEGETARIAN CULINARY ARTS (LE BOUVERET)** offers two 11-week programmes where students explore the health benefits of vegetarian cuisine and learn how to prepare vegetarian fine-dining meals, through mastering presentation, ingredient substitutions, and wine pairings.
- **SWISS GRAND DIPLOMA IN CULINARY ARTS (LE BOUVERET)** offers three 11-week programmes which can be taken as three independent building blocks. The modules start with a focus on fundamental teachings before moving into gourmet cuisine.
- **SWISS GRAND DIPLOMA IN PASTRY AND CHOCOLATE ARTS (LUCERNE)** offers three 11-week courses which can be taken as three independent building blocks. They begin with a focus on the fundamentals, developing into innovative showpiece excellence.
- **BACHELOR OF INTERNATIONAL BUSINESS IN CULINARY ARTS/BACHELOR OF ARTS (HONOURS) IN CULINARY ARTS (LE BOUVERET)** offers a business-focused culinary degree, with equal hours split between the kitchen and the classroom. It is perfect for future entrepreneurs looking to launch their food-based businesses.
- **MASTER OF ARTS IN CULINARY BUSINESS MANAGEMENT (LE BOUVERET)** offers seasoned culinary professionals the entrepreneurial skills they need to launch their own business.



*“At Culinary Arts Academy Switzerland, I learned how to ask my own questions and find the answers with the help of teachers. I didn’t just learn how to cook, I also learned a lot about business and hospitality, and more importantly, I learned how to think for myself.”*

Lavr Kozlov (Russia), creator of online cooking course “Chef’s Voice”



*“A qualification from Culinary Arts Academy Switzerland is a springboard for your career. As much as we want to climb the ladder of success quickly, it’s important to begin by learning the basics first. You’re not going to be a Head Chef straight out of school. You need to understand operations, human resources, public relations, and other aspects about food and beverage operations before you can run a successful restaurant on your own.”*

**Zachary Tay (Singapore), Head Sommelier of The Capitol Kempinski Hotel in Singapore**



## Diploma in Vegetarian Culinary Arts

[ Location: Le Bouveret campus ]

Learn how to create and transform any dish into a vegetarian feast, ready for a five-star menu!

Vegetarian-focused studies have gained popularity in recent years, as awareness of the benefits of a meat-free lifestyle gains traction. Iceland is leading the way, with nearly 25 restaurants per million inhabitants, but the rest of Europe is catching up quickly, and the UK’s current vegetarian population is estimated at over 9 million people.

This diploma will teach you the fundamentals of vegetarian cooking, as well as how to master presentation, ingredient substitutions, and wine pairings.

An excursion to local businesses is organised each term, ranging from a chocolate factory tour to a sensory lab visit.

### THE KITCHEN EXPERIENCE

Our experienced chef instructors demonstrate techniques in front of the class and provide guidance to students as they put their new skills into practice. While a kitchen is a disciplined environment, the teaching style remains approachable and lighthearted.

Students who enrol and complete at least two consecutive terms qualify for a paid full-time internship in Switzerland or abroad. For those students completing an internship in Switzerland, language courses may become a mandatory part of the programme in preparation for the placement.



## TERM 1: 11 WEEKS

- *Essentials of Vegetarian Cooking*

Learn the essential practical aspects of vegetarian cooking and understand the development of vegetarian cuisine and the influence of other dietary requirements. You will be exposed to various cooking techniques and learn about international vegetarian cooking, super foods, healthy breakfasts, vegetarian food on the go, and how to create creative, tasty, and healthy plant-based dishes. You will also learn about nutrition, food safety, and the philosophy underlying a plant-based diet.

- *Essentials of Vegan Pastry & Desserts*

Learn the basics of vegan sweets, pastries, and desserts, as well as contemporary approaches to creative plant-based dessert-making. You will also discover pastry substitute ingredients that can be used in the preparation of traditional desserts.

- *The Vegetarian Chef's Tool Kit*

This tool kit covers the essential skills needed for a chef: food safety and sanitation, nutrition for a healthy diet, and how to create interesting and profitable menus.

**Topics covered:** Food Hygiene and Sanitation, Menus and Recipes, Culinary Trends, Nutrition and Health for Vegetarian Diets.

## TERM 2: 11 WEEKS

- *Gourmet Vegetarian Cuisine*

Apply your vegetarian culinary skills to fine-dining experiences. You will take a look at principles and techniques of fine-dining vegetarian food preparation, as well as the cultural and historical aspects of vegetarian eating practices. You will visit vegetarian restaurants and markets, and put on a vegetarian cuisine exhibit.

- *Vegan Dessert Creations*

Build on your knowledge and create plated vegan desserts for a fine-dining experience with a key focus on aesthetics, styling, and presentation.

- *The Professional Chef*

The Professional Chef covers topics such as wine and vegetarian food pairing, leadership skills, and how to communicate in a business environment.

**Topics covered:** Kitchen Management, Wines, Beers and Cocktails Creation, Nutrition and Health for Vegetarian Diets, Service Etiquette, Chef Leadership Skills.



**Diploma in Vegetarian  
Culinary Arts**

Vegetarian dish prepared by a student





## Swiss Grand Diploma in Culinary Arts

[ Location: Le Bouveret campus ]

Develop your love of culinary arts with an 11-week short course in the fundamental techniques. Continue your studies with two extra terms to earn a Swiss Grand Diploma!

### THE KITCHEN EXPERIENCE

Our experienced chef instructors demonstrate techniques in front of the class and provide guidance to students as they put their new skills into practice. While a kitchen is a disciplined environment, the teaching style remains approachable and lighthearted.

Students who enrol and complete at least two consecutive terms qualify for a paid full-time internship in Switzerland or abroad. For those students completing an internship in Switzerland, language courses may become a mandatory part of the programme in preparation for the placement.

### TERM 1: 11 WEEKS

Gain insight into classical French and European cuisine, and learn the basic culinary preparations of stocks, sauces, and soups. You will start with knife skills — starting with simple techniques that will gradually progress in complexity.

- *Essentials of Cooking*

Discover various aspects of the classical and basic principles of culinary arts and understand why they continue to be used. At your cooking station, you will be exposed to various cooking techniques and competencies applied to meat, fish, vegetables, starches, and grains. You will learn how to manage kitchen resources such as food products and equipment, as well as the maintenance of sanitary conditions.

- *Essentials of Baking, Pastry & Desserts*

Learn how to prepare a variety of doughs, breads, pastries, pies, and special occasion cakes that will look good on a plate and in a dessert buffet line.

- *The Chef's Tool Kit*

Ensure your cooking ticks all the necessary boxes of sanitation guidelines. Explore menus, recipes, and culinary trends, and develop your own ideas for menu planning. Product knowledge and culinary terminology will complete your tool box and prepare you for your next level in culinary arts.



Certificate of  
Culinary Arts Essentials

## TERM 2: 11 WEEKS

Explore local and regional products and ingredients, learn about Gault-Millau standards and Michelin star rating systems, and delve into European cuisines.

Acquire skills in food costing, purchasing, and kitchen management, as invented by the legendary chef-restaurateur Auguste Escoffier himself.

- **Classical European Cooking**

For centuries, Switzerland — nestled in the heart of Europe — has been a melting pot of continental cuisines and cookery. Learn about different groups of distinctive regional European cuisine styles with their rich cultural backgrounds. You will taste Europe's ethnic cuisines and understand their significance in European culture.

- **Classical Desserts**

Refine your skills in a kitchen environment and produce a wide range of pastry, cake, and desserts. This includes baking of sweet items, including desserts and cakes that may be decorated and presented in a variety of ways to suit different dining environments.

- **The Professional Chef**

With The Chef's Tool Kit in your bag, this module will take you into the professional kitchen environment. Restaurant kitchen operations require the interplay of multidisciplinary competencies — food costing and purchasing, and the creation of special diets and bespoke health foods. At the same time, kitchen design and management are directly related to the delivery of service etiquette and operations in the dining room.

*4-6 month internship worldwide or in Switzerland (minimum gross monthly salary in Switzerland: CHF 2,212.—)*



**Diploma in  
European Culinary Arts**

## TERM 3: 11 WEEKS

Master culinary arts and develop your palate and senses by exploring different cuisines, ingredients, and specialities of the world. In a real-world kitchen environment, you will compose menus and present a range of international cuisines and cooking styles, from classical to fusion cuisine.

- **Gourmet Cuisine**

Learn the art of plate design and creative menu writing. Visual presentation, along with the right pairing of ingredients and textures are key to making your culinary creations stand out. You will create delicious and beautiful dishes fit for a fine-dining environment that will impress the luxury diner. This is where your cooking will be elevated to gourmet levels.

- **Gourmet Dessert Creations**

Discover how confectionary forms a specialised part of the culinary industry. You will create, present, and evaluate gourmet desserts by applying a wide range of tools, techniques, and skills. You will learn to elevate your desserts to fine art pieces.

- **The Cutting-Edge Chef**

You will learn behind-the-scenes techniques for food styling and photography. You will gain insights into how local dairy, fruit, and grain are locally sourced. Develop your palate with wine and food pairing, and design your wine- and food-tasting menus to rival gourmet temples around the globe.

*4-6 month internship worldwide or in Switzerland (minimum gross monthly salary in Switzerland: CHF 2,212.—)*



**Swiss Grand Diploma in  
Culinary Arts**



## Swiss Grand Diploma in Pastry and Chocolate Arts

[ Location: Lucerne campus ]

Delivered in our state-of-the-art city campus facilities in the heart of Lucerne, this comprehensive programme caters to anyone interested in learning about pastry and chocolate arts. Start with the 11-week foundation course in Pastry & Baking, and continue your studies with two extra terms to earn a Swiss Grand Diploma!

### THE KITCHEN EXPERIENCE

Our experienced pastry chef instructors and chocolatiers demonstrate techniques in front of the class and provide guidance to students as they put their new skills into practice. While a kitchen is a disciplined environment, the teaching style remains approachable and lighthearted. The final Pastry & Chocolate Master Challenge will give you the opportunity to showcase your skills and creativity.

Students who enrol and complete at least two consecutive terms qualify for a paid full-time internship in Switzerland or abroad. For those students completing an internship in Switzerland, language courses may become a mandatory part of the programme in preparation for the placement.

### TERM 1: 11 WEEKS

Discover the art and science of baking and pastry, learning through practical classes on how to create a variety of doughs, breads, biscuits, cookies, tarts, pies, cakes, and savoury items. Then, develop skills such as advanced bread-making techniques and traditional cake preparation. Go on to create hot and cold desserts suitable for a restaurant, dessert trolley or buffet.

- *Traditional Swiss & European Pastry*

Discover the secrets of traditional Swiss and European pastry art here. You will work on creams and fillings as well as cakes, tarts, pies, biscuits, and cookies. You will discover hundreds of years of baking and pastry tradition and history.

- *Artisan Bakery*

Artisanal bread comes to life in the hands of artisan bakers using the best local ingredients, paired with traditional techniques. This form of baking takes time and effort — there are no shortcuts. Some breads require several hours of labour, while others take several days, or even weeks. Learn about the science behind baking, and delve deep into the world of breads, Danish pastries, and savoury bakes.

- *From Farm to Table*

Gain insight into the farm-to-table movement, how local dairy, fruit, and grains are sourced from local farmer's markets, and how they are used for seasonal menu planning. Learn the skills to work with these specific ingredients and go on a guided trip to a local farmer's market.



Certificate in  
Pastry & Baking

## TERM 2: 11 WEEKS

Learn about the origins of chocolate from bean to bar. Then, discover the trade secrets to making impressive unique chocolates and truffles, from learning how to crystallise chocolate all the way to the finishing touches. Enhance your learning experience with a chocolate factory tour. You will use advanced skills and techniques to learn about praline making, dessert plating, and producing cakes fit for restaurants, buffets, and for catering. The hands-on experience focuses on the preparation of confectionary products, international desserts, modern cake designs, and advanced decorations, as well as the latest vegan and dietary specialities. Find out the latest industry trends at a workshop helmed by a guest chef.

- *From Cocoa Bean to Chocolate Bar*

Most people know the satisfaction of taking a big bite of their favourite chocolate bar, but very few appreciate the painstaking journey the humble cocoa bean has taken, from ancient times until today. Originally restricted to deities of ancient Mayan culture in South America, chocolate is today one of our most beloved sweets. You will learn how to turn this 'divine' bean into chocolate bars, truffles, and pralines.

- *Modern Desserts*

Go from hot to cold and frozen when you learn how to create parfaits, soufflés, ice creams, and sorbets. You will familiarise yourself with the flavour and texture combinations of plated desserts. Learn how to use your five senses to create your own stunning desserts.

- *Vegetarian, Vegan & Dietary Trends*

Dietary restrictions, either as a lifestyle choice or for health reasons, are important considerations for any chef. Explore how clients impact menu development, as you learn about the effect of dietary restrictions in the kitchen. Acquire the knowledge, ideas, and techniques to inspire you to create an adapted menu for specific dietary needs.

 **Diploma in Pastry & Chocolate Arts**

## TERM 3: 11 WEEKS

Flaunt your innovative and artistic side and create chocolate pastillage and sugar showpieces. You will apply advanced molecular techniques, combined with modern decoration and presentation schemes, such as 3D printing, to prepare high-end pastry creations. You will learn pastry business concepts as you develop your senses through food pairings and market research. In the last leg of the programme, you will demonstrate your skills, knowledge, and artistry in our Pastry and Chocolate Master Challenge to our board of experts. Your luxury pastry creation and chocolate piece will be the show-stopper to end your diploma journey on a high.

- *From Idea to Masterpiece*

Every masterpiece blooms from an initial idea. Yet, not every idea will make it to a masterpiece. From chocolate and pastillage to sugar work, take your pastry and chocolate skills to a new level of excellence. Building on the skills and knowledge acquired in the first two terms, you will now learn to turn your chocolate and pastry ideas into reality.

- *Industry Trends & Concepts*

Trends in bread, bakery, and pastry innovation tend to be heavily related to health, pleasure, and convenience factors. Explore how culinary trends are influencing product innovations in the baking and pastry industry.

- *Innovative Showroom Excellence*

Demonstrate your practical and theoretical knowledge, as you set out for the final Pastry & Chocolate Master Challenge. You will step up to higher levels of artistry and mastery as you prepare your luxury pastry creation, and your final show stopper chocolate piece. **Your final task:** to stand out from the crowd and wow the expert jury members.

*4-6 month internship worldwide or in Switzerland (minimum gross monthly salary in Switzerland: CHF 2,212.—)*

 **Swiss Grand Diploma in Pastry & Chocolate Arts**





## Bachelor of International Business/Bachelor of Arts (Honours) in Culinary Arts

[ Location: Le Bouveret campus ]

Our Bachelor programme links practical skills to academic knowledge so that you acquire the entrepreneurial know-how you need to launch your future career. Explore industry trends, acquire business acumen, develop your leadership and management skills, and in your final year, develop a food concept, that is ready to be used in the professional arena.

Clock over 1,100 kitchen hours over a three-year period (including two internships and three modules delivered in collaboration with Ritz Paris) with a Bachelor's degree awarded by the University of Derby (UK). You will receive a solid grounding in kitchen fundamentals while learning about entrepreneurship.

Start with an Advanced Certificate in the first year, move on to a Higher Diploma in the second year, and graduate with a Bachelor's degree in the third year.

### YEAR 1 ACQUIRE THE SKILL

#### TERM 1

- *Fundamentals of Classical Cooking*

Through a combination of cooking demonstrations and practical workshops, discover the classic principles of culinary arts, including basic culinary preparations for stocks, sauces, and soups. You will learn various cooking techniques for meat, fish, vegetables, starches, and grains, while developing your ability to work under pressure.

- *Food Safety & Sanitation*

Food safety is of paramount importance within any food service operation. Learn the key principles of food handling and sanitation, including the health risks involved with the culinary profession.

- *Introduction to Industry Experience*

This course equips you with the necessary skills to succeed in the workplace. Develop interview, job search, and communication skills, build your self-confidence, and learn to conduct yourself in a professional manner according to culinary industry standards.

- *French or German*

French/German language courses at the Culinary Arts Academy Switzerland introduce you to reading, writing, and speaking skills so that you develop a strong foundation in the language and cultural understanding. Activities focus on spoken French/German within a kitchen environment, to ensure you are able to function as part of a kitchen brigade.

## TERM 2

- **Fundamentals of Classical Cooking**

Learn about kitchen operational systems by applying fundamental skills in a high volume, fast paced kitchen. Practical culinary skills for a variety of food service styles, menu preparation, and understanding kitchen operations are the central focus of the unit. The programme covers:

- Introduction to application of practical skills
- Regional influences, ingredients, and menus
- Recipe planning and calculations

- **Introduction to Baking and Pastry Arts**

Demonstrations with practical hands-on classes ensure you will be able to reproduce a variety of dough, bread, pastries, pies, special occasion cakes, and plated and buffet desserts.

- **Kitchen Management and Leadership**

The emphasis of this module is on the practical activities that managers of all sizes of food operations can use to plan and control their business. The focus of the module is on menu planning, designing, analysis, costing, pricing and budgeting, preventing theft, and implementing systematic control strategies.

- **Business Communication**

Through a series of in-class activities, and informal and formal writing assignments, you will develop your critical thinking, research, and written communication abilities. You will learn how to write restaurant reviews, recipes, analysis papers, and reports. You will practice presentation skills, and learn to use and document sources correctly to avoid plagiarism. Other skills — syntax, grammar, word choice, and style — are addressed as needed on an on-going basis throughout the module.

- **French or German**

## TERM 3

- **Cuisines of Europe**

Explore European cuisines and understand the role and importance of these cultures in today's cuisines. You will acquire advanced cooking techniques, including baking and pastry, with an emphasis on plate presentation, requiring both a higher skill set and the need for efficient and effective teamwork, typical of restaurant management. You will also develop your leadership skills while running a simulated, hierarchical kitchen brigade producing elaborate European-themed dishes as part of the college's dining room operations, including organised theme days.

- **The World of Garde Manger**

Discover classical Garde Manger techniques and learn the basic principles of charcuterie and cold buffet preparation and presentation. You will acquire a variety of Garde-Manger preparations, including terrines, pâtés, galantines, ballantines, sausages, and whole items using assorted meats, offal, poultry, game, and fish.

- **Nutrition, Health & Special Diets**

Explore key principles in nutrition and how to design menus and dishes for customers with dietary needs.

- **French or German**

- **Internship**

4-6 month internship worldwide or in Switzerland (minimum gross monthly salary in Switzerland: CHF 2,212.—)



Swiss Advanced Certificate in  
Culinary Arts



## YEAR 2: MASTER THE ART

### Term 4

- ***Cuisines of the World***

In a simulated kitchen/restaurant environment, design and present dishes from around the world, and explore cooking styles from classical to fusion.

- ***Restaurant Service and Management***

Acquire the basic theoretical and technical knowledge of service operations combined with practical skills. This will enable you to achieve a proficient standard for a range of service types and situations in the international hospitality industry. You will also examine the function of Food and Beverage service departments in relation to other hospitality operational departments and the practical aspects of dining room management.

- ***Wine, Beverage, and Mixology (in collaboration with Ritz Paris)***

This course takes a look at the creation and service aspects of both alcoholic and non-alcoholic beverages and provides a basic understanding of how the beverage department is organised. You will gain confidence in making appropriate beverage decisions in the workplace and will explore the intricacies of wine appreciation through the development of structured tasting notes.

- ***Marketing for the Food Industry***

Discover marketing concepts and how marketing applies to the hospitality industry. You will understand how complex hospitality operations can adapt to a changing environment and market conditions. You will be involved in creating marketing materials used in functions, events, and viewed by the public.

### Term 5

- ***Fine-dining Kitchen***

Learn how to successfully run a fine-dining restaurant, including the planning, implementation, operation, and the analysis steps. Learn the ins and outs of plate design, creative menu-writing skills and food photography, as well as menu planning, cost and control, and the development of work plans linked to a simulated hierarchical kitchen structure. You will also develop your people-management skills through the processes of self-evaluation and structured feedback, and will learn to self-evaluate in order to judge your own performance.

- ***Advanced Baking and Pastry (in collaboration with Ritz Paris)***

You will learn advanced baking and pastry techniques with an emphasis on plate presentation, decoration, and flavours. You will learn how to produce menu items for a dessert trolley, daily menus from set to à la carte and formal banquets, along with applying skills of chocolate, confectionary and show piece creations.

- ***Food and Beverage Management and Leadership***

Develop a comprehensive understanding of contemporary food and beverage management from a systems management approach. You will understand the influence a menu has on all aspects of a F&B operation. You will learn basic control systems surrounding the operation control cycle within a F&B operation and concepts relating to the areas of food production.

- ***Applied Research***

Learn how to structure a research paper, develop skills in statistics, conduct interviews, analysis, and transcriptions.

- ***Internship***

*4-6 month internship worldwide or in Switzerland (minimum gross monthly salary in Switzerland: CHF 2,212.—)*



Swiss Higher Diploma in  
Culinary Studies



## YEAR 3: TAKE THE LEAD

### Term 6

- ***Business Plan for the Entrepreneur***

Create an innovative business plan based on a culinary focus of your choice, and explore procedures, law, and financial accounting, as well as entrepreneurship considerations, such as innovative growth and the development of existing business. Develop a holistic understanding of entrepreneurship by examining philosophical, psychological, and social perspectives, as well as technical skills.

- ***The World of Chocolate Arts***

Discover how knowledge and critical understanding of chocolate and confectionary creations form a specialised part of the culinary field. Showpieces play a unique part in creating a defined quality signature for an enterprise and are often used to distinguish a special display or effect from the competition. The mastery of the associated tools and techniques will play a key role in the development of your artistic and creative skills.

- ***Culinary Tourism***

Understand the varieties of infrastructure necessary for the successful development of culinary tourism. You will take a look at the role of social media tools currently used for destination promotion and the implications of culinary tourism development on artisans, local businesses, and regional development. The wider impact on the local and global environment due to increasing tourism will also be discussed.

- ***Food Product Development***

Explore issues related to project planning, recipe development, quality assurance, market research, food packaging, and processes. You will create and test a product in partnership with industry partners.

- ***Food in the Media***

Acquire a critical and practical understanding of food styling, food photography, and food writing, and their importance in promoting food through the media. You will develop basic food-styling and photography skills and demonstrate these from original food concept through to illustrated food writing in a recipe book.

### Term 7

- ***Business Plan for the Entrepreneur (in collaboration with Ritz Paris)***

Explore entrepreneurship and business from a strategic level and learn how to set goals and understand the food industry from the perception of an entrepreneur. You will use your culinary knowledge, skills and creative thinking to compose an innovative business plan based on a culinary focus of your choice. The business plan reflects your ability to generate ideas, develop concepts, initiate the project, and implement skills from across the programme into a strategic development process.

- ***Culinary Events Management***

Learn how to integrate culinary skills and management techniques in order to successfully plan, organise, and develop a food event. Discover research methods to analyse customer expectations for events and catering. You will conceptualise a menu, set and control the process of development, implementation, finances, and operational procedures.

- ***Food Trends***

Explore global food trends and sustainability, and discover the theoretical, practical, scientific, and cultural aspects of wine making and culinary traditions which enhance the modern dining experience. You will explore questions related to food supply and demand, processing, and transport.

- ***Food Philosophy***

Discover the evolution of food from a historical and cultural perspective, in particular, how this evolution has influenced the diets and way of life of different people around the world. You will learn how to write about food and how people with culinary vision, from past to present, have made an impact on the development of food.

- ***International Food and Wine Matching***

Discover wine-pairing strategies and potential food partners of the main grape varieties and other common wine grapes. Understand how viticulture, oenology and age can influence the colour, aroma, flavour, style, and body of a wine, and explore the performance factors (aromas, flavours, styles, and body) of the main grape varieties and other common wine grapes.



**Bachelor of Arts (Honours) Degree in Culinary Arts Awarded By University of Derby, UK /Bachelor of International Business in Culinary Arts Awarded by César Ritz Colleges Switzerland**



## Master of Arts in Culinary Business Management

[ Location: Le Bouveret campus ]

This brand-new Master of Arts in Culinary Business Management is geared towards career changers, food and beverage entrepreneurs, and culinary start-up enthusiasts. The goal of the programme is not to create chefs, but managers who will have a practical awareness and understanding of working in a kitchen.

You will acquire relevant managerial skills as well as transferable skills empowering you to adapt to changing career patterns, such as problem-solving skills, creative thinking, cross-cultural competences and collaboration, emotional intelligence, and general reasoning skills. You will learn how to develop your own food concepts, create recipe books, and present viable business plans.

### TERM 1: 11 WEEKS

- Culinary Trends
- Leadership & People Management
- Revenue & Performance Analysis in the Food Industry
- Sustainability, Social Responsibility, and Ethics
- Business Start-up I
- Culinary Fundamentals and Food Safety
- Language: French/German

### TERM 2: 11 WEEKS

- Creativity & Innovation
- Events & Catering Management
- Advanced Marketing for the Food Industry
- Cuisines & Cultures
- Research Methods
- Business Start-up II
- International Cuisines
- Language: French/German



**Postgraduate Diploma in Culinary Business Management**

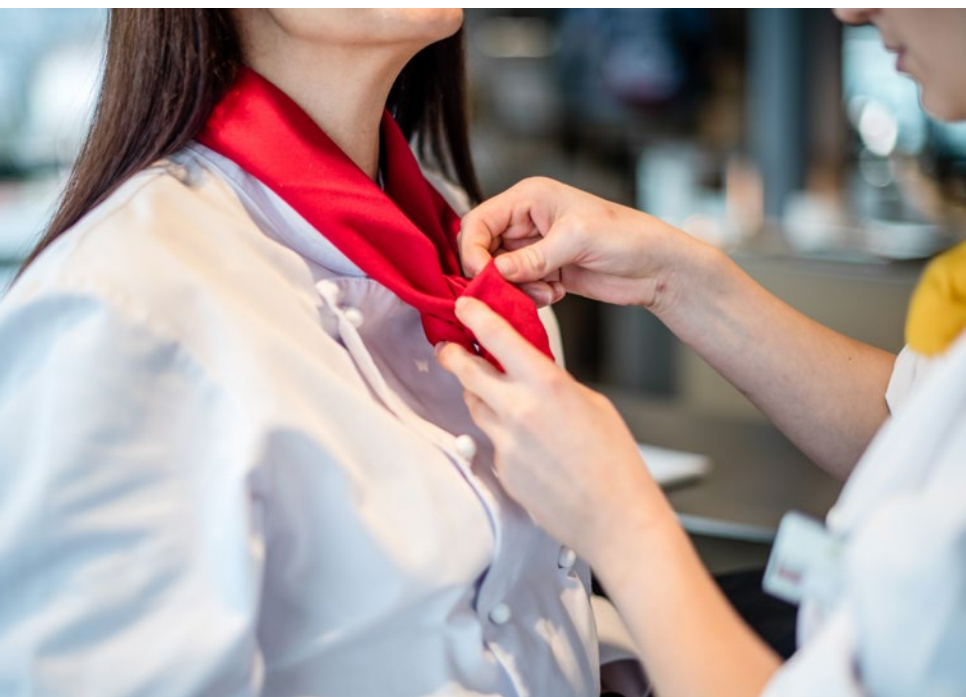
### OFF CAMPUS

Consultancy Project or Formulation of Business Plan



**Master of International Business in Culinary Business Management**  
by César Ritz Colleges Switzerland/  
**Master of Arts in Culinary Business Management**  
by University of Derby\*

*\*Subject to validation in 2021*





## INTERN WITH THE ICONS

*Gain world-class culinary experience at top restaurants and hotels in Switzerland and around the world. Here are some leading establishments that have hosted our students:*

### *Internships in Switzerland*

- **GRAND HOTEL LES TROIS ROIS**, Basel (two Michelin Stars, and 18 Gault Millau Points)
- **HOTEL PRESIDENT WILSON**, Geneva (Starwood Luxury Collection)
- **BEAU-RIVAGE PALACE**, Lausanne (The Leading Hotels of the World)
- **ROYAL PLAZA**, Montreux (member of the Chaîne des Rôtisseurs)
- **CLINIQUE LA PRAIRIE**, Montreux (World's Best Medical Spa and Retreat Spa of the Year awards)
- **DOMAINE DE CHÂTEAUVIEUX**, Geneva (Relais & Châteaux and two Michelin Stars)
- **LAMPARTS RESTAURANT**, Hägendorf (two Michelin Stars, and 17 Gault Millau Points)
- **THE CHEDI**, Andermatt (Hotel of the Year 2017, Gault Millau)
- **HOTEL MANDARIN ORIENTAL**, Geneva
- **BARRY CALLEBAUT**, Zurich (Chocolatier)
- **KEMPINSKI**, Geneva and St. Moritz
- **GRAND HOTEL GIESSBACH**, Brienz
- **THE DOLDER GRAND HOTEL**, Zurich (two Michelin Stars, and 18 Gault Millau Points)
- **WIDDER HOTEL**, Zurich (The Leading Hotels of the World)

### *Worldwide internships*

- **THE RITZ-CARLTON**, Abu Dhabi, Grand Canal, UAE
- **JW MARRIOTT MARQUISE**, Dubai, UAE
- **RITZ CARLTON HOTEL**, Manpasa, Bali, Indonesia
- **CASTELLO BANFI**, Moltancino, Siena, Italy
- **SCHLOSS ELMAU**, Garmisch-Partenkirchen, Germany
- **RITZ PARIS**, Paris, France
- **WHITE RABBIT**, Moscow, Russia (13<sup>th</sup> in The World's 50 Best Restaurants)



## BRINGING THE INDUSTRY TO THE CLASSROOM

### • RITZ ESCOFFIER PARIS

A long-standing partnership with Ritz Paris allows our students to benefit from their heritage and expertise, and highlights the quality of the training offered at Culinary Arts Academy Switzerland. Students benefit from the vast experience of Ritz professionals during their regular campus visits, and also have the exceptional opportunity to attend specialised culinary training courses in Paris. These sessions are conducted by leading chefs of the Ritz Escoffier culinary school and are designed to broaden students' culinary skills and knowledge. This one-week programme in Paris is offered during term break. It provides an intensive immersion into the French culinary world. There is the opportunity to earn a special Ritz placement dependent on the results of a practical exam.



### • MANE

Established in 1871, MANE has grown from a small distillery to one of the leading flavours and fragrances companies worldwide. MANE has partnered with us to strengthen the student learning experience through their international industry insights and expertise. As part of the food product development module, students work with MANE to develop a food product. The four students with the best products then spend a day at the MANE labs producing their creation under the watchful eye of MANE experts.



### • TIBITS

Award-winning vegetarian restaurant chain tibits, located in Switzerland, London, and Darmstadt, works closely with Culinary Arts Academy Switzerland on initiatives for the Diploma in Vegetarian Culinary Arts and lends its expertise to developing module components. This collaboration enables Culinary Arts Academy Switzerland and tibits to identify culinary talents at an early stage and help them develop professional opportunities through internships or management training programmes at tibits restaurants.



### • COMITÉ CHAMPAGNE

Comité Champagne (Comité Interprofessionnel du Vin de Champagne) is the official trade body that represents the whole community of growers and houses of this French wine region. It manages the administration, production, research and development, and sustainable development of the production area, the legal protection of the name Champagne, and works to educate consumers and the wine trade to the uniqueness of the Champagne terroir and wines. This partnership through César Ritz Colleges Switzerland enables an exchange of expertise and knowledge in the field of wine education and training. Comité Champagne takes part in the wine-pairing lunches at Culinary Arts Academy Switzerland.



### • WE ARE PROUD TO PARTNER WITH SOME OF THE BEST IN THE BUSINESS



Irma Dütsch



## LEARNING OUTSIDE OF THE CLASSROOM

### EVENTS MANAGEMENT

The Events Management Class is a capstone course in which students create their own event from scratch. They develop a concept, create standardised menus, invite guests, and prepare, decorate, and deliver a high-end event for 100 guests. Students gain priceless leadership skills and learn how to impress guests. Previous events have included themed meals such as, "A Dinner in the Forest", a banquet of fine-dining street food, and a ten-course gourmet meal.

### DISTINGUISHED CHEF SERIES

The Distinguished Chefs are highly-reputable chefs who come once a term to give a guest lecture and prepare an exclusive dinner with students. We have had chefs from nearly every region in the world. They share their life stories, tips, and adventures, and inspire students to follow their passion. The dinner is a privileged moment for students to shadow a leading chef and to see first hand how an exclusive, tailor-made dinner is prepared by the world's greatest chefs.



Students preparing for the Festival Culinare

Masterclass with world-famous pastry Chef Tony Olsson





## A STAMP OF APPROVAL

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- **UNIVERSITY OF DERBY**

The Bachelor and Master's degrees at Culinary Arts Academy Switzerland are awarded in partnership with the University of Derby, UK. The University of Derby is a Top 50 UK federally recognised university and provides students with the best possible start in their careers through excellent teaching, delivered in cutting-edge facilities by staff who are experts in their field. The University of Derby is rated 'gold' in the 'teaching excellence framework' and is in the top 10 in the world for international student experience (Global ISB benchmark 2018).



- **WORLDCHefs GLOBAL EDUCATION NETWORK**

Culinary Arts Academy Switzerland is certified by Worldchefs Global Education Network, an alliance of more than 105 education partners and training programmes worldwide. Encompassing over 50,000 hospitality educators, students, and alumni, the network is united by a shared commitment to empowering the next generation of industry leaders.



- **INTERNATIONAL CENTRE OF EXCELLENCE IN TOURISM AND HOSPITALITY EDUCATION (THE-ICE)**

Culinary Arts Academy Switzerland is a member of THE-ICE, the leading international accreditation organisation dedicated to the recognition, benchmarking, development, and promotion of quality programmes in tourism, hospitality, events, culinary arts, training, and research.

**ACCREDITED MEMBER**



- **EDUQUA**

Culinary Arts Academy Switzerland is certified by EduQua, a Swiss quality label that ensures the quality of educational institutions by setting minimum standards and supporting quality improvements in its certified institutions.



- **QS WORLD UNIVERSITY RANKINGS**

The QS World University Rankings give methodical, neutral, and well-researched evaluations of higher education institutions. Since 2017, the Hospitality and Leisure subject ranking has compared over 1,000 institutions across the world to find the very best in hospitality education. In 2020, Culinary Arts Academy Switzerland achieved the distinction of the number one culinary school in the world.



- **INTERNATIONAL ENGLISH LANGUAGE TESTING SYSTEM**

IELTS is the world's most popular English language test. Swiss Education Group is a recognized and trusted IELTS test centre, we can advise you on test dates and fees and also give guidance on how to prepare for the test and what to expect on the day.



## CAMPUS LIFE

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### LE BOUVERET CAMPUS

Our modern campus in Le Bouveret is set on the shores of beautiful Lake Geneva, an hour's drive from Geneva Airport and five minutes away from the French border. In the summer months, you can cool down with a swim in the lake, enjoy a different view of the village on a stand-up paddleboard, go on a boat ride, or hop on a steamer to tour nearby cities. You can visit the International Olympic Museum in Lausanne and attend the renowned jazz festival in Montreux. In winter months, put on your ski boots and head to the prestigious and picturesque ski resorts of Gstaad and Verbier.

### LUCERNE CAMPUS

Lucerne is often described as Switzerland's most charming city. This scenic German-speaking location is Switzerland's number one tourism destination. Visitors are rewarded with beautiful medieval architecture, views of the magnificent Lake Lucerne, as well as world-famous attractions like the Chapel Bridge and the Jesuit Church. Our campus, just a stone's throw away from the Swiss Alps, is easily accessible from Zurich Airport, and our students can retreat to the Swiss countryside on foot, by train, or by boat.

### A SHARED CAMPUS

Culinary Arts Academy Switzerland shares its campuses in Le Bouveret and Lucerne with César Ritz Colleges Switzerland, a partner school under the umbrella of Swiss Education Group. In the same way César Ritz was able to partner and excel with the French Chef Auguste Escoffier, students have regular opportunities to organise events and develop their hospitality skills alongside future entrepreneurs. This prepares students for their future employment where they would be required to work in cross-functional teams.

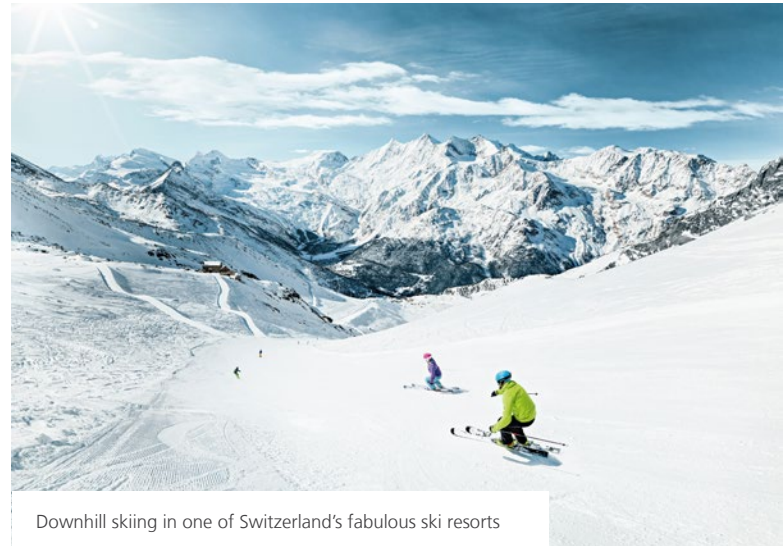
### CÉSAR RITZ COLLEGES SWITZERLAND

César Ritz Colleges Switzerland draws from nearly 40 years' experience and the ethos of Swiss pioneer César Ritz to offer students a multi-campus learning experience focused on entrepreneurship and business management.

#### *Programmes offered:*

- Double Bachelor's Degree in Hotel & Tourism/Hospitality Business Management
- Master of Arts in Entrepreneurship
- Certificate in Wine Business Management

Students enjoying the sun on a waterfront terrace in Lucerne



Downhill skiing in one of Switzerland's fabulous ski resorts

Boat field trip on Lake Geneva





### ACCOMMODATION

Both our campuses offer modern and well-furnished rooms, with three meals a day, and brunch and dinner on weekends. We ensure you are well taken care of, as you focus on learning and exploring. Various room options are available, from single superior deluxe to double standard. Please consult the application package for details.

### RECREATIONAL ACTIVITIES

Switzerland offers students an extensive range of sporting and cultural activities, as well as numerous opportunities for outdoor activities, such as mountain biking, hiking, swimming, river rafting, sailing, water-skiing, golfing, horseback riding, and paragliding. With nearly 200 winter sports resorts across the country, there are also plenty of activities to keep you busy in the winter, such as skiing, tobogganing, skating, hockey, and ice climbing.

The Student Ambassador Forum organises multiple events including ski trips, excursions around Switzerland, sports days, and themed nights.





## A GLOBAL LEADER IN BUSINESS & HOSPITALITY EDUCATION

With four schools based on six beautiful campuses across Switzerland, we have over 6,000 students from 111 countries within our current student body.

Each school benefits from their unique strengths and features, providing the perfect fit to best suit your educational experience.

Diploma, Bachelor and Master programmes are available at our schools with a variety of subjects and specialisations on offer.

## OPEN DAYS

Discover our hospitality management schools and find your perfect match!

Open Day events for interested students and their parents are arranged regularly. Please check the website for dates and further information. Alternatively, Culinary Arts Academy Switzerland welcomes individual visits.

## ENGLISH LANGUAGE FOUNDATION

The English Foundation Programme will help you enhance the skills you need for academic and professional success. We have over 15 years of experience supporting students in study skills and language development and our programmes are designed and delivered around your needs, allowing you to start your studies at one of the Swiss Education Group schools with confidence.



## SWISS EDUCATION ACADEMY

For young people aged 10 to 20, summer programmes at Swiss Education Academy offer the perfect mix of learning and fun.

Choose from language, hospitality, culinary or innovation programmes for an unforgettable summer at one of our campuses!

Learn what it takes to start your own business at **Swiss Innovation Club**.

Be inspired by meeting executive leaders and visiting start-up labs, NGOs, the United Nations, and Swiss luxury watch companies. Explore the fascinating world of culinary arts in our **Swiss Culinary Club**. Learn cooking techniques, taste new foods, discover recipes to share with your friends and family, and explore Switzerland through fun culinary excursions.

Improve your English language and communication skills at **Swiss Language Club**. Outside of the classroom, enjoy the great outdoors and take part in water sports, hiking, and rock climbing, and explore beautiful Switzerland!

TO LEARN MORE VISIT:  
[www.swisseducation.com](http://www.swisseducation.com)

TO LEARN MORE VISIT:  
[www.swisseducation.com/OpenDays](http://www.swisseducation.com/OpenDays)

TO LEARN MORE VISIT:  
[www.swisseducation.com/english-foundation-programme](http://www.swisseducation.com/english-foundation-programme)

TO FIND OUT MORE CLICK HERE  
or visit:  
[www.swisseducationacademy.com](http://www.swisseducationacademy.com)



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