

ENTREPRENEURSHIP MEETS CULINARY ARTS: THE PERFECT RECIPE FOR SUCCESS





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A MESSAGE FROM OUR EXECUTIVE ACADEMIC DIRECTOR



DOLUNAY ARSLAN SÜESS
Executive Academic Director,
Culinary Arts Academy Switzerland

“

Culinary Arts Academy Switzerland is in a unique position, sharing both of our campuses (Le Bouveret and Lucerne) with César Ritz Colleges Switzerland. As Executive Academic Director for both schools, my role is to ensure the two work in close collaboration to provide the ultimate learning environment. These joint resources and shared campus facilities allow our students to replicate real-life working conditions with team coordination on a regular basis.

All of our degrees share a fundamental value: a core passion for food. Our Bachelor's degree has been designed in partnership with the University of Derby in the U.K. to blend the desired skills and competencies of a professional kitchen with the latest management methods. Our Master of International Business in Culinary Management has been developed to provide graduates with an in-depth understanding of gastronomy and culinary arts with the option to demonstrate your business skills and creativity through a viable culinary business plan.

We look forward to welcoming you and helping you develop your passion!

”

A warm welcome
from Le Bouveret
to our Bachelor students:



TANJA FLORENTHAL
Academic Director,
Le Bouveret

“

From your first day as a student at Culinary Arts Academy Switzerland, you will become a part of our worldwide family. Our alumni network is comprised of all Swiss Education Group schools, giving you unprecedented access to a vast network of connections. With 32 chapter presidents around the world and 21,000 members, the world is your oyster!

Additionally, all of our students, at both our Le Bouveret and Lucerne campuses, have access to the International Recruitment Forum, a twice-yearly job fair organised by Swiss Education Group. This unique opportunity will ensure that you can benefit from the best internships and job interviews for your career path. Unlock a world of opportunities by combining your passion with your career goals.

We look forward to welcoming you at our Le Bouveret campus to start your professional journey!

”

A warm welcome
from Lucerne
to our Master and Pastry & Chocolate students:



MAX BEHESHT
Assistant Academic Dean,
Lucerne

“

When pursuing a successful career or business idea, the ability to combine what you love with what you do can offer real value and memorable experiences. This has never been more important in the competitive and ever changing world we live in today.

You may have always had a passion for culinary arts or pastry & chocolate, or you may have just recently discovered that special talent and passion. Culinary Arts Academy Switzerland offers state of the art facilities, skilled and experienced chef instructors and faculty members from around the world. Journey to the heart of Switzerland and Europe to discover a truly Swiss, as well as international, experience and hone your skills.

We welcome you to bring along your passion and ideas, and to join us for a journey where only your own ambitions, desire to learn, and motivation will define the level of success and excellence you wish to achieve.

”

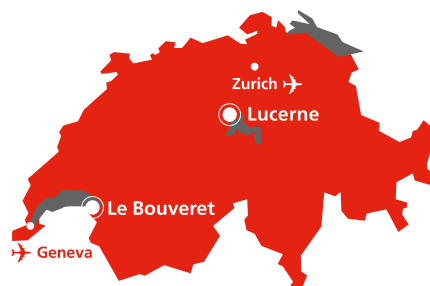
INTRODUCING CULINARY ARTS ACADEMY SWITZERLAND

With a focus on entrepreneurship, studying with us will prepare you for your future career journey. With hands-on classes and small class sizes, you will have the opportunity to develop your craft both inside and outside of the kitchen and the classroom. Our state-of-the-art kitchens offer you the ideal learning environment to hone your skills.

As of summer 2016, the Le Bouveret campus is now also home to The Mosimann Collection: A Culinary Heritage. This unique collaboration houses memorabilia gathered by

Chef Anton Mosimann (OBE) throughout the span of his highly successful career. As a regular visitor to his collection, a surprise cookery session is always welcomed by the students!

With multiple professional partnerships, including Ritz Paris and Ritz Escoffier, you will benefit from a wealth of expertise as well as unique internship opportunities in some of the most highly sought after establishments.



WHY STUDY IN SWITZERLAND?

Switzerland offers you the very best in education and lifestyle. It is the ideal place for international students, renowned for its high quality of life, its central European location and its reputation as the birthplace of hospitality.

In the heart of Europe

Tourism is a very important economic activity in Switzerland. The transport and tourism infrastructure in Switzerland is amongst the best in the world making it very comfortable to travel around the country. Major Swiss cities are located within an easy one to three-hour journey by train, car or boat. Centrally situated in Europe, Switzerland gives you the opportunity to visit and experience other European cities, such as Paris, London and Milan!

Swiss quality of life

Switzerland is an extremely safe country with a high standard of living. Not only renowned for chocolate, cheese, private banking and luxury watchmaking; its natural beauty, cultural and linguistic diversity, and the Swiss reputation for excellence and professionalism, all add to its attributes.

The birthplace of hospitality

Switzerland's reputation as the birthplace of hospitality was established over one hundred years ago when the first palace-style hotels were built. Today, these traditions continue and graduates of a Swiss curriculum are highly respected for their ability to function and manage in the competitive international hospitality environment.





IS CULINARY ARTS ACADEMY SWITZERLAND A GOOD MATCH FOR ME?

Are you an aspiring, ambitious entrepreneur-to-be who loves food? The culinary arts are a great way to bring your passion to life! If you enjoy travelling and discovering new cultures and cuisines, and value the difference between a malleux and a fondant, then we are the right choice for you!

Our diverse campuses, state-of-the-art kitchens and international internship possibilities will make your time with us a unique opportunity!

A Bachelor's candidate will:

- Gain a broad overview of the industry
- Cater multiple signature events for VIPs
- Develop a viable business plan
- Accumulate over one thousand kitchen hours

The Master's candidate will:

- Be looking to convert from their current field of expertise to an exciting new career
- Integrate their passion for food with a future entrepreneurial career
- Experiment & explore their creativity

Our Pastry & Chocolate students will:

- Have a passion for pastries and chocolate arts
- Be highly creative
- Want to develop and flourish in the chocolate and pastry world
- Have career aspirations to launch their own entrepreneurial venture





YOUR EDUCATIONAL JOURNEY

Le Bouveret (French-speaking Switzerland) hosts our Bachelor students while Lucerne (German-speaking Switzerland) is home for our Pastry & Chocolate and Master students. From your first day with us, you will be immersed in the world of culinary arts and become a part of our global alumni network with access to professionals the world over.

Improve your business English communication

The English Foundation Programme, offered by Swiss Education Group, is an ideal way to strengthen your English language skills before commencing your academic studies at Culinary Arts Academy Switzerland. The length of the programme depends on your English level, with the objective of achieving the required score to enter your culinary programme.



DUAL BACHELOR DEGREE – LE BOUVERET

- Bachelor of International Business in Culinary Arts awarded by César Ritz Colleges Switzerland
- Bachelor of Arts (Honours) in Culinary Arts awarded by University of Derby, U.K.
- 3 modules are delivered in collaboration with Ritz Paris
- Includes over 1,100 kitchen hours during your studies

YEAR 1

Acquire the Skill

TERM 1

- Fundamentals of Classical Cooking – Practical
- Fundamentals of Classical Cooking – Theory
- Food Safety & Sanitation
- Introduction to Industry Experience
- French or German 1

TERM 2

- Culinary Skills in Banquet and Buffet Preparation
- Introduction to Baking and Pastry Arts
- Kitchen Management
- Business Communication
- French or German 2

TERM 3

- Cuisines of Europe
- The World of Garde Manger
- Nutrition
- French or German 3

Worldwide internship (local conditions apply) or paid in Switzerland (4-6 months)*

*Minimum gross monthly salary in Switzerland: CHF 2,172

Swiss Advanced Certificate in Culinary Arts

YEAR 2

Master the Art

TERM 4

- Cuisines of the World
- Restaurant Service and Management
- Wine, Beverage and Mixology (in collaboration with Ritz Paris)
- Marketing for the Food Industry

TERM 5

- Fine Dining Kitchen
- Advanced Baking and Pastry (in collaboration with Ritz Paris)
- Food & Beverage Management
- Applied Research

Worldwide internship (local conditions apply) or paid in Switzerland (4-6 months)*

*Minimum gross monthly salary in Switzerland: CHF 2,172

Swiss Higher Diploma in Culinary Arts

YEAR 3

Take the Lead

TERM 6

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

TERM 7

- Business Plan for the Entrepreneur 2 (in collaboration with Ritz Paris)
- Culinary Events Management
- Gastronomy and Food Trends
- Food Philosophy
- International Food and Wine Matching

Bachelor of International Business in Culinary Arts awarded by César Ritz Colleges Switzerland

Bachelor of Arts (Honours) in Culinary Arts awarded by University of Derby, U.K.



MASTER OF INTERNATIONAL BUSINESS IN CULINARY MANAGEMENT - LUCERNE

Master students benefit from multiple field trips and guest speakers over the course of the academic year. Visits include tours of hotels, trips around factories, tasting outings, food festivals and harvesting, as well as clocking up over 600 kitchen hours.

YEAR 1

TERM 1

- Theory of European Culinary Arts
- Fundamentals of European Culinary Arts
- Food Safety & Sanitation
- Menu Planning and Nutrition
- Industry Experience Workshop
- German or French 1

First one-week field trip to Ritz Escoffier culinary school

TERM 2

- Culinary Operations
- European and International Cuisines
- Baking and Pastry
- Sensory Development
- German or French 2

Worldwide internship (local conditions apply) or paid in Switzerland (4-6 months)*

*Minimum gross monthly salary in Switzerland: CHF 2,172

Postgraduate Diploma in Culinary Arts

YEAR 2

TERM 3

- Culinary Events Management
- International Food Trends
- Innovative Cooking Trends
- Culinary Business Plan Development Part 1

Second one-week field trip to Ritz Escoffier culinary school

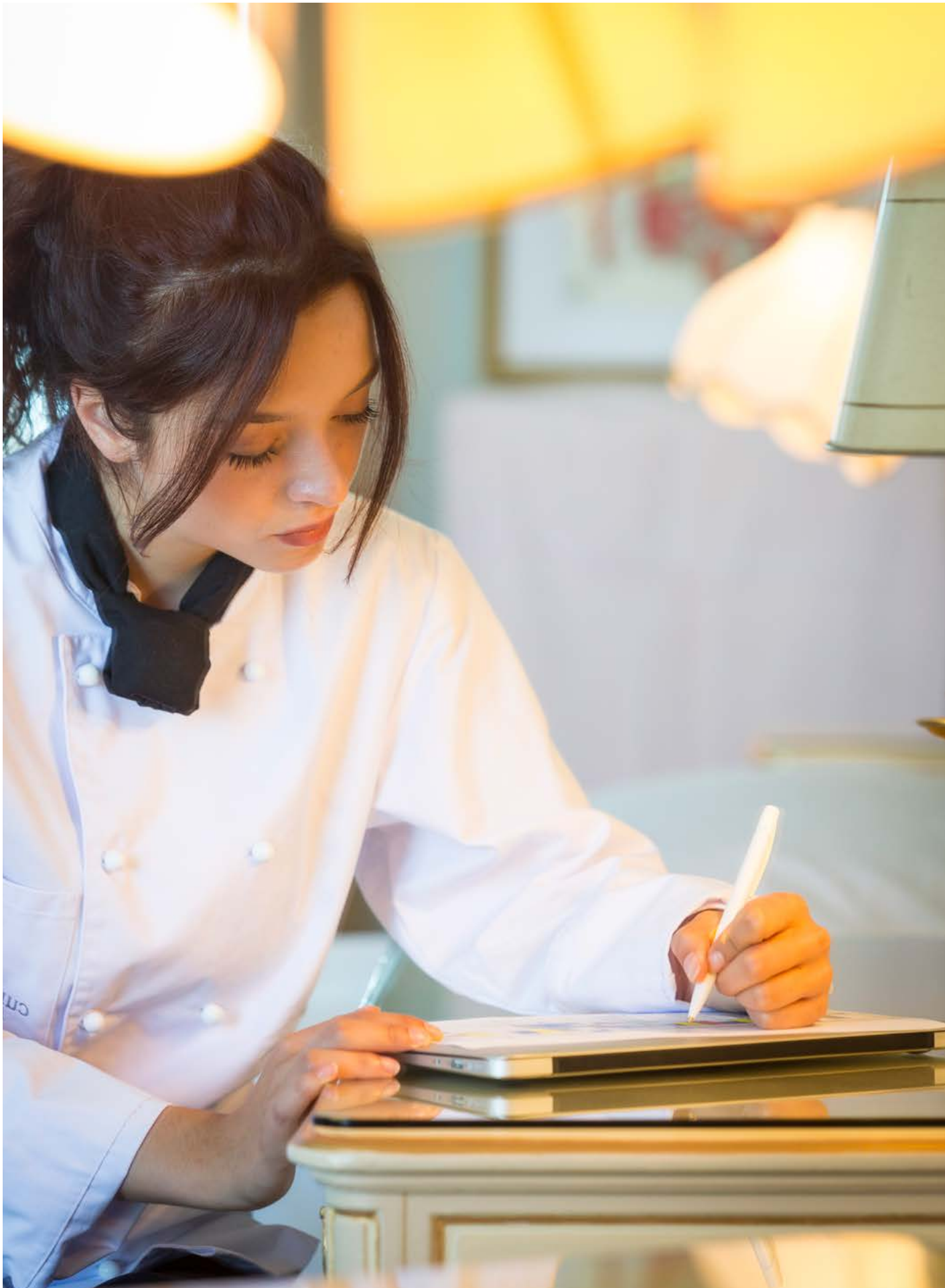
TERM 4

- Food and Beverage Matching
- Food in the Media
- Pastry and Chocolate Arts
- Vegetarian Gourmet Cuisines
- Culinary Business Plan Development Part 2

Worldwide internship (local conditions apply) or paid in Switzerland (4-6 months)*

*Minimum gross monthly salary in Switzerland: CHF 2,172

Master of International Business in Culinary Management





ADVANCED PROFESSIONAL DIPLOMA IN SWISS PASTRY AND CHOCOLATE ARTS - LUCERNE

Up to 700 kitchen hours, alongside the opportunity to undertake professional internships, will offer you the ideal environment to perfect your skills.

YEAR 1

TERM 1

- Introduction to Chocolate & Pastry (part 1)
 - Baking Arts
 - Biscuits Tortes and Cakes
 - Trends of Swiss Pastry
- Introduction to Industry Experience
- Language 1

TERM 2

- Introduction to Chocolate & Pastry (part 2)
 - Warm, Cold & Frozen Desserts
 - Chocolate Showpieces and Sugar Arts
 - Pralines and Truffles
- Language 2

Worldwide internship (local conditions apply) or paid in Switzerland (4-6 months)*

*Minimum gross monthly salary in Switzerland: CHF 2,172

**Certificate in
Swiss Pastry and
Chocolate Arts**

YEAR 2

TERM 3

- Professional Chocolate & Pastry
 - Industry Visits, Sensory Development, Product Labelling
 - Bread Variations
 - Tea Time and Desserts Around the World
 - Special Dietary Needs
 - Guest Chef
- Business Plan – Part 1

**Professional Diploma
in Swiss Pastry and
Chocolate Arts**

TERM 4

- Advanced Professional Chocolate & Pastry
 - Artistry (sugar, chocolate, pastillage)
 - Industry Trends
 - Modern Cake Designs
 - Bake-Off Competition
- Business Plan – Part 2

One-week field trip to Ritz Escoffier Culinary School (Paris)

Worldwide internship (local conditions apply) or paid in Switzerland (4-6 months)*

*Minimum gross monthly salary in Switzerland: CHF 2,172

**Advanced Professional
Diploma in Swiss
Pastry and
Chocolate Arts**

ACADEMIC PARTNERSHIPS

University of Derby

The Bachelor of Arts Honours degree in Culinary Arts is awarded in academic partnership with the University of Derby, U.K.



Swiss Hotel School Association (ASEH)

The Swiss Hotel School Association (ASEH) is an association in Switzerland that evaluates and recognises hotel schools and imposes strict eligibility requirements.



THE-ICE

The International Centre of Excellence in Tourism and Hospitality Education (THE-ICE) is an international accreditation organisation that is dedicated to the recognition, benchmarking, development and promotion of quality programmes in tourism, hospitality, events and culinary arts education, training and research.



EduQua

EduQua ensures the quality of educational institutions by setting minimum standards and supports quality improvements in its certified institutions.



Schweizerisches Qualitätszertifikat für Weiterbildungsinstitutionen
Certificat suisse de qualité pour les institutions de formation continue
Certificato svizzero di qualità per istituzioni di formazione continua



BRINGING THE INDUSTRY TO THE CLASSROOM



A student on his one-week field trip to the Ritz Escoffier School in Paris

Ritz Paris / Ritz Escoffier

A long-standing partnership with Ritz Paris allows our students to benefit from Ritz Paris' heritage, traditions and expertise.

The partnership with the Ritz Paris hotel highlights the quality of the training offered at Culinary Arts Academy Switzerland. Students benefit from the vast experience of Ritz professionals during their regular campus visits. Students also have the exceptional possibility to experience the Ritz Paris, attending specialised culinary training courses in Paris. These sessions will be conducted by leading chefs of the Ritz Escoffier School and are designed to broaden students' culinary skills and knowledge.

This one-week programme is available to Master and Pastry & Chocolate students. It provides an intensive immersion into the French culinary world. Students have the chance to visit the world-famous Rungis market and benefit from small class sizes. There is the opportunity to earn a special Ritz Escoffier certificate at the end of their week-long experience, dependent on the results of a practical exam.

MANE

Established in 1871, MANE has grown from a small distillery to become one of the leading Flavours and Fragrances companies worldwide. They have partnered with us to strengthen the student learning experience with their international industry insights and expertise. Students will also have the opportunity to have their ideas applied to concrete projects developed by MANE.

ALESSI

Alessi, the Italian Factory of Design, are known worldwide for their high quality products combining advanced cultural, aesthetic, design and functional quality into mass production. Their partnership with us strengthens our students' educational experience by sharing with them international industry knowledge and skills, including visits to the ALESSI factory and a specialist class on Food Development.

Chef Moha Fedal, Our Ambassador for Moroccan Cuisine

Moha Fedal has become the first chef to reinvent Moroccan cuisine and is one of the most sought after. He has set his sights on ensuring Moroccan gastronomy gains recognition as part of the World Cultural Heritage by becoming its ambassador. He shares this passion with our students, partaking in up to 2 student events each year and sharing his knowledge with them.



C H E F
M O H A



Chef Moha with a Culinary Arts Academy Switzerland student



INTERNSHIP OPPORTUNITIES

Make the most of the opportunity to spend your internship in some of the best restaurants and four and five-star hotels in Switzerland and around the world. Here are just some of the establishments where our students have spent their internships:

- **Ritz Paris** (professional partnership with Culinary Arts Academy Switzerland)
- **Domaine de Châteauevieux**, Geneva (Relais & Châteaux and two-Michelin-starred restaurant)
- **Restaurant Didier de Courten**, Sierre (2 Michelin Stars and 19 Gault Millau Points)
- **Lamparts Restaurant**, Hägendorf (2 Michelin Stars and 17 Gault Millau Points)
- **The Chedi**, Andermatt ***** (Hotel of the Year 2017 (Gault Millau))
- **Mandarin Oriental**, Geneva
- **Barry Callebaut**, Chocolatier, Zurich
- **Kempinski** Geneva and **Kempinski** St. Moritz
- **Grand Hotel Giessbach**, Brienz
- **The Dolder Grand Hotel**, Zurich (2 Michelin Stars and 18 Gault Millau Points)
- **Widder Hotel**, Zurich (The Leading Hotels of the World)
- **Grand Hotel Les Trois Rois**, Basel (2 Michelin Stars and 18 Gault Millau Points)
- **Hotel President Wilson**, Geneva (Starwood Luxury Collection)
- **Beau-Rivage Palace**, Lausanne (The Leading Hotels of the World)
- **Royal Plaza Montreux** (member of the Chaîne des Rôtisseurs)
- **Clinique La Prairie**, Montreux (World's Best Medical Spa and Retreat Spa of the Year awards)
- **The Ritz-Carlton Abu Dhabi**, Grand Canal, UAE
- **JW Marriott Marquise**, Dubai, UAE
- **Ritz Carlton Hotel**, Manpasa, Bali Indonesia
- **Castello Banfi**, Moltancino, Siena Italy
- **Schloss Elmau**, Germany









CAREER SERVICES

Your career is our priority!

We pave the way to the career of your dreams

Encompassing 3 main roles, our Swiss Education Group Career Services department works hand-in-hand with each school to offer all students a 5-star service.

To do this, we have established our 3 pillars:

To **EMPOWER** our students' career development by providing them with the tools to be successful

To **ENHANCE** the quality of each student's search with tailored career opportunities

To **ENGAGE** with members of our community (students, parents, faculty, alumni, corporate partners) to nurture key relationships

Career Advice

Every campus has a career management team dedicated to providing one-on-one support to students. As creators of opportunities, each team encourages wise career decisions and tailors their service to each student's uniqueness.

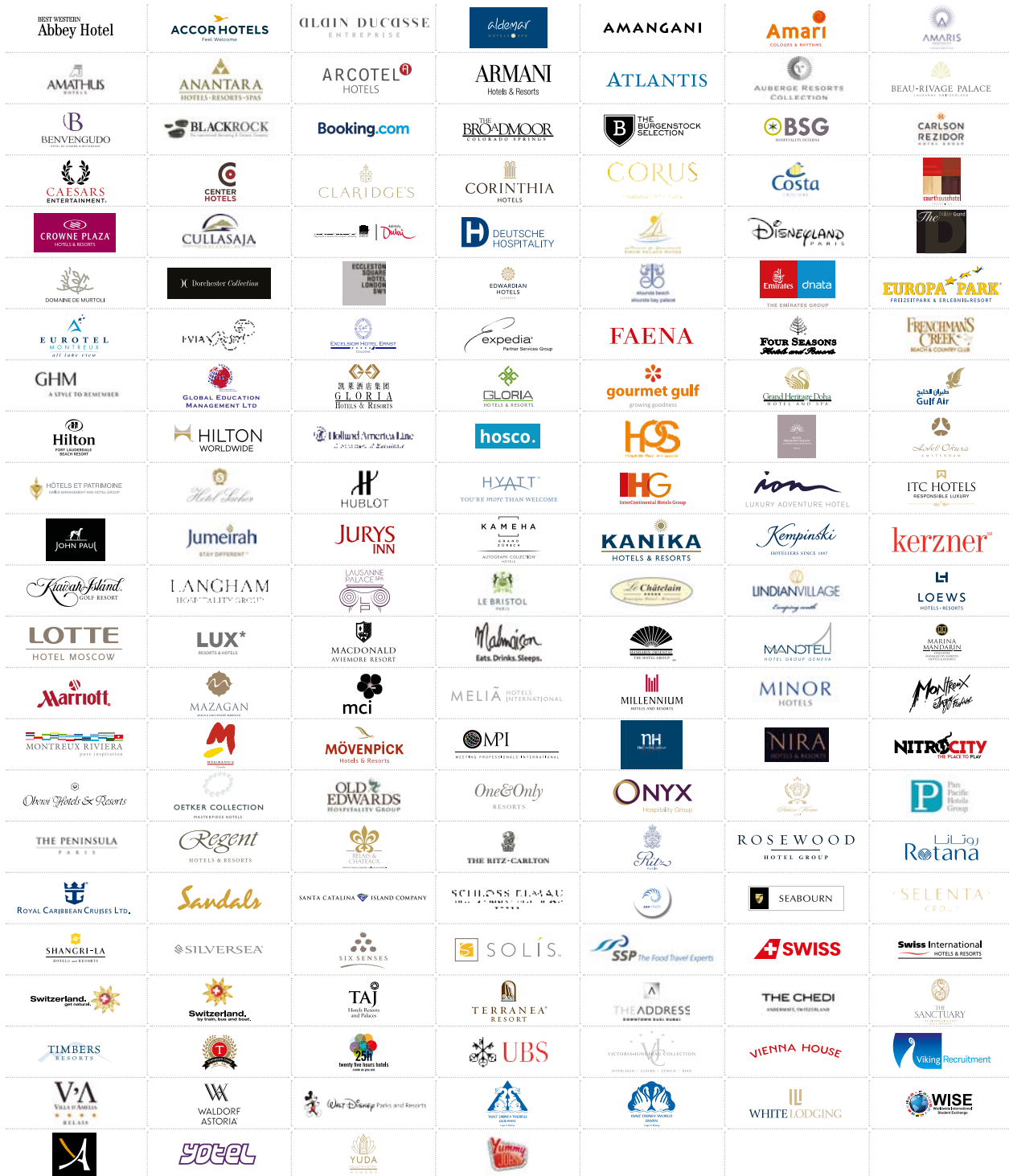
International Recruitment Forum

Our twice-yearly International Recruitment Forum is exclusive to our schools' students. Held in Montreux, Switzerland, it gathers industry leaders from around the world to meet, interview and recruit our students.

Global Alumni

With 32 chapter presidents and more than 21,000 alumni members, we have one of the largest hospitality alumni networks in the world. From your first day at one of our schools, you will be in instant contact with our successful graduates.

OUR PARTNERS



WHAT OUR ALUMNI SAY!



“
Pride, passion, professionalism and patience, as we learnt at Culinary Arts Academy, will be the keys to your success.
”

FÁBIO HENRIQUE WATANABE
2010, Bocuse d'Or finalist in 2013,
Brazil



“
Creativity is what keeps us alive and evolving. Keeping my head in the clouds and feet on the ground is how I like to approach every day.
”

RYAN ZIMMER
2002, Chef & Founder Cookieboy Hong Kong,
United States of America



“
From the inspiring chefs I also learned discipline and the tools to learn new techniques. I gained a lot of self-confidence after all of the challenges I was made to go through!
”

ANA MOUTINHO
2008, Founder and Pastry Chef,
Atelier de Doces, Brazil



“
Sugar art, which I learned during my time in Switzerland, is one of my real passions and I love the creativity that it allows me.
”

Working in hospitality opens your eyes to so many different people from different cultures and it is an amazing opportunity. Learn from every experience as best as you can and you will find it is worth it!

”
NATASHA TIMVEOS
2012, Partner at 3 Bakers South Africa,
Cyprus



CAMPUS LIFE

A Shared Campus

Culinary Arts Academy Switzerland shares both of its campuses with César Ritz Colleges Switzerland, one of the other schools under Swiss Education Group's umbrella. With a focus on hospitality, tourism and entrepreneurship, the students are inspired by the ethos of César Ritz, the pioneer of luxury hotels. Sharing campuses allows culinary students to work alongside hospitality students to create events and benefit from a larger campus life.

Accommodation

Accommodation is on campus so that you can enjoy a unique college experience. Modern and comfortable rooms are included in the school fees. Different room options are available at an additional charge.

Daily Life

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 each campus organises multiple events including ski trips, excursions around Switzerland, sports days and themed nights.



THE MOSIMANN COLLECTION

THE MOSIMANN COLLECTION: A CULINARY HERITAGE is a unique partnership between world-renowned chef Anton Mosimann and Swiss Education Group.

To those who love food, the name Anton Mosimann 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 a favourite chef of royalty and Heads of State the world over, 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 offers the opportunity to see beyond his achievements to the man himself. It 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.



CÉSAR RITZ COLLEGES SWITZERLAND

César Ritz Colleges Switzerland offers programmes based on the teachings of César Ritz, the pioneer of luxury hotels and founder of the famous Ritz hotels.

With a focus on hospitality, tourism, business and entrepreneurial spirit, courses from Bachelor to Master level prepare you for a top-level career!

- Bachelor of International Business in Hotel and Tourism Management
- Master of Arts in International Business in Hotel and Tourism Management
- Master of Science in International Hospitality Management

Graduate with a professional business plan

Earn qualifications from Switzerland, UK or USA. Gain work experience with internships in Switzerland and abroad. Benefit from four intakes a year: January/April/July/October.

Advantages from one of the largest hospitality alumni networks in the world

Partake in Swiss Education Group's International Recruitment Forum – a bi-annual event with the crème de la crème of the industry offering internship and recruitment opportunities.

The advantages of shared campus life:

Sharing the Le Bouveret and Lucerne campuses with Culinary Arts Academy Switzerland and César Ritz Colleges Switzerland lets students benefit from a larger campus, international environment.

The Food & Beverage students benefit from the culinary students' expertise and skills and, in return, the culinary students benefit from the F&B students' training. This allows beautiful, high-quality events to be organised throughout the year with all aspects being coordinated in-house.



MEET THE TEAM

The smooth functioning of the school is thanks to our Culinary, Academic and Operations management teams who look forward to meeting you!

Le Bouveret



Lucerne





SWISS EDUCATION GROUP

We are your Swiss Alliance of Private Hospitality Management Schools

With 5 schools based across 7 campuses throughout Switzerland, each school benefits from their unique strengths and features, providing the perfect fit to best suit your search. In total, we have over 6,500 students from 111 countries within our current student body, with each school offering a diverse international experience on each beautifully located campus.

Diploma, Bachelor and Master programmes are available at all of our schools, with a variety of subjects and specialisations on offer:



César Ritz Colleges Switzerland
Hospitality - Tourism - Entrepreneurship



Culinary Arts Academy Switzerland
Culinary Arts - Entrepreneurship



Hotel Institute Montreux
Swiss Hospitality - American Business Management



IHTTI School of Hotel Management
Hospitality - Design Management



Swiss Hotel Management School
Hospitality - F&B - Events - Resort & Spa

Open House events for interested students and their parents are arranged monthly. Please check the website for dates and further information. Alternatively, Culinary Arts Academy Switzerland welcomes individual visits. Please contact visit@culinaryarts.ch.

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