

DISCOVER OUR SWISS CULINARY CLUB

Have a taste of student life
and culinary treats



Why choose culinary arts?

The culinary arts are a great way to bring your love of food to life!

Learning about the culinary arts opens up diverse career options. From food critic to restaurant manager, from sommelier to food photographer, this is the ideal way to combine your passion with a future career.

Ideal for: 16 to 20 year olds

If you're a foodie, take your passion to the next level with your first step into the professional world of culinary arts. Our only request is that you have an English score of 4.5 IELTS (or equivalent).

Duration: 1 week

Spend one week exploring Switzerland, making friends from around the world, learning the basics of culinary arts, including chocolate and pastry-making, to then return home with a new set of (delicious) skills.

When

Sunday 15th July – Saturday 21st July 2018
 Sunday 22nd July – Saturday 28th July 2018
 Sunday 29th July – Saturday 4th August 2018

Sunday 5th August – Saturday 11th August 2018
 Sunday 12th August – Saturday 18th August 2018

Where

Culinary Arts Academy Switzerland, Le Bouveret, Switzerland.

At the foot of Lake Geneva, this beautiful location is an hour's drive from Geneva airport.

*Additional bonus: Students that successfully complete the Swiss Culinary Club programme and choose to pursue a 3-year Bachelor degree at one of our Swiss Education Group schools, will be reimbursed their Swiss Culinary Club tuition.**

**Fees to be reimbursed on a pro-rata basis*

MAKE THE MOST OF THIS UNIQUE OPPORTUNITY TO SAMPLE THE CULINARY WORLD!



“I am considering a career in culinary arts and this is 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 have seen a lot of the area around the schools.”

Moyosore Oluwa Odunfa, Swiss Culinary Club, Nigeria

BEGIN YOUR CULINARY JOURNEY...

Your time with us will be split between learning about the various stages of culinary arts and social activities in the evenings. Here is a sneak peek at a typical day during your stay with us...

Day 3	Morning	Afternoon	Evening
Tuesday	Introduction to Chocolate & Pastry	Visit to the Nestlé “Nest” Museum	Dinner at a Fine Dining restaurant



With an average class size of 15 students, your one-week session serves as the perfect entrée, with such courses including:

Fundamentals of Classical Cooking

Learn the practical basics required in any professional kitchen

Introduction to Menu Design

Discover the impact a well-prepared menu can make

Introduction to Chocolate & Pastry

While in the land of chocolate, discover this delicious fine art

Foods of the World

Travel the culinary globe and experience flavours from all around the world

Kitchen Management & Food Safety

Learn the essentials required in any professional kitchen