YOUR CULINARY CAREER STARTS HERE!
WWW.CULINARYARTS.CH
YOUR RECIPE FOR SUCCESS

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LEARN CULINARY PASSION AND EXCELLENCE

Aspire to a career in the culinary field by choosing the Culinary Arts Academy Switzerland: the finest traditions, modern training kitchen and facilities; the latest management methods; right in the heart of Europe.

At the heart of the European culinary traditions, the Culinary Arts Academy Switzerland will prepare you for a career in the exciting culinary industry. The programme focuses on the skills and practices required in the operational areas of the kitchen combining these with management courses.

The Culinary Arts Academy Switzerland was founded in 2006 as a part of César Ritz Colleges and students benefit from the unique history and know-how of this world-renowned school of hotel management. In 2012 the Academy expanded to new premises on the César Ritz Colleges campus in Le Bouveret, along with a new campus in Lucerne. Both campuses house state-of-the-art facilities and their locations offer a unique advantage to students who can experience life in both the German and French-speaking regions of Switzerland.

Our mission is to nurture in our students a passion for food and gastronomy through the development of excellent culinary practice and dedication, in an environment that reflects the reality of today’s culinary industry and trends.

We are looking forward to welcoming you to the Culinary Arts Academy Switzerland.

Alain Müller
Programme Manager
Culinary Arts Academy Switzerland
GATHER THE INGREDIENTS FOR SUCCESS

Combine your passion and dedication for a creative culinary career with the complementary ingredients provided by the Culinary Arts Academy Switzerland.

- Focus on European cuisine
- Bachelor degree – a recipe for success!
- Small hands-on classes

SWISS REPUTATION
Switzerland is the perfect place to begin your culinary career. A small country, located in the heart of Europe, with a long tradition of hotel and tourism management education.

The Culinary Arts Academy Switzerland operates campuses in both the German and French-speaking regions of Switzerland giving you the unique opportunity to immerse yourself in two different cultures and languages and benefiting from the wealth of culinary expertise and customs on offer.

With students from all corners of the world, the Culinary Arts Academy Switzerland offers you a unique learning atmosphere and a truly multicultural experience.

TOP-QUALITY INGREDIENTS
With its location in the heart of Europe, the cuisine in Switzerland is influenced by its neighbours, from the intricacies of French haute-cuisine to the bold flavours of the Mediterranean. With access to ingredients from local producers and the best from across Europe, markets provide for an exceptional opportunity for you to feel, smell, taste and experiment with top-quality ingredients that will challenge the senses.

At the Culinary Arts Academy Switzerland, you will combine practical kitchen skills with modern management classes giving you the tools to lead a restaurant or kitchen brigade. On-the-job experience includes paid internships that can be taken in some of the best restaurants and four and five-star hotels in Switzerland. From the fundamentals of cooking to the preparation of innovative gastronomic meals, the Bachelor of Culinary Arts, validated by the University of Derby (UK), will help you develop the necessary skills to secure your career in today’s challenging environment.

HANDS-ON CLASSES
The Culinary Arts Academy Switzerland provides a truly hands-on experience with the majority of time spent in the kitchen, applying what you have learned from the chef instructors. You will be challenged with real-life experience, organising culinary events which take place both within the school and outside in the community.

Learning Swiss and European standards, as set by rating agencies such as Michelin and Gault Millau, you will develop as a trained professional able to work competently and independently in any food service operation.
EXPERIENCE
TOP-QUALITY
EDUCATION

The Culinary Arts Academy Switzerland fosters in students creativity and teamwork skills and offers a complete training, from traditional culinary basics to international fine-dining methods.

During your first year of study, you will develop an appreciation of European culinary philosophies, skills and modern trends, and increase your insight into the gourmet world. After completion of a period of paid internship in Switzerland or worldwide, you will build on your skills and knowledge as you move through the course. Your final project will bring together all that you have learned as you develop your own culinary business plan, the perfect recipe for a successful and creative culinary career.

SWISS AND INTERNATIONAL CHEFS
The chefs of the Culinary Arts Academy Switzerland are passionate professionals with experience gathered in some of the most renowned fine-dining restaurants and five-star hotels in Switzerland and around the globe.

Chef instructors stay up-to-date with memberships in a wide variety of professional organisations such as the World Association of Chefs Societies and the Chaîne des Rôtisseurs, an international gastronomic society.

TAILORED PRACTICAL CLASSES
Small-size practical classes allow you to work both individually and as a part of a team under the expert guidance and personal attention of the Academy’s chef instructors. Practice in the fine-dining, a-la-carte restaurant, will help you to perfect your culinary skills.
START TO CREATE

Choose the study duration that suits your needs; consider the Higher Diploma if you want to acquire solid culinary knowledge and skills.

YEAR 1
Acquire the Skill
Lucerne or Le Bouveret Campus

TERM 1
(11 weeks)
• Fundamentals of Classical Cooking Theory
• Fundamentals of Classical Cooking Practical
• Introduction to Industry Experience
• Food Safety & Sanitation
• French or German 1

TERM 2
(11 weeks)
• Culinary Skills in Banquet & Buffet Preparation
• Kitchen Management
• Business Communication
• Introduction to Baking & Pastry Arts
• French or German 2

Le Bouveret Campus

TERM 3
(11 weeks)
• Cuisines of Europe
• The World of Garde Manger
• Nutrition
• French or German 3

Paid internship in Switzerland
(4-6 months)
Minimum gross monthly salary in Switzerland: CHF 2,172.–

YEAR 2
Master the Art
Le Bouveret Campus

TERM 4
(11 weeks)
• Cuisines of the World
• Restaurant Service & Management
• Wine, Beverage & Mixology
• Marketing for the Food Industry

TERM 5
(11 weeks)
• Fine Dining Kitchen
• Advanced Baking & Pastry
• Food & Beverage Management
• Applied Research

Paid internship in Switzerland or worldwide (4-6 months)
Minimum gross monthly salary in Switzerland: CHF 2,172.–

GASTRONOMICAL ACTIVITIES
You are given the opportunity to actively develop your professional competence through excursions to restaurants, wineries, food-manufacturing facilities, trade fairs and gastronomic events.
PERFECT THE METHOD

For aspiring chefs, managers and entrepreneurs, the in-depth Bachelor degree, validated by the University of Derby (UK), will help fast track your career options.

YEAR 3
Take the Lead
Le Bouveret Campus

TERM 6
(11 WEEKS)

• Business Plan for the Entrepreneur 1
• Culinary Concept Planning
• Food Development Project
• Food Styling
• Chocolate & Sugar Arts

TERM 7
(11 WEEKS)

• Business Plan for the Entrepreneur 2
• Culinary Events Management
• Gastronomy & Food Trends
• Food Philosophy
• International Food & Wine Matching

LEARN FROM WORLD EXPERTS
Your learning experience will be enhanced through an exclusive partnership with the Ritz Paris hotel and you will benefit from the vast experience of the Ritz professionals during their regular campus visits. Small group workshops and seminars in beverage and mixology, baking and pastry arts are given by the Ritz experts who also offer their expertise as members of the panel for final business plan presentations. You will have the opportunity during your study to attend specialised culinary training courses in Paris where sessions designed to broaden your culinary skills and knowledge will be conducted by leading chefs of the Ritz Escoffier school, located in the heart of the Ritz Paris hotel.

BACHELOR OF ARTS (HONOURS) IN CULINARY ARTS

The undergraduate and postgraduate programmes are recognised by the government education authority for the Valais region of Switzerland.

The Bachelor of Arts Honours degree in Culinary Arts is awarded in academic partnership with the University of Derby (UK).

The partnership with the Ritz Paris hotel highlights the quality of the training offered at the Culinary Arts Academy Switzerland. This exclusive collaboration strengthens students’ learning experience by exposing them to international industry insights and expertise.
ADD SOME SPICE TO YOUR CAREER

For graduates wishing to discover the culinary world in an international environment, the Postgraduate Diploma in Culinary Arts gives students a deep understanding of gastronomy and culinary arts. Exciting practical and theoretical courses provide the foundation and knowledge to continue towards the Master degree programme, after completion of a six-month internship.

DISCOVER THE CULINARY WORLD
Le Bouveret Campus

TERM 1
(11 WEEKS)

• Fundamentals of Classical Cooking
• Food Safety & Sanitation
• Food History in Culture
• Menu Design & Nutrition
• French 1

TERM 2
(11 WEEKS)

• Food of the World
• Baking & Pastry
• Culinary Terroir Discovery Series
• Food & Wine Matching
• French 2

Optional paid internship in Switzerland (4-6 months)
Minimum gross monthly salary in Switzerland: CHF 2,172.–

POSTGRADUATE DIPLOMA IN CULINARY ARTS
MASTER THE ART AND INNOVATE

Providing graduates with an in-depth understanding of gastronomy and culinary arts, the Master of International Business builds on culinary knowledge, skill and creativity so that you are able to demonstrate your innovative ideas in the setting up and development of your own culinary business plan.

DISCOVER THE CULINARY WORLD
Le Bouveret Campus

TERM 1
(11 WEEKS)

- Fundamentals of Classical Cooking
- Food Safety & Sanitation
- Food History in Culture
- Menu Design & Nutrition
- French 1

TERM 2
(11 WEEKS)

- Food of the World
- Baking & Pastry
- Culinary Terroir Discovery Series
- Food & Wine Matching
- French 2

INNOVATE THE CULINARY TRENDS
Le Bouveret Campus

TERM 3
(11 WEEKS)

- Creative Cooking Styles
- Food in the Media
- Sensory Evaluation of Food
- Business Plan Project 1
- French (optional)

TERM 4
(11 WEEKS)

- Chocolate & Pastry Arts
- Banquet & Event Catering
- Innovative Food Trends
- Business Plan Project 2
- French (optional)

Paid internship in Switzerland
(4-6 months)
Minimum gross monthly salary in Switzerland: CHF 2,172.–

Optional paid internship in Switzerland or worldwide (4-6 months)
Minimum gross monthly salary in Switzerland: CHF 2,172.–

POSTGRADUATE DIPLOMA IN CULINARY ARTS

MASTER OF INTERNATIONAL BUSINESS IN CULINARY MANAGEMENT
THE SWEET SIDE OF LIFE

Students choosing the specialisation in Swiss pastry and chocolate arts will develop advanced skills in baking and pastry. From traditional Swiss pastry through to today’s modern recipes and trends, students will learn to prepare and present advanced chocolate and confectionery.

YEAR 1
Lucerne Campus

TERM 1
(11 WEEKS)
- Chocolate & Pastry 1
- Baking Arts
- Biscuits, Tortes & Cakes
- Trends of Swiss Pastry
- Introduction to Industry Experience
- Language 1

TERM 2
(11 WEEKS)
- Chocolate & Pastry 2
- Warm, Cold & Frozen Desserts
- Chocolate Showpieces & Sugar Arts
- Pralines & Truffles
- Science in Pastry Arts
- Language 2

Paid internship in Switzerland
or worldwide (4-6 months)
Minimum gross monthly salary in Switzerland: CHF 2,172.–

CERTIFICATE IN SWISS PASTRY AND CHOCOLATE ARTS
ADD VALUABLE PRACTICAL EXPERIENCE

A paid internship is an opportunity to advance the skills you have learned in the supportive environment of the school kitchens. Gain real-life experience, a major advantage when you embark on your career.

Take the opportunity to experience a paid internship in some of the best restaurants and four and five-star hotels in Switzerland or abroad:

- **Ritz Paris**
  (professional partnership with the Culinary Arts Academy Switzerland)
- **Domaine de Châteauvieux, Geneva**
  (Relais & Châteaux and two-Michelin-starred restaurant)
- **Restaurant Didier de Courten, Sierre**
  (two-Michelin-starred restaurant, with 19 Gault Millau points)
- **Hotel Hof Weissbad, Appenzell**
  (restaurant with 16 Gault Millau points and Chef of the Year 2009/10)
- **Renaissance Zurich**
  (part of Marriott’s hotel brands)
- **Widder Hotel, Zurich**
  (The Leading Hotels of the World)
- **Grand Hotel Les Trois Rois, Basel**
  (two-Michelin-starred restaurant, with 18 Gault Millau points)
- **Hotel President Wilson, Geneva**
  (Starwood Luxury Collection)
- **Beau-Rivage Palace, Lausanne**
  (The Leading Hotels of the World)
- **Le Mirador Kempinski Lake Geneva**
  (restaurant with 15 Gault Millau points)
- **Royal Plaza Montreux**
  (member of Chaîne des Rôtisseurs)
- **Clinique La Prairie, Montreux**
  (World’s Best Medical Spa and Retreat Spa of the Year awards)
- **Macdonald Hotels & Resorts, Scotland**
- **Abama Golf & Spa Resort, Tenerife, Spain**
- **Swissôtel Krasnye Holmy, Moscow**
- **The Ritz-Carlton Abu Dhabi, Grand Canal, United Arab Emirates**

“It is like paradise to work with a trainee like Mimi. She understands very quickly and we are on the same wavelength while aiming to do things right.”

Chef Martial Brändle with Michelle Lee (Singapore), during her internship at the Auberge de Vouvry, one-Michelin-starred restaurant and brasserie with 17 Gault Millau points, Switzerland
PREPARE YOUR CULINARY CAREER

Our Career Services team is there to offer you internship advice and career guidance, and to consolidate the knowledge you have acquired at the Culinary Arts Academy Switzerland.

The Career Services team will teach you useful job search skills and assist in locating the best possible positions for you worldwide. They will also help with a professional curriculum vitae, cover letter and interview techniques. You will also be assigned a dedicated personal advisor who will assist and guide you throughout your studies.

The Culinary Arts Academy Switzerland has developed an innovative online recruitment platform which connects worldwide recruiters with the managers of tomorrow, the aim is to find the perfect match!

INTERNATIONAL CAREER TRIPS
Career trips are organised each year to the ‘hotspots’ of the culinary and hospitality industry and designed to give you a special insight into future career opportunities. Visits, meetings and interviews with representatives of major hotels are organised so you can easily find the perfect position for your future.

Career trip destinations include:
- New York/Washington DC
- Abu Dhabi/Dubai
- Guangzhou/Hong Kong/Macau
- Beijing

INTERNATIONAL RECRUITMENT FORUM
Twice a year students are given the opportunity to meet with hospitality industry leaders from around the world. The International Recruitment Forum, organised by the Swiss Education Group, takes place each year in March and October and welcomes hotel groups, boutique hotels, resorts, airlines, cruise lines and many other hospitality industry groups.

With more than 60 international companies selected to attend each forum, representing over 100 companies per year, this two-day event is the perfect opportunity for you to develop your career choices.

“The International Recruitment Forum was an amazing opportunity to network and meet people from the leading companies in the industry. I had a great time and got four job offers to choose between.”

Simon Gleeson (Ireland)
BE READY TO SHINE

The culinary world is an exciting industry with a wide variety of professional opportunities open to you around the globe.

EXCITING INTERNATIONAL CAREER OPTIONS

- Restaurant owner
- Executive chef
- Private chef
- Cruise ship chef
- Airline catering chef
- Health/wellness chef
- Catering manager
- Food and beverage manager
- Research and development project chef
- TV food show consultant
- Food writer/critic/stylist
- Culinary instructor
- Kitchen designer
- Nutritionist/dietician

BECOME A CHEF

A chef is an overseer. They are the person that pulls it all together. In other words, a leader, teacher and listener. Remember that the most successful chefs worked their way up from the bottom just as you will have to do in this business. Becoming a chef isn’t only about the experience gathered in the kitchen, but also gathered in everyday life, when eating out, travelling or spending hours in cookbook stores. Chefs are passionate people!

STRONG ALUMNI NETWORK

After graduation you will become a member of the Swiss Education Group global alumni network with over 20,000 graduates located worldwide and currently 28 chapters. Regular alumni events are organised around the world in order to maintain friendships, strengthen networks and promote professional contacts.

The alumni data is correct at the time of printing, please refer to www.konnect.ch for all current information on alumni.
ENJOY A MULTI-CAMPUS EXPERIENCE

The Culinary Arts Academy Switzerland has two locations: in downtown Lucerne, a world-renowned tourism destination in central Switzerland; and in Le Bouveret on the shores of Lake Geneva. In both Lucerne and Le Bouveret, the Culinary Arts Academy is located within the campus of César Ritz Colleges, one of the world’s leading hospitality management schools.

As a student on the Higher Diploma or Bachelor programme, you have the opportunity to experience the lifestyle and culinary influences of both German and French-speaking Switzerland at the campuses in Lucerne and Le Bouveret.

Choose between the city centre campus in Lucerne or the culinary centre in Le Bouveret on the edge of beautiful Lake Geneva.

BRAND-NEW FACILITIES
The Culinary Arts Academy Switzerland offers modern facilities and up-to-date technology in the classrooms, restaurants and training kitchens. The Lucerne campus is located in the former Union hotel, a magnificent 19th century property at the heart of the city’s historic and central shopping district. The building has been completely renovated for your comfort and provides an exceptional learning environment.

At the campus in Le Bouveret you will benefit from a new state-of-the-art demonstration kitchen, a modern application kitchen, a pastry and baking kitchen and an a-la-carte production training kitchen. Your practical experience will be enhanced by a new restaurant, with seating for up to 100 guests and the intimate Chefs’ Table.

“At the school, I learned how to be more international and cook to the highest industry standards.”

Tomlinson Rugo (Kenya), Demi Chef de Partie, Hotel Kameha, Bonn, Germany
CAMPUS LIFE
Accommodation is on campus so that you can enjoy a unique college experience. Modern and comfortable double rooms with a private bathroom are included in the school fees. Different room options are available at an additional charge. Wireless Internet access is available everywhere on the campuses.

While studying in Switzerland you will enjoy the safe environment of the country with high living standards, its natural beauty and cultural diversity. The city of Lucerne offers endless opportunities for shopping, nightlife, music festivals and sightseeing, while Le Bouveret is a resort town on the shores of Lake Geneva at the foot of the Alps and near the cities of Montreux and Lausanne.

The Student Ambassador Forum on both campuses organise many events such as ski trips, excursions around Switzerland, sports days and theme nights.

IN THE HEART OF EUROPE
Tourism is a very important economic activity in Switzerland. The transport and tourism infrastructure is amongst the best in the world making it very easy and comfortable to travel around the country. Major Swiss cities are all located within one to three hours by train, car or boat! Centrally located in Europe, Switzerland gives you the opportunity to easily visit and experience other European cities, such as Paris, London and Milan!
THE CULINARY TEAM

We are looking forward to sharing our passion with you.

YOUR CULINARY ARTS ACADEMY CHEF INSTRUCTORS IN LUCERNE

Your CulinArY Arts AcAdemY Chef instrucTorS in luCerne

YOUR CULINARY ARTS ACADEMY CHEF INSTRUCTORS IN LE BOUVÉRÉT

Your Culinary Arts Academy Chef Instructors in Le Bouveret
Students benefit from the six advantages that make the schools of the group the ultimate choice for students seeking a career in culinary and hospitality management:

1 An Education based on Swiss Hospitality Traditions
   All Swiss Education Group schools are located in Switzerland. The country is known as the birthplace of hospitality and the education offered draws on these traditions and graduates of the Swiss Education Group are in high demand worldwide.

2 Career and Networking Opportunities
   With more than 60 companies from around the world coming to recruit students from all schools of the Swiss Education Group twice yearly, the International Recruitment Forum gives students access to the best career opportunities. The Career Services team on campus also assists students to give their career a head start.

3 Quality Academic Programmes
   All schools are subject to stringent academic quality standards expected of Swiss institutions. Close ties to leading hospitality companies ensure that the academic programmes meet the needs of the industry, and partnerships with other universities allow students to earn British or American, along with a Swiss qualification.

4 Inspiring Learning Environment
   Each school is based in a former hotel, which has been modernised to provide the best facilities for hotel manage-
ARRANGE A VISIT
Open House events for interested students and their parents are arranged monthly. Please check the website for dates and further information. Alternatively, the Culinary Arts Academy Switzerland welcomes individual visits. Please contact visit@culinaryarts.ch.

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The Culinary Arts Academy Switzerland is located on two César Ritz Colleges’ campuses.