YOUR CULINARY CAREER STARTS HERE!

WWW.CULINARYARTS.CH
YOUR RECIPE FOR SUCCESS

3 Learn culinary passion and excellence
4 Gather the ingredients for success
5 Experience top-quality education
6 Start to create
7 Perfect the method
8 The sweet side of life
11 Add valuable practical experience
12 Prepare your culinary career
15 Be ready to shine
16 Enjoy a multi-campus experience
18 The culinary team
19 Swiss Education Group
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 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
Executive Chef
Culinary Arts Academy Switzerland
GATHER THE INGREDIENTS FOR SUCCESS

Along with passion and dedication, the Culinary Arts Academy Switzerland will provide you with complementary ingredients for a creative culinary career:

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

SWISS REPUTATION

Switzerland is the perfect place to start a culinary career. It is a small country with a long tradition of hotel and tourism management located in the heart of Europe.

The Culinary Arts Academy Switzerland has the unique advantage of being centrally placed within Europe and operating campuses in both the German and French-speaking regions of Switzerland. This gives you the opportunity to immerse yourself in two different cultures and languages, and benefit from the wealth of culinary expertise and customs on offer.

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

TOP-QUALITY INGREDIENTS

As the cuisine in Switzerland is influenced by its neighbours, with fine-dining from France and Mediterranean flavours, local markets provide for an exceptional opportunity to feel, smell, taste and experiment with top-quality ingredients that challenge the senses.

At the Culinary Arts Academy Switzerland, you will combine practical kitchen skills with modern management classes to give 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-star and five-star hotels in Switzerland.

HANDS-ON CLASSES

The Culinary Arts Academy Switzerland provides a truly hands-on experience for students who aspire to a career in the culinary field. In the application kitchen, you will apply what you have learnt from the chefs in the demonstration kitchen. The practical work includes real-life experience with the organisation of culinary events which take place both in and outside the school.

Learning Swiss and European standards as set by rating agencies such as Michelin and Gault Millau, helps you to 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 offers complete training, from traditional culinary basics to international fine-dining methods. Teamwork and creativity are fostered.

During your first year, spent at the Lucerne Campus, you will develop an appreciation of European culinary philosophies, skills and modern trends, and increase your insight into the gourmet world. After a first period of paid internship in Switzerland, you will further your studies at the Bouveret Campus.

The Bachelor of Culinary Arts, validated by Manchester Metropolitan University (UK), will build on your skills and knowledge as you move through the various stages of the course. As part of your final project, you will be able to demonstrate your innovative ideas by setting up and developing your own culinary concept. With a Bachelor degree, you’ll definitely stand out—it’s a real recipe for success.

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. Practising in the fine-dining restaurant will help you to perfect your culinary skills.
START
TO CREATE

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

YEAR 1
Lucerne Campus

TERM 1
(11 WEEKS)
• Foundation to European Culinary Arts
  Product Knowledge & Food Handling
  Essential Culinary Procedures
• Art & Science of Food
  Nutrition
  Hygiene & Sanitation
• French or German Level 1

TERM 2
(11 WEEKS)
• Introduction to Kitchen Management
• The Best of European Cuisine
  European Culinary Techniques 1
  Introduction to the Art of Garde Manger
• Baking & Pastry Arts 1
• French or German Level 2

Six-month paid internship in Switzerland or abroad
Minimum monthly gross salary in Switzerland: CHF 2,168.–

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.

YEAR 2
Le Bouveret Campus

TERM 3
(11 WEEKS)
• Kitchen Operations & Management
  European Culinary Techniques 2
  Menu Planning & Development
• Art of Garde Manger
• Baking & Pastry Arts 2

SWISS ADVANCED CERTIFICATE IN CULINARY ARTS/CERTIFICATE IN HIGHER EDUCATION**

TERM 4
(11 WEEKS)
• International Cuisines from Classical to Fusion
  International Cuisines
  Advanced Culinary Techniques 1
• Art & Science of Wine & Beverages
• Food & Beverage Management
• Organisational Management & Marketing

TERM 5
(11 WEEKS)
• Advanced Food Concepts
  Restaurant Planning & Cost Control
  Advanced Culinary Techniques 2
• Restaurant Service & Management
• Business & Legal Environment

Six-month paid internship in Switzerland or abroad
Minimum monthly gross salary in Switzerland: CHF 2,168.–

SWISS HIGHER DIPLOMA IN CULINARY STUDIES*/ FOUNDATION DEGREE CULINARY ARTS**
PERFECT THE METHOD

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

YEAR 3
Le Bouveret Campus

TERM 6
(11 WEEKS)

- Food Trends & Gastronomy
- Food on the Move
  Global Catering Structure & Organisation
  Food Transportation & Logistics
- Sugar Art & Confectionery

TERM 7
(11 WEEKS)

- Food Styling
  Photography & Media
  International Food & Wine Matching
- Culinary Concepts Project
  Food Product Development
  Culinary Research & Development

BACHELOR OF ARTS IN CULINARY ARTS**

*Recognised by the government education authority for the Valais region of Switzerland

**In partnership with a prestigious British university

Our culinary programme is the first programme outside the USA to be awarded full accreditation by the American Culinary Federation Education Foundation and to have earned special designation as an ‘Exemplary Program’.

EXPERIENCE THE RITZ PARIS

As part of our cooperation with the Ritz Paris hotel, you will have the opportunity during your programme of study to attend specialised culinary training courses in Paris. These sessions will be conducted by leading chefs of the Ecole Ritz Escoffier and are designed to broaden your culinary skills and knowledge. You will also benefit from the vast experience of the Ritz Escoffier chefs when they visit our campuses to give small group workshops and seminars in their areas of excellence.
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 Level 1
• Baking Arts
• Biscuits, Tortes & Cakes
• Trends of Swiss Pastry
• Language Study Level 1

TERM 2
(11 WEEKS)

• Chocolate & Pastry Level 2
• Warm, Cold & Frozen Desserts
• Chocolate Showpieces & Sugar Arts
• Pralines & Truffles
• Science in Pastry Arts
• Language Study Level 2

Six-month paid internship in Switzerland
Minimum monthly gross salary in Switzerland: CHF 2,168.–

CERTIFICATE IN SWISS PASTRY AND CHOCOLATE ARTS*

*Accredited by the American Culinary Federation Education Foundation
ADD VALUABLE PRACTICAL EXPERIENCE

A paid internship is an opportunity to advance the skills you have learnt 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-star and five-star hotels in Switzerland or abroad:

- **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 Chalnes des Rôtisseurs)
- **Clinique La Prairie, Montreux** (World’s Best Medical Spa and Retreat Spa of the Year awards)
- **Ritz Paris** (professional partnership with César Ritz Colleges Switzerland)

"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 Vouyry, 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 CV, cover letter and interview techniques.

You will also be assigned a dedicated personal advisor who will assist and guide you throughout your studies.

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, you are given the opportunity to meet with hospitality industry leaders from around the world at the International Recruitment Forum organised by the Swiss Education Group. At the forum, you will attend presentations, meet with industry representatives and can be interviewed and recruited for full-time employment after graduation or an internship position.

Further industry visits are organised throughout the year with the aim to facilitate on-campus recruitment. Our worldwide network of industry professionals contributes to creating valuable career opportunities for our graduates.

“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 that 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 chapters in over 40 countries. Regular alumni events are organised around the world in order to maintain friendships, strengthen networks and promote professional contacts.

“Pride, passion, professionalism and patience, as we learn at the school, are the key to your success.”

Fábio Henrique Watanabe (Brazil), Bocuse d’Or finalist in 2013
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.

You will begin your culinary training at the Lucerne Campus (Terms 1 and 2) in German-speaking Switzerland and continue at the Bouveret Campus (Terms 3 to 7) where the local language is French. This gives you the opportunity to experience the lifestyle in two distinct regions of Switzerland while developing your culinary skills.

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 à 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 learnt 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. On the Bouveret Campus, brand-new, single superior deluxe rooms 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 Committees of both campuses organise many events such as ski trips, excursions around Switzerland, sports days and weekly theme nights in the Student Club.

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

Patrick Diethelm    Urs Frey    Nicole Beckmann

YOUR CULINARY ARTS ACADEMY CHEF INSTRUCTORS IN LE BOUVERET

Cortland Warren    Roland Duval    Urs Schneiter    Alain Müller    Patrice Bressoud
Students at Swiss Education Group schools benefit from the six advantages that make them the ultimate choice for students seeking a career in hotel and hospitality management:

1 Swiss owned
All Swiss Education Group schools are officially registered in Switzerland and are Swiss owned, which ensures that your education is based on the renowned Swiss hospitality tradition and that your qualifications will be recognised worldwide.

2 Academic quality assurance
All schools of the group are subject to the 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, while partnerships with other universities allow you to earn a British or American degree along with your Swiss qualification.

3 English Foundation Programme
The Swiss Education Group wants you to succeed in your studies! The English Foundation Programme is a great way to improve your English level and to prepare you to enter your desired hospitality programme.

4 Graduate placement services and alumni
Graduates of SEG schools are in high demand on the international job market! The Swiss Education Group enjoys strong links with many of the world’s leading hospitality companies and students have direct contact with these organisations at the International Recruitment Forum and regular on-campus recruitment events. Alumni chapters around the world help graduates stay in touch and expand their networking opportunities.

5 State-of-the-art facilities and services
The learning environment plays an important role in your learning outcome. SEG schools offer a wide range of services including social care, medical assistance, student support centres, sports and leisure activities, and the best facilities for hotel management and culinary studies in Switzerland.

6 Lower investment
Swiss Education Group schools have adapted their study programmes to the needs of international students. The intensive Bachelor programmes can therefore be completed in three years, including two internships, which means a lower investment and an earlier start to your career.

The Culinary Arts Academy Switzerland is a member of the Swiss Education Group, a network of Switzerland’s leading hotel and hospitality management schools.
Contact
Culinary Arts Academy Switzerland
Admissions Office
Löwenstrasse 16
6004 Lucerne, Switzerland
Tel. +41 41 399 80 00
Fax +41 41 399 01 01
info@culinaryarts.ch
www.culinaryarts.ch

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

César Ritz Lucerne Campus
Löwenstrasse 16
6004 Lucerne, Switzerland
Tel. +41 41 399 80 00

César Ritz Bouveret Campus
Route Cantonale 51
1897 Le Bouveret, Switzerland
Tel. +41 24 482 84 82

In academic partnership with
Manchester Metropolitan University

Member of
SEG

2/2013
Photos: Emo Photo and Sibylle Graf, Weber AG
Design: DO! L’agence SA

The content of this publication and fees, which are reviewed in January, may be subject to change without prior notice.