

DREAM  
LEARN  
LIVE



WORLD OF  
CULINARY ARTS

JUNIOR PROGRAMME

**Swiss Education Academy**

Summer Programme in Montreux and Le Bouveret, Switzerland

For 16 - 20 year olds

## WELCOME TO **SWITZERLAND**

**Do you love food? Do you want to impress your family and friends with creative dishes? Do you dream of becoming a top chef? Would you like to open your own restaurant one day? Culinary arts are a great way to bring your love of food to life!**



Youth Programmes  
Director  
Amaury Depaux

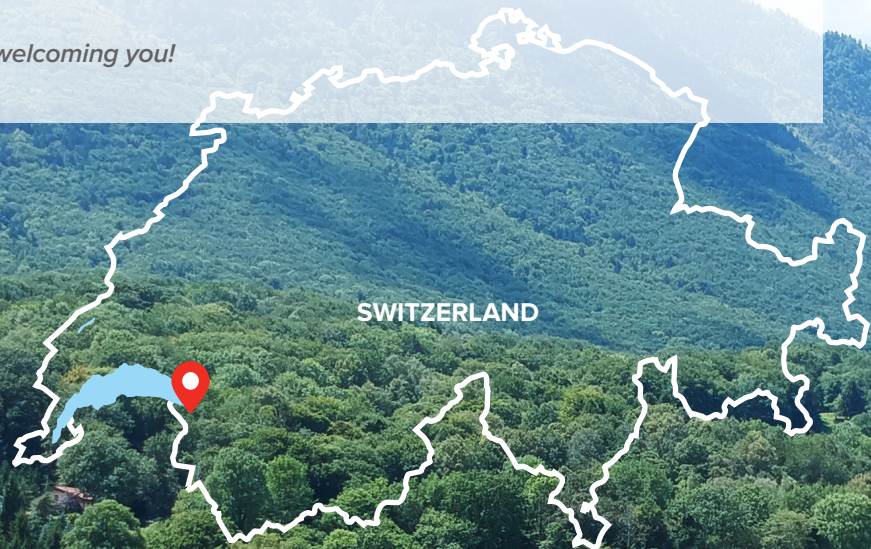
Swiss Education Academy's **World of Culinary Arts** programme gives young people the opportunity to explore their interests, unlock new passions, and make new friends in one of the most beautiful countries in the world.

Our dynamic Swiss summer programmes take a holistic approach to participants' growth – blending engaging, hands-on learning with experiences that boost confidence and create lasting memories. A summer spent with us will help prepare you for a brilliant future.

Our World of Culinary programme runs over three weeks, with new excursions and activities each week.

As a member of Swiss Education Group – an alliance of private hospitality management and culinary schools in Switzerland – Swiss Education Academy has been bringing students together from around the globe for more than 30 years, enabling them to grow, discover, and have fun!

*We look forward to welcoming you!*



## YOUR **LEARNING** EXPERIENCE

**This unique programme runs over three weeks, with young people being given the opportunity to learn all about culinary arts – and have a whole lot of fun at the same time!**

The academic programme gives participants a global view of the culinary industry and the opportunity to learn from top chefs in our state-of-the-art demonstration kitchens. You will be given insights into how a professional kitchen works, prepare a variety of dishes and desserts – with a focus on chocolate and pastry – and learn what it takes to start and manage a restaurant business.

Wednesdays are set aside for exciting excursions that have a focus on adventure, and every evening you will enjoy themed entertainment with your new friends, including a casino night, karaoke, and fun Olympiads.

### **COURSE OUTLINE**

#### **WEEK 1: European Cuisine**

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This week is all about learning to create signature dishes from Europe. First you will be given a tour of the campus and our kitchens, along with a briefing on hygiene and uniform requirements. Each day of the week is dedicated to learning about the techniques required to prepare authentic dishes from a specific European country, including Switzerland, Italy, Norway, and France. You will also enjoy a trip to the renowned Alimentarium food museum in Vevey, where you will enjoy a hands-on cooking workshop.

#### **WEEK 2: Foodpreneur and Global Culinary Trends**

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The aim of this week is to give you all the skills required to create a restaurant concept from start to finish. You will be taught the theory and processes of managing a culinary business, along with various culinary trends from around the world. You and your team will then be tasked with developing a complete restaurant concept, including menu planning and design, recipe creation, décor, service delivery, and staff uniforms. On the final day you will bring your concept to life and be given feedback by culinary experts.

#### **WEEK 3: Chocolate and Pastry**

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If you love chocolate and desserts, this week is for you! Our expert chefs will teach you all the techniques required to prepare and create a variety of unique and impressive chocolate and pastry desserts, including carving, decorating, and finishing skills. On the final day you will put your new knowledge to the test, by planning and creating a full dessert buffet.

**Create your own Summer Programme**  
See our range of exciting offerings.  
Visit [www.swisseducationacademy.com](http://www.swisseducationacademy.com) to find out more.

## WEDNESDAY **ACTIVITY** SCHEDULE\*

WORLD OF CULINARY ARTS

	WEEK 1	WEEK 2	WEEK 3
WEDNESDAY	<p><b>Picnic and visit to VerticAlp Emosson</b>, a park with three unique rail systems offering panoramic views of the Mont Blanc, the highest peak in Europe, and the Emosson Dam</p>	<p><b>Scenic hike</b> through the Alps and vineyard visit</p>	<p>Picnic and excursion to the breathtaking <b>Glacier 3000</b></p>
EVENING ACTIVITIES INCLUDE	<p>Talent Show, Cinema Night, Evening by the Lake, Karaoke, Graduation Gala and Disco</p>		

\* An example of the fun activities you will experience.



## HOW IT WORKS



### LOCATION

Montreux and  
Le Bouveret, Switzerland

### ACCOMMODATION

Hotel Institute Montreux

### VISA

Tourist visa required  
Assistance provided



### DURATION

3 weeks

### DATES

July 5, 2021  
to  
August 13, 2021



### ENROLMENT

Students 16 - 20 years old

### TUITION FEES

1 week: CHF 2,450  
2 weeks: CHF 4,650  
3 weeks: CHF 6,600

### ACTIVITIES

Wednesday Excursions  
and Evening Activities: Included



### INCLUDED IN PRICE

Wednesday excursions

Accommodation in double  
standard rooms

Breakfast, lunch, and dinner  
during week days

Brunch and dinner during  
weekend

Optional activities in the evening

Weekend excursions



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### NOT INCLUDED IN PRICE

Health insurance: CHF 50 per week  
(compulsory for non-EU participants)

Airport transfer: CHF 195

Enrolment fees: CHF 125

SEA branded Welcome Package (T-shirt,  
face mask, pencil, bottle): CHF 125

Single standard room: CHF 150 (per week)

Single deluxe room: CHF 250 (per week)

Double deluxe room: CHF 150 (per week)

## YOUR HOME AWAY FROM HOME

Montreux is set on the shores of Lake Geneva in the heart of the Swiss Riviera, with stunning views of the Alps and the terraced vineyards of Lavaux. Benefiting from a unique microclimate, the city has an undeniable Mediterranean flair. The region is especially rich in cultural events, including the unmissable Montreux Jazz Festival. Montreux is the perfect starting point to explore Lake Geneva or go hiking in the nearby Alps.

### LEARNING FACILITIES:

Participants will stay at Hotel Institute Montreux in the heart of Montreux. Students will have access to state-of-the-art learning facilities, a café, cafeteria, restaurant, library, and other recreational facilities. The campus is near the train station, and a short five-minute walk from the lake.

[!\[\]\(950a62bbddad88d64435fd35607dfc42\_img.jpg\) TOUR OUR CAMPUS](#)



### AMENITIES

Our state-of-the-art teaching facilities in Le Bouveret include brand new demonstration kitchens and offer the perfect environment to understand and experience the contemporary culinary industry.

[!\[\]\(73002692dd5e7a64e60946be3158e719\_img.jpg\) TOUR CULINARY ARTS ACADEMY SWITZERLAND](#)



## MORE ABOUT **SWISS EDUCATION ACADEMY**

### **A programme for every passion**

At Swiss Education Academy we offer engaging and diverse programmes designed to give young people a first taste of a fantastic possible career. Explore the art of Swiss hospitality, unlock new opportunities with a language course, bring your love of food to life with our culinary arts programme, or grow your entrepreneurial skills and innovative thinking. Whatever your passion, there's a programme to suit you.

### **Campuses where everyone's cared for**

Our learning environments are designed to be safe, inclusive, and fun. You will live and learn alongside fellow students from around the world, discovering different cultures and making new friends along the way. You'll receive supervision and guidance from enthusiastic, fully qualified professionals, so you'll feel confident that you're well cared for.

### **Eye-opening experiences**

We understand that learning shouldn't be confined to the classroom. That's why we offer a range of activities and experiences specially chosen to expand the mind and encourage personal growth. Action-packed adventure days, cultural trips, and hands-on creative workshops will open your eyes to a world of new possibilities and create unforgettable memories you'll treasure for a lifetime.

### **Partnered with Switzerland's finest hospitality schools**

We're part of Swiss Education Group – an alliance of internationally-celebrated schools that specialise in business, hospitality and culinary arts. As one of our students, you will join an ecosystem of innovative, career-focused learning, get a taste of life on our luxury campuses, and join a global community of current and future leaders.



## WHAT OUR STUDENTS SAY

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There is only one word that describes this culinary summer camp: **amazing!** The activities are great too, a brilliant way of getting to know students from around the world.

**CARLOS, 17 YEARS OLD, PERU**

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The chefs were very attentive and showed us many techniques and recipes. Students were from different countries, which led to a lot of interesting conversations and contributed to a relaxed atmosphere. I recommend this programme.

**CAMILLE, 17 YEARS OLD, SWITZERLAND**

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I am considering a career in culinary arts and this was a way to discover if it is what I really want to do. I think that this introductory course is as close to the real thing as you can get. I especially enjoyed the outside activities as we got to see a lot of the area around the schools.

**MOYOSORE OLUWA ODUNFA,  
16 YEARS OLD, NIGERIA**



Swiss Education Academy  
Avenue des Alpes 27  
CH-1820 Montreux | Switzerland

Phone: +41 21 965 40 10

Email: [info@swisseducationacademy.com](mailto:info@swisseducationacademy.com)

[www.swisseducationacademy.com](http://www.swisseducationacademy.com)

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