

## 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 for 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: 16-20 year olds

This programme is designed for young people interested in spending a week in a kitchen, in contact with experienced chefs and in an international school environment.

Our only request is that you have an English score of 4.5 IELTS (or equivalent).

### Duration: 1 week

After a few days with us, you will return with a certificate of participation and a new set of (delicious) skills: you will be amazed at how much you can learn in a week!

### When?

Sunday 14th July - Saturday 20th July  
Sunday 21st July - Saturday 27th July  
Sunday 28th July - Saturday 3rd August

Sunday 4th August - Saturday 10th August  
Sunday 11th August - Saturday 17th August

### Where?

Culinary Arts Academy Switzerland, Le Bouveret, Switzerland

*Located on the shores of Lake Geneva, this magnificent site is close to nature and is an hour drive away from Geneva airport. Our campus is equipped with ultra-modern kitchens and renovated rooms.*

*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*

## WHAT OUR STUDENTS SAY!



“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 reality 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 museum “Nest”	Dinner at the Chef’s table



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