YOUR PERFECT RECIPE FOR SUCCESS
Whether you are looking for a short course to discover or hone your skills, or looking for a business education that runs parallel to your culinary education, Culinary Arts Academy Switzerland will offer you an amazing and unforgettable culinary experience. You may already have a preference for fine dining cuisine or artistic chocolate creations, or perhaps you would like to discover both?

For culinary arts lovers, our Le Bouveret campus offers state-of-the-art kitchens, an experienced team of chef instructors, the chance to work on innovative projects and stunning views of Lake Geneva. For pastry and chocolate aficionados, our Lucerne campus offers students dedicated patisserie facilities, residing in a former grand hotel, and Switzerland’s most popular tourist destination on its doorstep.

We invite you to discover our campuses, facilities and courses.

ARE WE THE RIGHT CHOICE FOR YOU?

Switzerland – a food lover’s best kept secret

While Switzerland may be more synonymous with cheese and chocolate, it is a secret gastronomic heaven nestled in the heart of Europe. As of 2018, Switzerland currently has 118 Michelin-starred restaurants including 3 restaurants with three-star ratings. It is also home to 153 “Bib Gourmand” restaurants, offering high quality 3-course dining experiences with a maximum price of 70 Swiss Francs.

“...The standard of Swiss cuisine continues to be particularly high: Switzerland is still the country with the most Michelin-starred restaurants per capita. In less than ten years, the quality of the gastronomy has steadily improved, with the number of star-rated restaurants increasing by 40% between 2008 and today,” Michael Ellis, Director of MICHELIN Guides International.

WE ARE PROUD TO INCLUDE SOME OF THE BEST IN THE BUSINESS AMONGST OUR PARTNERS:

ANTON MOSIMANN OBE

At the age of twenty-five, Chef Anton Mosimann OBE became one of the youngest Chefs to receive the coveted Chef de Cuisine Diploma and at 28, he was appointed Maître Chef des Cuisines at the Dorchester Hotel in London – the youngest ever to hold this position. During his thirteen-year tenure he was awarded two Michelin stars; the first time such an accolade had been given to a hotel restaurant outside of France.

We are delighted to have Chef Mosimann with us, and honoured to have The Mosimann Collection, an extensive collection of culinary memorabilia, housed at our Le Bouveret Campus.

PAULI

Chefs around the world simply call it “the Pauli”. Many also refer to it as the “Chef’s Bible”. And everyone always knows what it means. The Pauli is the textbook of the kitchen and the textbook of the kitchen is the Pauli.

As a “kitchen textbook”, the first Pauli was published in 1930 with an edition of 2000 copies. It has been growing for 90 years alongside the culinary profession, and now includes over 700 recipes, 1,700 illustrations and is accompanied by a multilingual DVD and app. We are delighted to partner with Pauli and share their expertise with our culinary students.

IRMA DÜTSCH

The first Swiss female chef to be awarded a Michelin star, her journey began in the Gruyère village of Estavannens, where her childhood dream was to become a chef. She had to travel across the country to qualify as the first Swiss female professional chef before working for several years abroad. She returned to Switzerland, purchasing her restaurant which she ran for 30 years of her career.

She now acts as a consultant and is author of several cookbooks. Culinary Arts Academy Switzerland is proud to count Irma Dütsch amongst its partners, as a role model to our student chefs and a pioneer of Swiss cuisine.

Switzerland – a food lover’s best kept secret
FIND YOUR COURSE – CULINARY ARTS OR PASTRY & CHOCOLATE?

Our Bachelor of Arts in Culinary Arts offers a more business-focused culinary degree, with equal hours split between the kitchen and the classroom. Perfect for future entrepreneurs looking to launch their food-based business.

The Swiss Grand Diploma in Culinary Arts offers an alternative, shorter term option, with three 11 week courses which can be taken as three independent building blocks, starting with a focus on fundamental teachings and developing into gourmet cuisine.

The Swiss Grand Diploma in Pastry and Chocolate also offers three 11 week courses which can be taken as three independent building blocks, starting with a focus on the fundamentals and developing into innovative showpiece excellence.
The Culinary Arts courses take place at our Le Bouveret campus on Lake Geneva where we host our new culinary arts facility – Apicius: a contemporary, five-storey building with a beautiful rooftop, custom-designed custom-designed to enhance the professional learning experience for our culinary students. The campus also houses the “Mosimann Collection”: an exceptional collection of historic cookbooks and culinary artefacts collected over half a century by Swiss Masterchef, Anton Mosimann OBE. Chef to the British Royal family, the collection includes menus, dinner planning and gala setups with which he has delighted royals and celebrities for the last 50 years.

**CULINARY ARTS – LE BOUVERET CAMPUS**

Our team of expert chef instructors provide a disciplined but fun teaching environment, ensuring your kitchen experience will be pleasantly memorable.

**CHEF YANN MURISSET**

Spending the last 20 years as a pastry chef, Chef Yann Murisset specializes in chocolate arts, pastry, ice cream, confectionary and baking. Prior to joining the Culinary Arts Academy Switzerland in 2014, Chef Yann worked for well-known brands Moret and Pâtisserie Durgnat and worked as an external examiner and invigilator for the Swiss Apprenticeship Programme.

**CHEF DAVID ALVAREZ**


**CHEF FRANCESCO VERSARI**

Italian educated Chef Francesco Versari obtained his bachelor’s degree in Food Science and Technology from the Università San Raffaele Roma. He quickly made a name for himself in the Swiss culinary scene when he moved to Switzerland working as the Sous Chef for the Lausanne Palace & Spa and the Beau Rivage Palace. During this period he was hired by École Hôtelière de Lausanne to work in the Practical Arts Department.
BACHELOR’S DEGREE IN CULINARY ARTS

Overview

Our Bachelor’s degree, based at the Le Bouveret Campus, is designed to give you a solid grounding in kitchen fundamentals and skills alongside business preparation. We give both facets equal importance to provide you with a fully comprehensive understanding of all aspects of the culinary world. With over 1,000 kitchen hours during your 3 year studies, 2 internships and numerous student-run events, you will graduate prepared to tackle the culinary world, from the kitchen to the boardroom!

Your Bachelor’s experience will also include multiple guest chef lectures, on a broad variety of topics. Highlights from the last year include sake experts, local cheese makers, showcases of Moroccan and Thai cuisines, and of course our partners, Chef Mosimann and Colin Field from Ritz Paris.

You will have the opportunity to work on a variety of innovative projects, as innovation is highlighted throughout your educational journey. Most recently, students have worked with our partner Mane developing gluten-free products and participated in a sensory evaluation with the University of Lausanne.

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, Health & Special Diets
• French or German 3

YEAR 2
Master the Art

TERMS 4
• Business Plan for the Entrepreneur
• Culinary Tourism
• Food Product Development
• Food in the Media

TERM 5
• Fine Dining Kitchen
• Advanced Baking and Pastry (in collaboration with Ritz Paris)
• Food and Beverage Management and Leadership
• Applied Research

YEAR 3
Take the Lead

TERM 6
• The World of Chocolate Arts
• Business Plan for the Entrepreneur 1
• Culinary Tourism
• Food Product Development
• Food in the Media

TERM 7
• Business Plan for the Entrepreneur 2 (in collaboration with Ritz Paris)
• Culinary Events Management
• Food Trends
• Food Philosophy
• International Food and Wine Matching

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

*Minimum gross monthly salary in Switzerland: CHF 2,190

In partnership with:

UNIVERSITY OF DERBY

A Culinary Arts Bachelor student reflecting on her kitchen and classroom experience
SWISS GRAND DIPLOMA IN CULINARY ARTS

Overview

Location: Le Bouveret Campus
Swiss Grand Diploma: 3 terms
Full Course Duration: 33 weeks
Term Duration: 11 weeks
Kitchen Hours: +/- 20 hours/week

Each term is 11 weeks long, and includes 3 themed modules. If you would like to take the first step into the world of Culinary Arts, spend 11 weeks studying the fundamental techniques, based on the legendary Pauli teachings. Should you wish to continue, each term can be combined, adding up to a 33 week course and a Swiss Grand Diploma.

Each week includes approximately 20 hours of kitchen time, plus practice sessions. Our experienced and decorated chef instructors teach culinary demonstrations in front of the class to explain each technique. Students then practice the techniques learnt during the demonstration at an individual workstation with guidance every step of the way. While a kitchen is a disciplined environment, the teaching style remains approachable and light-hearted.

For students who enroll and complete at least two terms consecutively qualify for a paid full-time internship in Switzerland. For those students, language courses will become a mandatory part of the programme (French/German), to prepare them for internship placement.

Certificate of Culinary Arts Essentials

Starting out with a practical insight into the adventure of French and European classical cuisine and basic principles of culinary arts as well as baking and pastry, you will learn to master basic culinary preparations including stocks, sauces and soups. Beginning with simple knife skills, techniques are layered onto one another, becoming more complex as your studies progress.

Essentials of Cooking

Of a highly practical nature, this hands-on core module allows you to familiarise yourself with the aspects of the classical and basic principles of culinary arts and will explain why they continue to be used. At your cooking station, you will be exposed to various cooking techniques and competencies applied to meat, fish, vegetables, starches and grains. You will also practice the management of a range of resources in the kitchen such as food products and equipment as well as the maintenance of sanitary conditions.

Essentials of Baking, Pastry & Desserts

This module combines the skills of both a baker and pastry chef. It has been designed to allow students to perform in a kitchen environment to produce a range of pastries, cakes and breads. In demonstrations and practical classes, you will learn how to prepare a variety of doughs, breads, pastries and pies, special occasion cakes suitable for plated and buffet desserts. This will give you a good understanding of the multiple facets of this speciality area.

The Chef’s Tool Kit

In order to make the most of learning cooking essentials, you will need to gain some insights into the knowledge base of a chef. This module will guide you through food safety and hygiene standards to ensure that your cooking will tick all the necessary of boxes of sanitation guidelines. Explore menus and recipes, as well as culinary trends, before developing your own ideas for menu planning. A product knowledge and culinary terminology class will complete your tool box and prepare you for your next level in culinary arts.

AWARD:
CERTIFICATE OF CULINARY ARTS ESSENTIALS
Diploma in European Culinary Arts

Building on the foundation level, explore and identify local and regional products and ingredients. Combining classroom learning with hands-on experience, discover the standards of Gault-Millau and Michelin star rating systems. Delve into European national and regional cuisines - from traditional to modern - by preparing a wide range of recipes including typical appetisers, seafood, vegetarian and main course dishes. Acquire skills and knowledge in food costing, purchasing and kitchen management, as invented by the legendary Auguste Escoffier himself.

Classical European Cooking

Based right in the centre of Europe, Switzerland has been a melting pot of continental cuisines and cookery for centuries. In this module, you will gain an understanding of the importance that many European countries place on their national dishes and cultural traditions. You will learn about the groups of distinctive regional European cuisine styles with their rich cultural backgrounds and get a taste of Europe’s ethnic cuisines and understand the role and importance of these cultures in today’s cuisines.

Classical Desserts

Building on Essentials of Baking, Pastry & Desserts, this module will allow you to refine those skills in a kitchen environment to produce a wide and different range of pastry, cake and desserts. This will include the baking of sweet items including desserts and cakes that may be decorated and presented in a variety of ways for consumption in different dining environments.

The Professional Chef

With The Chef’s Tool Kit in your bag, this module will take you into the professional kitchen environment. Restaurant kitchen operations require the interplay of multidisciplinary competencies like food costing, purchasing and control with creating special diets and bespoke health foods. At the same time, kitchen design and management are directly related to the delivery of service etiquette and operations in the dining room. August Escoffier and Cesar Ritz mastered this relationship to perfection, and as a future professional chef, it is part of your responsibility to make sure you live up to their example.

Swiss Grand Diploma in Culinary Arts

Having acquired the necessary advanced skills throughout the gourmet cuisine programme, you will now learn the mastery of culinary arts, as you develop your palate and senses by exploring different cuisines of the world and their ingredients and specialties. In a real-world kitchen environment, you will compose menus and present international cuisines and cooking styles from the classical all the way to fusion cuisine.

Gourmet Cuisine

Being able to make your culinary creations stand out from the rest is strongly linked to visual presentation skills but also on the matching and pairing of ingredients and textures. This practical module focuses on plate design and creative menu writing. So, in this module, you will learn how to create delicious and beautiful dishes that fit a fine dining environment and impress the luxury diner. In a simulated kitchen and restaurant environment, you will compose menus and present fine dining cuisine and cooking styles from classical to fusion cuisines. This is where your cooking will be elevated to gourmet levels.

Gourmet Dessert Creations

Gourmet dessert is a luxury art form and this module combines the knowledge and critical understanding of how confectionary forms a specialised part of the culinary industry. You will create, present and evaluate gourmet desserts by applying a wide range of tools, techniques and skills. This way you will generate novel and innovative creations, and turn your desserts into art.

The Cutting-Edge Chef

Learn to present your dishes at a gourmet style level and still give value to each ingredient and its origins while uplifting your creations with additional flavour combinations. Discover the secrets of food styling and photography and explore the art and science of food. Local farm-to-table experiences will give you an insight into how local dairy, fruit and grain are sourced and why this has become such a global trend in the past few years. Wine and food pairing exercises will help develop your palate and allow you to come up with wine and food tasting menus to rival the gourmet temples around the globe.
CULINARY ARTS – LE BOUVERET CAMPUS

Location
Set on the shores of Lake Geneva, in French-speaking Switzerland, this modern campus is an hour’s drive from Geneva Airport and a five minute drive from the French border. Le Bouveret offers a peaceful and idyllic escape, with all amenities within a five to ten minute walk.

During the summer months, cross the road to jump straight in the lake, partake in paddle boarding, hire a boat, or hop on board a paddle steamer to visit nearby cities, including Geneva, Lausanne (home of the International Olympic Museum), Montreux (host of the Montreux Jazz Festival – Quincy Jones’ second home!), Vevey (longterm home of Charlie Chaplin and the original site of creation of milk chocolate), and Evian-les-Bains (home to the world-famous drinking water).

Facilities
Equipped with state-of-the-art kitchens and a large dining hall overlooking Lake Geneva, our Le Bouveret campus is also home to our new Apicius building. It includes a Moët Hennessy sky lounge, rooftop herb garden, 5 training kitchens and a “From Farm to Table” interactive dining experience.

Accommodation
Each modern and comfortable room is based on campus, with three meals a day (brunch and dinner at weekends) included so you can focus your time on learning and exploring.

Various room options are available, from single superior deluxe to double standard – please consult the application package for full details.

Shared Campus
Le Bouveret also shares a campus with its sister hospitality school, César Ritz Colleges Switzerland. Offering 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, the hospitality students regularly organise events. This is the perfect opportunity for Culinary Arts Academy Switzerland students to gain additional kitchen experience, preparing for beautiful, high-quality events.
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.
Explore the world of European pastry and chocolate arts in Switzerland - the birthplace of milk chocolate. Set on the shores of Lake Lucerne, with the Swiss Alps a stone’s throw away, this former Grand Hotel is situated at the end of Lucerne’s pedestrian shopping area – as Switzerland’s most popular tourist destination there are plenty of shops, restaurants and activities for time spent outside of the kitchen. As a historic building, our hotel campus offers a unique environment to live and learn, steeped in the heritage of Swiss Hospitality tradition.

PASTRY & CHOCOLATE ARTS – LUCERNE CAMPUS

CHEF PATRICK DIETHELM
Executive Chef

A culinary Olympic champion and gold medal winning team coach of the Swiss Culinary Junior National Team, Chef Patrick Diethelm brings an impressive career history to his kitchen. After 3 years of training through a Swiss apprenticeship at the Hotel Sonne in his hometown, he launched a career that took him around the world sharpening his teeth at top restaurants and hotels through the Caribbean, Thailand, Hong Kong, China, Australia New Zealand, Mexico, Indonesia, India, Malaysia, Singapore and more.

Chef Patrick is a member of several culinary organizations including the World Association of Chefs Societies. In 2003 he was elected board member of the Swiss Chefs Society and in 2006, he was elected Project Team Leader, representing the National Chefs Association and Chefs Union for the new Swiss Chefs apprenticeship programme, “Neue Schweizer Kochlehre 2010 – 2020.”

CHEF FOTIS KEFALAKIS

Chef Fotis Kefalakis grew up in the family pastry business gaining his first experiences in a pastry factory owned by his uncle. After completing his pastry diploma, he worked his way across Australia, USA, UK and Greece. With 17 years’ experience as a pastry chef in 5 star hotels, fine dining restaurants, pastry shops and 7 star cruise ships, the logical next professional step for him is to share his knowledge and skills to others passionate for pastry and chocolate arts.

CHEF DANIEL BENNER

Specialising in intricate customized wedding cakes, pastry and confectionary, Chef Daniel Benner started his career with a 3-year apprenticeship in Germany. Today, he brings to the classroom over 20 years of experience working as an Executive Pastry Chef in 5 star establishments across Asia, Middle East and Europe.

CHEF VOLKER MÜLLER

The 2010 Pastry Chef of the Year by Nürnberger Abendzeitung’, Chef Volker Müller has over 20 years of experience in the industry. Educated in Germany, Chef Müller’s experience includes managing his own chocolate and confectionary business and has worked his way through the United States and Norway at boutique pastry shops specializing in organic handmade pastries.

CHEF GRAHAM SUTHERLAND

Chef Graham Sutherland, a graduate from the Aberdeen Technical College, Scotland is a seasoned Pastry Chef with 20+ years of experience as Head Pastry Chef from 2 Michelin star Restaurants to 5 Star Luxury Hotels and Luxury Catering businesses. Having worked around Europe and North America, he specialises in chocolate arts and creating exclusive innovative luxury plated desserts and Petit Fours. A successful entrepreneur, he is also the owner of artisanal chocolate company Sutherland and Morrison Hand-made Truffles.
SWISS GRAND DIPLOMA IN
PASTRY & CHOCOLATE ARTS

Overview

Location: Lucerne Campus
Swiss Grand Diploma: 3 terms
Full Course Duration: 33 weeks
Term Duration: 11 weeks
Kitchen Hours: +/- 20 hours/week

Each term is eleven weeks long, and includes three themed modules. If you would like to take the first step into the world of Culinary Arts, spend 11 weeks studying the fundamental techniques, based on the Richemont teachings. Should you wish to continue, each term can be combined, adding up to a 33 week course and a Swiss Grand Diploma.

Each week includes approximately 20 hours of kitchen time, plus practice sessions. Our experienced and decorated chef instructors teach culinary demonstrations in front of the class to explain each technique. Students then practice the techniques learnt during the demonstration at an individual workstation with guidance every step of the way. While a kitchen is a disciplined environment, the teaching style remains approachable and light-hearted.

For students who enroll and complete at least two terms consecutively qualify for a paid full-time internship in Switzerland. For those students, language courses will become a mandatory part of the programme (French/German), to prepare them for internship placement.

Certificate in Pastry and Baking

This first of the three building blocks combines the skills of both a baker and a pastry chef. You will be introduced to the art and science of baking and pastry, learning through practical hands-on classes how to create a variety of doughs, breads, biscuits, cookies, tarts, pies, cakes and savoury items. Then, you will start to develop skills including advanced bread making techniques and traditional cake preparation. You will go on to create hot and cold desserts suitable for a restaurant, dessert trolley or buffet. Combined with traditional decoration and presentation schemes the skills you acquire will give you an extensive range of abilities with which to start the second stage of the programme.

Traditional Swiss & European Pastry

This module allows you to discover the secrets of traditional Swiss and European pastry art. Working on creams and fillings as well as cakes, tarts and pies, or biscuits and cookies, you will discover hundreds of years of baking and pastry tradition and history.

Artisan Bakery

Artisan or artisanal bread is made by artisan bakers using the best local ingredients with traditional techniques. This form of baking takes time and effort and there are no shortcuts. Some of these breads require several hours of labour while others can take several days or even weeks. Artisan breads have incredibly unique flavours and textures that may not be found in regular supermarket breads. This module explores the science of pastry ABC, while also covering breads, Danish pastries and savoury bakes.

From Farm to Table

The global environmental awakening has paved the way for the global farm-to-table movement for sustainable food supply. Working with seasonal local ingredients requires a wide set of skills, techniques as well as creativity. This module will give you an insight into the farm-to-table movement and how local dairy, fruit and grains are sourced from local farmer’s markets and how they are used for seasonal menu planning. In this practical module, you will learn the skills to work with those specific ingredients and you will experience a guided local farmer’s market trip.

AWARD: CERTIFICATE IN PASTRY AND BAKING

This first of the three building blocks combines the skills of both a baker and a pastry chef. You will be introduced to the art and science of baking and pastry, learning through practical hands-on classes how to create a variety of doughs, breads, biscuits, cookies, tarts, pies, cakes and savoury items. Then, you will start to develop skills including advanced bread making techniques and traditional cake preparation. You will go on to create hot and cold desserts suitable for a restaurant, dessert trolley or buffet. Combined with traditional decoration and presentation schemes the skills you acquire will give you an extensive range of abilities with which to start the second stage of the programme.

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AWARD: CERTIFICATE IN PASTRY AND BAKING
Diploma in Pastry & Chocolate Arts

Discover the trade secrets behind making impressive unique chocolates and truffles, from learning how to crystallise chocolate to the finishing touches. Learn about the origins of chocolate from bean to bar, to really get to grips with the workings of chocolate. The exposure to industry products and current trends, topped up with a chocolate factory visit, will enhance your learning experience. Using advanced skills and techniques, you will be introduced to praline making, dessert plating and to producing cakes served in restaurants, on buffets, and for catering. The hands-on experience focuses on the preparation of confectionery products, international desserts, modern cake designs and advanced decorations as well as the latest vegan and dietary specialties. A workshop with a guest chef also exposes students to current industry trends.

From Cocoa Bean to Chocolate Bar

Most people know the satisfaction of taking a big bite off their favourite chocolate bar, but very few appreciate the painstaking journey this small cocoa bean has undertaken from ancient times until today. Originally restricted to deities of ancient Mayan culture in South America, chocolate is today one of our most beloved sweets. Using your previously acquired pastry knowledge and techniques, you will learn how to turn this ‘divine’ bean into chocolate bars, truffles and pralines.

Modern Desserts

In this course module, you will learn how to produce ice creams and sorbets, and to create hot, cold, and frozen desserts, parfaits, soufflés. You will familiarise yourself with the flavour and texture combinations of outstanding plated desserts. Learning how to use all five senses for evaluation, you will come up with your own stunning creations.

Vegetarian, Vegan & Dietary Trends

Dietary restrictions, be it by choice or by health, are an important consideration for any chef. This module focuses on the impact clientele have on menu development. As you learn more about the effect of dietary restrictions in the kitchen, this module will provide you with knowledge, ideas and techniques to help inspire you to create an adapted menu for dietary needs.

Swiss Grand Diploma in Pastry & Chocolate Arts

This programme will allow you to show your innovative and artistic side by creating chocolate, pastillage and sugar showpieces, applying advanced molecular techniques in combination with modern decoration and presentation schemes. The fundamentals of understanding pastry business concepts are laid down through topics of sensory development, food pairing, and market research. Applying a variety of advanced techniques, you will prepare high-end pastry creations, while discovering 3D printing and the most recent kitchen processes. During the final weeks of the programme, you will demonstrate your skills, knowledge and sense of artistry in different categories of our Pastry & Chocolate Master Challenge, judged by a board of experts. Your luxury pastry creation together with your final ‘Show Stopper’ chocolate piece will crown your pastry & chocolate journey.

From Idea to Masterpiece

Every masterpiece needs an initial idea, but not every idea becomes a masterpiece. From chocolate and pastillage to sugar work, this module will take your pastry and chocolate skills to a new level of excellence. Building on the skills and knowledge you acquired throughout the certificate and diploma programmes, you will now learn the master skills to turn your chocolate and pastry ideas into reality.

Industry Trends & Concepts

Trends in bread, bakery and pastry innovation tend to be heavily related to health, pleasure, and convenience factors. This module analyzes how culinary trends are influencing product innovation in the baking and pastry industry. Looking at sensory development, food pairing, 3D printing and advanced molecular techniques, will help you get an insight into trends and concepts within this exciting industry.

AWARD: SWISS GRAND DIPLOMA IN PASTRY & CHOCOLATE ARTS

Innovative Showroom Excellence

This capstone module ends in the culmination of everything you have learnt during the full Swiss Grand Diploma. You will integrate and demonstrate your practical and theoretical knowledge as you set out for the final Pastry & Chocolate Master Challenge. From week to week, you will be stepping up to your highest level of artistry and mastery before your luxury pastry creation together with your final ‘Show Stopper’ chocolate piece will stand out of the crowd and wow the jury members of the board of experts.

Vegetarian, Vegan & Dietary Trends

Dietary restrictions, be it by choice or by health, are an important consideration for any chef. This module focuses on the impact clientele have on menu development. As you learn more about the effect of dietary restrictions in the kitchen, this module will provide you with knowledge, ideas and techniques to help inspire you to create an adapted menu for dietary needs.

AWARD: DIPLOMA IN PASTRY & CHOCOLATE ARTS

Creating the chocolate cogwheel (Chocolate Masterclass with Guest Chef Martin Clifffen)

Designing a chocolate watch (Chocolate Masterclass with Guest Chef Martin Clifffen)

The final result (Chocolate Masterclass with Guest Chef Martin Clifffen)

Student working with Swiss chocolate

Creating the chocolate cogwheel (Chocolate Masterclass with Guest Chef Martin Clifffen)
CHOCOLATE & PASTRY – LUCERNE CAMPUS

Location
Set on the shores of Lake Lucerne, this beautiful campus in German-speaking Switzerland offers an unforgettable experience. With all of the advantages of a city on its doorstep, it is equally easy to escape to the Swiss countryside on foot, by train or by boat! Easily accessible from Zurich airport, Lucerne is the most popular summer tourist destination in Switzerland.

Days off offer possibilities of day trips to Bern, Zurich and Geneva, or enjoy weekends away to Paris, Milan and London. Alternatively, take the chance to treat yourself to a luxury spa day at the Alpine Spa - Bürgenstock Resort or visit the Hammetschwand lift – the highest outdoor elevator in Europe.

Facilities
With dedicated pastry and chocolate kitchens and a grand dining hall to host events and challenges, the grand hotel atmosphere combined with a professional culinary environment will prepare you for any future endeavours.

Accommodation
Each modern and comfortable room is based on campus, with three meals a day (brunch and dinner at weekends) included so you can focus your time on learning and exploring. Various room options are available, from single superior deluxe to double standard – please consult the application package for full details.

Shared Campus
Lucerne also shares a campus with its sister hospitality school, César Ritz Colleges Switzerland. Offering 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, the hospitality students regularly organise events. This is the perfect opportunity for Culinary Arts Academy Switzerland students to gain additional kitchen experience, preparing for beautiful, high-quality events.
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.

INTERNERNSHIP 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 Châteauvieux, 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 Marquis, Dubai, UAE
• Ritz Carlton Hotel, Manpasa, Bali Indonesia
• Castello Banfi, Moltancino, Siena Italy
• Schloss Elmau, Germany
INTERNERNSHIP AND CAREER OFFICE

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 of our students a five-star service.

We empower our students’ career development by providing them with the tools to be successful – interview practice, CV guidance, one-on-one coaching.

We enhance the quality of each student’s search with tailored career opportunities – through our alumni recruitment platform, accessed by all of our partners.

We engage with members of our community (students, parents, faculty, alumni, corporate partners) to nurture key relationships – ensuring that you have the biggest network made available to you.

Career Advice
Each 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 strengths.

International Recruitment Forum
Our twice-yearly event 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 for internships, trainee positions, and full-time jobs.

Global Alumni
With 32 chapter presidents and more than 22,000 alumni members, we have one of the largest global hospitality alumni networks. From your first day with us, benefit from this extensive network to gain experience and ask for advice.

OUR PARTNERS
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 Day 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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