



CATER TO YOUR CAREER

The perfect blend of entrepreneurial learning and culinary skills to create your ideal education

CULINARY DELIGHTS IN THE HEART OF EUROPE

Discover and recreate multicultural gastronomic delights with a focus on Italian and French cuisine, at our campuses in the centre of historic Lucerne and scenic Le Bouveret.

BUSINESS IS A KEY INGREDIENT

Combine practical kitchen skills with management and entrepreneurship classes. Our Industry Partners (Ritz Paris and Ritz Escoffier) strengthen the learning experience by bringing international industry insights and expertise.

SMALL HANDS-ON CLASSES

Small class sizes with a focus on practical orientation ensure that you will receive the undivided attention of international chef instructors, including the opportunity to meet with revered Michelin starred chefs such as Anton Mosimann.



CULINARY, PASTRY AND CHOCOLATE ARTS

YOUR CULINARY CAREER STARTS HERE!

Choose the study duration that suits your needs: from a one-year certificate to the three-years Bachelor programme, or a one-year Master's programme.

BACHELOR IN CULINARY ARTS (DUAL DEGREE)

YEAR 1			YEAR 2		YEAR 3
Acquire the Skill			Master the Art		Take the Lead
Le Bouveret campus 2 academic terms (2 x 11 weeks)	Le Bouveret campus 1 academic term (11 weeks)	Paid internship in Switzerland (4-6 months)	Le Bouveret campus 2 academic terms (2 x 11 weeks)	Paid internship in Switzerland or worldwide (4-6 months)	Le Bouveret campus 2 academic terms (2 x 11 weeks)
Swiss Advanced Certificate in Culinary Arts			Swiss Higher Diploma in Culinary Studies		Bachelor of International Business in Culinary Arts / Bachelor of Arts (Honours) in Culinary Arts awarded by University of Derby, UK

POSTGRADUATE DIPLOMA AND MASTER'S IN CULINARY MANAGEMENT

Discover the culinary world		Innovate the culinary trends	
Lucerne campus 2 academic terms (2 x 11 weeks)	Paid internship in Switzerland (4-6 months)	Lucerne campus 2 academic terms (2 x 11 weeks)	Paid internship in Switzerland or worldwide (4-6 months)
Postgraduate Diploma in Culinary Arts		Master of International Business in Culinary Management	

SPECIALISATION IN SWISS PASTRY AND CHOCOLATE ARTS

YEAR 1	
Lucerne campus 2 academic terms (2 x 11 weeks)	Paid internship in Switzerland or worldwide (4-6 months)
Certificate in Swiss Pastry and Chocolate Arts	



The Bachelor of Arts (Honours) degree in Culinary Arts is validated by the University of Derby (UK), ranked number one for hospitality programmes in the UK by The Guardian in 2015.



The partnership with the Ritz Paris hotel strengthens students' learning experience by exposing them to international industry insights and expertise.

"The Culinary Arts Academy creates tomorrow's culinary leaders and top chefs"



Tanja Florenthal
Academic Dean
Bouveret Campus

Birgit Black
Academic Dean
Lucerne Campus

All Swiss Education Group schools are recognised and certified by:



Culinary Arts Academy Switzerland

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