

LEADING THROUGH
INNOVATION AND
ENTREPRENEURSHIP

2021



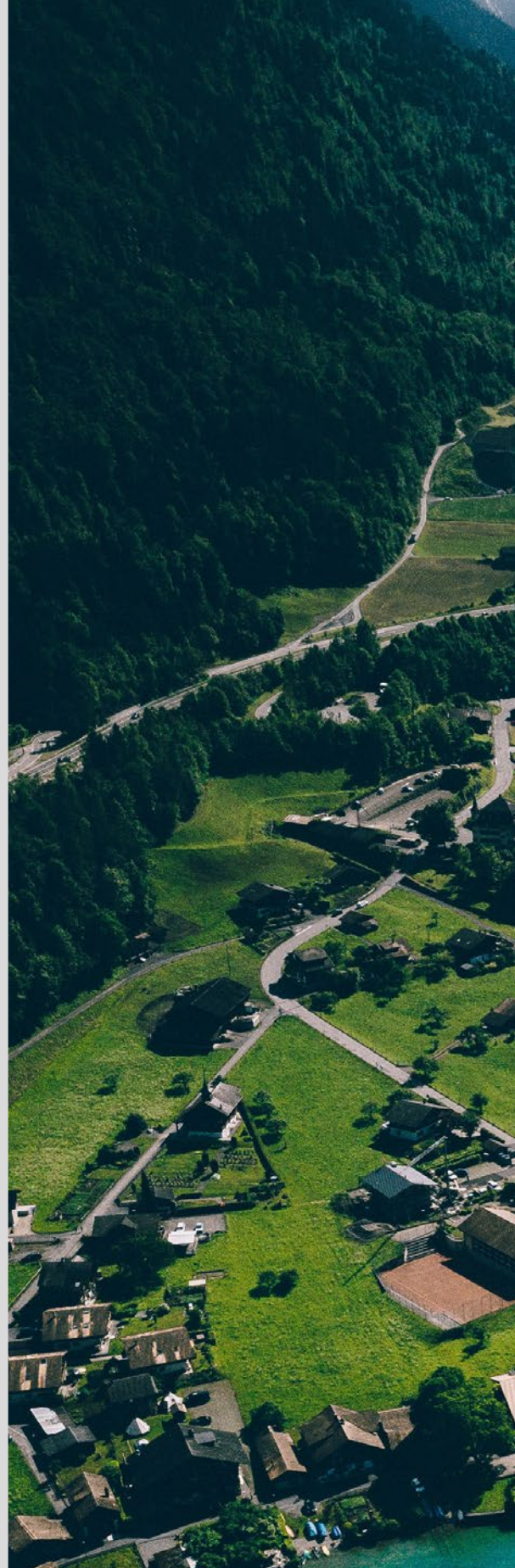
**César Ritz**

COLLEGES

SWITZERLAND

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August 2020 Edition

LEARN TO THINK OUTSIDE OF THE BOX AT 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**.

We value innovation and risk-taking, multicultural awareness, and a caring approach to the personal development of our students. We are proud of our worldwide network of hospitality employers and alumni. Our graduates go on to become successful professionals and industry leaders who exceed customer expectations through their persistent dedication to excellence.

We are proud to carry on the legacy of legendary entrepreneur César Ritz. With hard work, innovation, and a touch of class,

he accomplished a successful career in the hospitality industry and pioneered the world's first luxury hotels. His tradition of excellence and service set the standards for hotels and restaurants throughout the world.

Our students benefit from a learning environment steeped in this rich heritage, with a strong focus on innovation and entrepreneurship. Their studies lead them to develop a fully elaborated, realistic business plan that is ready to be implemented after graduation. Close partnerships with global industry leaders, enable graduates to confidently implement their strategies.



Tanja Florenthal
Dean
Le Bouveret and Brig



R. Max Behesht
Dean
Lucerne

Our **strong academic partnerships** with Washington State University in the USA and the University of Derby in the UK ensure that our students profit from academic rigour and internationally-recognised degrees. All students gain valuable work experience during their internships in Switzerland and around the world.

In 2019, César Ritz Colleges Switzerland ranked no 2 overall in THE-ICE Global Premier Ranking.

We are delighted to see the remarkable value our students are offering across an ever-growing range of industries around the world.

We look forward to welcoming you and helping you define your goals and vision, and to successfully realise your full potential!



Le Bouveret campus



Apicius, Le Bouveret campus



Brig campus



Lucerne campus



TAKING RISKS TO WRITE HISTORY: INSPIRED BY THE LEGACY OF CÉSAR RITZ

Born in 1850, the 13th son of a family from a small mountain village in Switzerland, César Ritz used his creativity and innovative spirit to write hospitality history. He worked hard to acquire skills and experience to slowly but surely move up the ranks of the restaurant and hotel industry. Intelligent, agile, eager to learn, and decisive, he became known as the master of difficult situations and for his incredible memory of guests and their needs. His relentless focus on the guest experience comes through clearly in his famous phrase: “The customer is never wrong”.

He went on to manage and buy hotels, always introducing bold innovations. His most prestigious accomplishment was creating and running the Ritz Paris Hotel, an unprecedented example of comfort and elegance. It was during this time that his lifelong friendship and partnership with Chef Auguste Escoffier began.

The professional and social rise of César Ritz and his international reputation would have been unthinkable without his wife Marie-Louise. When Ritz’s health no longer allowed him to manage his hotels, Marie-Louise picked up the reins of management. Having her own origins in the hotel trade, she had valuable experience in running a business on her own.

The education philosophy at César Ritz Colleges Switzerland embodies this rich family legacy and inspires us to prepare students to think outside of the box and be the risk takers of tomorrow.

WHY STUDY IN SWITZERLAND?

The birthplace of hospitality

Switzerland's reputation as the birthplace of modern hospitality was established more than 100 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 established in Switzerland in 1893 and today, graduates of a Swiss curriculum 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. Dozens of large multinational corporations, such as Nestlé, Procter & Gamble, Novartis, and Credit Suisse, have their headquarters in Switzerland.

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 10 safest and most crime-free countries.

Topping the list for higher education

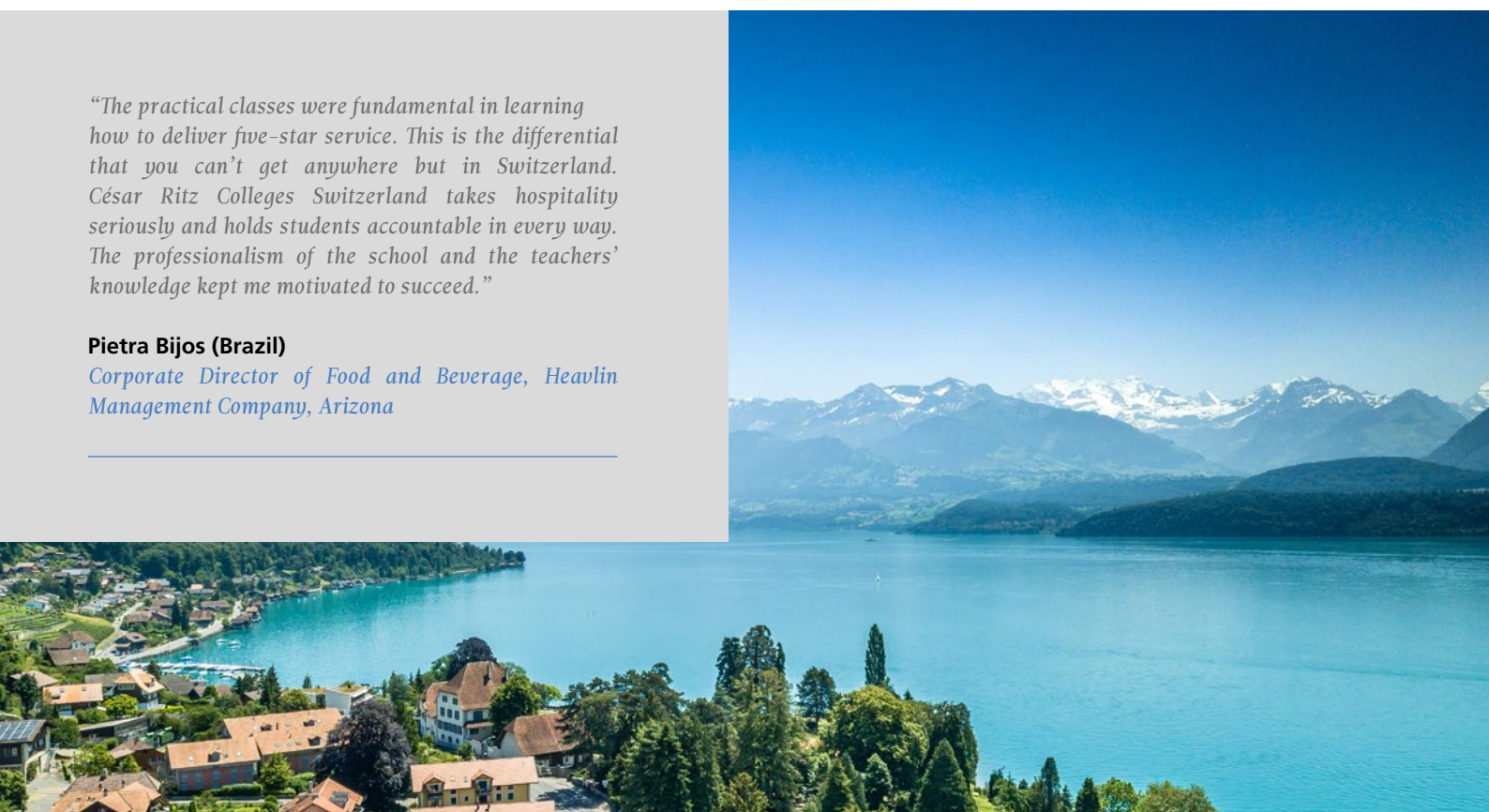
In 2020, Switzerland was ranked the no 1 best country based on its attitude towards education, democracy, business, and quality of life for the fourth year in a row (US News) and no 4 in the "Top 10 Places In The World To Study Abroad" (Educations.com).

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 practical classes were fundamental in learning how to deliver five-star service. This is the differential that you can't get anywhere but in Switzerland. César Ritz Colleges Switzerland takes hospitality seriously and holds students accountable in every way. The professionalism of the school and the teachers' knowledge kept me motivated to succeed."

Pietra Bijos (Brazil)

Corporate Director of Food and Beverage, Heavlin Management Company, Arizona



DEVELOP YOUR ENTREPRENEURIAL SKILLS AT CÉSAR RITZ COLLEGES SWITZERLAND

With three campuses in the French and German-speaking parts of Switzerland, we offer students a unique multicultural experience, small classrooms led by experienced faculty, an industry-endorsed programme, and fully-accredited Bachelor's and Master's degrees.

Bachelor students specialise in hospitality and entrepreneurship and receive their **Bachelor of Arts in Hospitality Business Management** degree in partnership with Washington State University, USA. The Business Start-up class culminates in an entrepreneurship challenge, the winner of which goes on to take part in an international competition organised by Washington State University.



The **Master of International Business in Entrepreneurship** provides a contemporary curriculum that prepares graduates to launch and maintain a sustainable and profitable business within a challenging global environment. The degree is awarded upon submission of a business plan/dissertation and is accredited by the University of Derby, UK.

The brand-new **Certificate in Wine Business Management** offers a broad range of courses, including wine entrepreneurship and sustainable sourcing. The course is comprised of six modules, each spanning two weeks.



During their studies, students learn the important art of hospitality and develop an attitude of service. They discover how to present themselves well and how to demonstrate leadership. As they interact with peers from around the globe, they cultivate open-mindedness and a curiosity about the world. Finally, through all the different courses and projects, they learn to embody the characteristics of entrepreneurship and innovation.



YOUR JOURNEY WITH US

As a member school of Swiss Education Group, César Ritz Colleges 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 César Ritz Colleges 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 about 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 are all trained educators with industry experience and expertise. They will teach you how to integrate the art of hospitality across a wide range of industries, such as retail, service, and finance.
- 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.



PROGRAMMES

CERTIFICATE IN WINE BUSINESS MANAGEMENT

Perfect your wine skills and receive a Certificate in Wine Business Management through six two-week courses at our Brig campus in the heart of the largest wine-producing region in Switzerland.

As the largest wine region in Switzerland, approximately one third of Swiss wine is produced in the Valais, with 56 million bottles produced each year.



Course Structure

The course is comprised of six modules, each spanning two weeks:

1. Learning to Become a Taste Expert: WSET Levels 1 & 2
2. Wine and Food Pairing
3. Building a Brand and Women in Wine
4. Starting a Wine Business
5. Wine Commerce, Marketing, and Wine Tourism
6. Sustainable Sourcing

- Modules can be taken separately, and all six modules need to be completed to earn a Certificate in Wine Business Management.
- Wine-tasting and pairing sessions, virtual reality, and weekly masterclasses give you a rounded experience.
- A weekly masterclass covers a variety of topics. Recent classes have included: Swiss technology (drones for wines) and cigar and wine pairings.
- Fortnightly field trips to local wine producers throughout Switzerland are included in the module fees.
- Optional European field trips are available (at an additional cost).



Wine & Spirit Education Trust (WSET)

César Ritz Colleges Switzerland is the only establishment in the region to provide official accreditation from the world-renowned Wine & Spirit Education Trust. WSET is the largest global provider of wine, spirits and sake qualifications. WSET qualifications are globally recognised as the international standard in wine and spirit knowledge.

BACHELOR OF ARTS IN HOSPITALITY BUSINESS MANAGEMENT / BACHELOR OF INTERNATIONAL BUSINESS IN HOTEL AND TOURISM MANAGEMENT

Whether you are looking to take your first steps in the world of hotel and tourism management or expand your existing knowledge of the hospitality industry, our programmes prepare you to pursue your entrepreneurial goals. The three-year programme culminates with the development of a personalised business plan.

This programme is designed for students seeking a career in international hospitality, tourism, and any other industry where close attention to the customer and stakeholder experience is a key formula to success. Offered in partnership with Washington State University, this programme allows students to graduate with both a César Ritz Colleges Switzerland Bachelor's degree in Hotel and Tourism Management (recognised by the Canton of Valais) and a Washington State University Bachelor's degree in Hospitality Business Management.

Please note, students may choose to undertake their studies in a different order to the one displayed, on the condition that all credits and internship requirements are fulfilled before graduation. Students may contact their local representative to enquire about their specific case.

YEAR 1

Le Bouveret or Lucerne campus

Food and Beverage Management

TERM 1 (11 WEEKS)

- › Introduction to Hospitality and Tourism Management
- › Management Information Systems
- › Nutrition, Health, and Special Diets
- › Personal Development and Life Skills
- › Introduction to Industry Experience
- › Introduction to Food Service
- › Language (French or German)

TERM 2 (11 WEEKS)

- › Fine Dining Operations and Management
- › Business Writing
- › Wine and Beverage Management
- › Mathematics for Hospitality Business
- › Language (French or German)

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



STUDENT AWARDED
WITH A CÉSAR RITZ
COLLEGES SWITZERLAND
CERTIFICATE IN HOTEL AND
RESTAURANT OPERATIONS

“César Ritz Colleges Switzerland prepared me to believe in myself and to use my personality, experiences, and strengths to succeed! I learned about the luxury hotel industry, service standards, and the need for self-engagement in order to meet the guests' needs and exceed their expectations.”

Franziska Lein (Germany)

Director of Leisure Sales, Hotel Café Royal, London

YEAR 2

Le Bouveret or Lucerne campus

Rooms Division and Tourism/Hospitality Business

TERM 3 (11 WEEKS)

- › Rooms Division Operations
- › Current Global and Social Issues
- › Business Statistics
- › Microeconomics for Hospitality Managers
- › Financial Accounting

TERM 4 (11 WEEKS)

- › Hospitality Business Ethics
- › Hotel and Restaurant Design
- › Macroeconomics for the Tourism Industry
- › Managerial Accounting
- › Cultural Diversity in Organisations

TERM 5 (11 WEEKS)

- › Hospitality and Tourism Law
- › International Politics
- › Food, Beverage, and Events Management
- › Decision Analysis for Entrepreneurs
- › Science for Sustainable Hospitality and Tourism

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

TERM 7 (11 WEEKS)

- › Hospitality Marketing for Entrepreneurs
- › Hospitality Operational Analysis
- › Service Operations Management
- › International Business and Entrepreneurship
- › Business Start-up 2

TERM 8 (11 WEEKS)

- › Human Resource Management
- › Economics for International Business and Entrepreneurship
- › Social Psychology of Hospitality
- › Hospitality Leadership and Organisational Behaviour
- › Strategic Hotel Management
- › Elective (Electives may vary each term and are subject to availability) :

International Business

- › Global E-Commerce
- › Revenue Management
- › Marketing Strategy and Development
- › Destination Marketing

Business Start-up

- › Entrepreneurship: Starting your own Business
- › The Art of Business Negotiation

Culinary Trends in partnership with Culinary Arts Academy Switzerland

- › Food Media
- › Culinary Trends and Gastronomy
- › Advanced Wine and Beverage Management

Tourism and Sustainability Management

- › Contemporary Issues in International Tourism
- › Sustainable Tourism Ventures
- › Strategic Tourism Management

YEAR 3

Brig campus

International Business and Entrepreneurship

TERM 6 (11 WEEKS)

- › Innovation: From Creativity to Entrepreneurship
- › Financial Management
- › International Tourism
- › Business Start-up 1
- › Career Management
- › Quantitative Methods for Business



STUDENT AWARDED WITH A SWISS HIGHER DIPLOMA IN HOTEL AND TOURISM MANAGEMENT



STUDENT AWARDED WITH A BACHELOR OF ARTS IN HOSPITALITY BUSINESS MANAGEMENT FROM WASHINGTON STATE UNIVERSITY* AND A BACHELOR OF INTERNATIONAL BUSINESS IN HOTEL AND TOURISM MANAGEMENT FROM CÉSAR RITZ COLLEGES SWITZERLAND

*Awarded if student satisfies specific WSU academic requirements.

WASHINGTON STATE
UNIVERSITY

MASTER OF ARTS IN HOSPITALITY AND TOURISM ENTREPRENEURSHIP / MASTER OF INTERNATIONAL BUSINESS IN ENTREPRENEURSHIP

The Master of Arts in Entrepreneurship for the Global Hospitality and Tourism Industry is a comprehensive programme developed in partnership with the University of Derby, UK. The programme provides future hospitality

managers with in-depth knowledge to explore innovative business opportunities and maintain a sustainable and profitable business. The degree is awarded upon submission of an independent business project.

YEAR 1

Brig campus

TERM 1 (11 WEEKS)

- › Creativity and Innovation for Competitive Advantage
- › Hospitality Industry Operations and Trends
- › Decision Making in Entrepreneurial Finance
- › Corporate Entrepreneurship for Hospitality and Tourism
- › Business Research Methods
- › Language (French or German)

TERM 2 (11 WEEKS)

- › Strategic Marketing for Entrepreneurs
- › Risk, Crisis, and Recovery in the Global Hospitality and Tourism Industry
- › Digital Marketing and e-Commerce in the Hospitality and Tourism Industry
- › Leading Success through Human Capital
- › Business Sustainability in Hospitality and Tourism
- › Language (French or German)

4-6 month internship worldwide or in Switzerland

(minimum gross monthly salary in Switzerland: CHF 2,212.-)



STUDENT AWARDED WITH A POSTGRADUATE DIPLOMA IN ENTREPRENEURSHIP FOR THE GLOBAL HOSPITALITY AND TOURISM INDUSTRY

INTEGRATED BUSINESS PROJECT:

- › Can be done on campus, during internship, or from home



STUDENT AWARDED WITH A MASTER OF INTERNATIONAL BUSINESS AWARDED BY THE UNIVERSITY OF DERBY* AND A MASTER OF ARTS IN ENTREPRENEURSHIP AWARDED BY CÉSAR RITZ COLLEGES SWITZERLAND,

*Pending approval



“The theoretical and practical knowledge I received during my postgraduate studies at César Ritz Colleges Switzerland was immense, and being immersed in an international environment has been a tremendous asset in my life. I gained skills and built networks that have been extremely helpful. When I am facing issues and cannot find a proper solution, I simply contact fellow alumni worldwide or professors on campus and it is all sorted out much faster. This huge network of alumni and staff from all Swiss Education Group schools has made a difference in my career.”

Tine Brodnjak (Slovenia)

Former Resident Manager Falkensteiner Hotel & Spa in Iadera, Croatia

INTERNSHIP OPPORTUNITIES

We believe in the importance of applying academic knowledge to real-life professional situations. We offer you a choice of top employers for internships in Switzerland and abroad.

You will gain valuable work experience and have the opportunity to apply the academic knowledge acquired in class.

Your first internship experience will introduce you to the world of hospitality, and generally takes place in the area of

food and beverage. Second internships usually happen in the departments of front office, food and beverage, housekeeping, administration, and sales and marketing.

Our internships take place in a growing number of industries, including retail, banking, and tourism.

Paid Internships in Switzerland



Worldwide Internships



“César Ritz Colleges Switzerland provided me with a broad foundation that was easily transferable to different industries. It opened up the world for me. Studying abroad within such an international environment also gave me a cosmopolitan outlook for my career. In addition, a hospitality background is highly valued in the business service industry. One of the most valuable lessons I took away from César Ritz Colleges was the notion of how powerful high-quality service can be. In my opinion, providing your client with top-level service is a proven recipe for success, and it can be applied across industries.”

Isabela Joffe (Brazil)

Recruitment Operations Manager - LATAM & PR, Allegis Global Solutions for Baxter International, Miami

BRINGING THE INDUSTRY TO THE CLASSROOM

Key partnerships with industry leaders ensure that our courses remain relevant and reflect latest trends and insights. Our industry partners contribute to the creation of academic programmes, hold guest lectures on campus, and host visits to their premises to provide students additional insights into real-life operations.



Ritz Paris

The partnership with our namesake's legendary hotel allows our students to benefit from Ritz Paris' expertise. Ritz Paris contributes to our Bachelor's programme through offering industry insights and support to our budding entrepreneurs. Each term, management and staff from Ritz Paris come to our schools to teach three classes.



Switzerland.

Switzerland Tourism

Switzerland Tourism is a federal corporation tasked under public law with promoting domestic and international tourism demand for Switzerland as a holiday, travel, and convention destination.

The development and implementation of demand-enhancing marketing programmes and the profiling of the strong, traditional yet modern Swiss tourism brand both nationally and internationally, are its key priorities.

This partnership through Swiss Education Group enables César Ritz Colleges Switzerland students to receive first-hand insights from a Switzerland Tourism representative on how Switzerland Tourism promotes Switzerland to the world.



Evian Resort

The proximity of a luxury complex such as the Evian Resort offers our students the opportunity to gain product knowledge and take part in housekeeping practical courses on-site. In addition, they also benefit from immersion in the The Evian Championship where they get experience working at the largest golf tournament for women.



Valais Ambassador

In association with the Private School Association and Valais/Wallis Promotion, César Ritz Colleges Switzerland offers every student a Certificate of Ambassador from the canton of Valais, to remind students of their international experience and home away from home.



Comité Champagne (Comité interprofessionnel du vin de Champagne)

Comité Champagne is the official trade association that represents the interests of independent Champagne producers and Champagne houses. Comité Champagne is highly regarded in the wine industry as one of the pioneering regional wine committees created in France, and is reputed as the model that others have followed. The core mission of the organisation is to promote wines of Champagne, ensure the protection of the Champagne name, and raise awareness of the value of the Champagne appellation. This partnership enables an exchange of expertise and knowledge between César Ritz Colleges Switzerland and Comité Champagne, in the field of wine education and training.

LEARNING OUTSIDE OF THE CLASSROOM

At César Ritz Colleges Switzerland learning doesn't just take place in the classroom. A hands-on, dynamic approach to education blends both research-based and hands-on learning, where students have the opportunity to develop their entrepreneurial skills through masterclasses, visits to local businesses, and real-life projects.

Entrepreneurship challenge

Students learn how to create their own business plan, develop research skills to explore innovative business opportunities, and acquire the knowledge and tools to help maintain a sustainable and profitable business. In Term 8, Bachelor students take part in an entrepreneurship challenge following six months of intense work. The final outcome is presented in front of a panel of judges from Switzerland and the United States. The winners then travel to Washington State University to compete against teams from Africa, Europe, Asia, and North America. The well-known international competition is a once-in-a-lifetime opportunity and attracts judges from multinationals who support and nurture young entrepreneurial talent.

Sustainability practices

A "Learning Locally" initiative has been introduced in partnership with the school's industry partners to explore the subject of eco-entrepreneurship. Students at the Le Bouveret campus learn about responsible sourcing at a local producer of luxury caviar and witness the complete process from "farm to table". They discover the art of organic soapmaking in neighbouring France and realise the importance of minimising the environmental impact in manufacturing. The campus also keeps its own beehive that students maintain themselves, getting an incredible experience of being close to nature. The harvested honey is served to the school's guests. Students also learn how to make their own perfume.



Students learning how to harvest honey



Hands-on learning of organic soap making



Student at the on-campus beehive

A STAMP OF APPROVAL

Our international academic and accreditation partners ensure that your qualifications are recognised worldwide and that high-quality educational standards are upheld.

Washington State University

The Bachelor of Arts in Hospitality Business Management at César Ritz Colleges is awarded in partnership with Washington State University (WSU). Offering one of the leading American hospitality management programmes in the hotel industry, Washington State University is ranked among the Top 60 public research universities in the United States. The WSU degree in Hospitality Business Management is ranked 9th in the USA in hospitality research productivity (11th worldwide).



University of Derby

The Master of Arts (MA) is awarded in academic partnership with the University of Derby, UK. The University of Derby is a Top 50 UK federally-recognised university and provides students at César Ritz Colleges 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).



Swiss Cantonal Recognition

The Swiss Higher Diploma in Hotel and Tourism Management, Bachelor of International Business, and Master of International Business are recognised by the Department for Economics and Training of the Swiss canton of Valais.



International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

César Ritz Colleges Switzerland is an accredited member of THE-ICE, an international accreditation organisation dedicated to the recognition, benchmarking, development, and promotion of quality programmes in tourism, hospitality, events, and culinary arts education, training, and research.

In 2019, César Ritz Colleges Switzerland achieved no 1 Global Premier Rankings in the following categories: career advice, arrival average, first night, health insurance, university orientation, and formal welcome.



EduQua

César Ritz Colleges 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.



United Nations World Tourism Organisation (UNWTO)

César Ritz Colleges Switzerland is an affiliate member of the UNWTO, which serves as the major gateway for alliances and collaboration between the private and public sectors in tourism. Bringing together over 500 companies, educational and research institutions, destinations, and NGOs, this interactive platform provides a space for members to engage in dialogue, share information, and take further action.



Green Globe

Le Bouveret campus has made significant strides towards becoming sustainable, leading them to qualify as a Green Globe Member. Inspired by the ethos of César Ritz, the school aims to be a driver of change in sustainable management, social, environmental, and economic factors, and cultural heritage.

Students learn how to develop sustainable practices for their hotel or tourism destination, and discover the steps needed to receive a Green Globe Certification.



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

César Ritz Colleges Switzerland has three different campuses in the French- and German-speaking parts of Switzerland. This combination allows us to provide a varied cultural experience for students, exposing them to different languages and ways of life during their studies.

Bachelor students can choose between Le Bouveret and Lucerne for their first two years, before moving to Brig for their final year. All Master students are based full time at our Brig campus.

Le Bouveret campus

Our campus in Le Bouveret is situated on the beautiful shores of Lake Geneva, just a five-minute drive from the French border and close to the vibrant towns of Montreux and Lausanne.

Lucerne campus

German-speaking Lucerne is the number one tourism destination of Switzerland. Students can enjoy water sports on Lake Lucerne in the summer and trips to numerous ski resorts in the Swiss Alps in the winter.

Brig campus

Brig is the largest German-speaking town in the Valais region. The campus is an hour's drive from the famous mountain resorts of Saas-Fee and Zermatt.

A shared campus

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

In addition, the campus in Le Bouveret is home to a brand new, state-of-the-art culinary arts facility, Apicius, where delicious meals are prepared and served by Culinary Arts Academy Switzerland students.

Accommodation

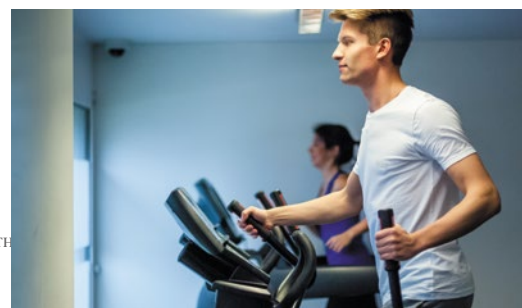
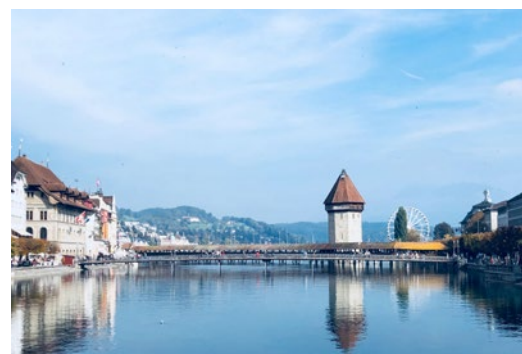
For Bachelor's students, modern and comfortable double rooms are included in the fees. When Bachelor's students go to the Brig campus for their final year, they enjoy the privacy of single rooms. Other room options are available at an additional charge.

Recreational activities

Switzerland offers students year-round 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.

Switzerland also offers an extensive range of sporting and cultural activities. World-renowned exhibitions such as the Geneva International Motor Show, musical events such as the Montreux Jazz Festival, and traditional Christmas markets, take place throughout the year, satisfying all tastes.

Elected to represent the student body, the Student Ambassador Forum organises multiple events including ski trips, excursions around Switzerland, sports days, and themed nights.





“César Ritz Colleges Switzerland provided me with a solid theoretical foundation and prepared me for the tasks and responsibilities of the hotel world. César Ritz Colleges assisted me in getting my first job at the great Turnberry Isle Club & Resort in Aventura, Miami, Florida. Emotionally and technically well prepared, I was able to apply everything I had learned to my role. I quickly realised that the César Ritz family spirit is as beneficial in real life as it is on campus.”

Roland Henkel (Germany)

*Founder and Partner of Jerah SRL
Gastronomy, Personal Life Coach*

CULINARY ARTS ACADEMY SWITZERLAND

With two campuses shared with César Ritz Colleges Switzerland in Lucerne and Le Bouveret, Culinary Arts Academy Switzerland offers the perfect blend of entrepreneurship and culinary skills. Students acquire skills from chef instructors during hundreds

of kitchen hours in state-of-the-art kitchens, benefit from small classroom sizes, gain experience through Swiss and international internships, and learn from industry leaders and culinary legends.

Programmes include:

- Diploma in Vegetarian Culinary Arts
- Swiss Grand Diploma in Culinary Arts
- Swiss Grand Diploma in Pastry & Chocolate Arts
- Bachelor of Arts (Honours) in Culinary Arts
- Master of Arts in Culinary Business Management



The Mosimann Collection

The campus in Le Bouveret is also 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 a culinary empire 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 15th century; and a fascinating collection of photographs and menus, many of which capture key moments in history.





A GLOBAL LEADER IN 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's, and Master's 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, César Ritz Colleges Switzerland welcomes individual visits.

ENGLISH FOUNDATION PROGRAMME

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

TO LEARN MORE VISIT:
www.swisseducation.com/OpenDays

TO LEARN MORE VISIT:
www.swisseducation.com/english-foundation-programme

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