



CREATE AND ENHANCE YOUR CULINARY PASSION

*"At the Culinary Arts Academy Switzerland,
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



BACHELOR DEGREE

CULINARY ARTS

Choose the study duration that suits your needs; consider the Foundation degree if you want to acquire solid culinary knowledge and skills. For aspiring chefs, managers and entrepreneurs, the more in-depth Bachelor degree will help fast track your career options. The Culinary Arts Academy Switzerland combines small hands-on classes and the personal attention of internationally experienced chef instructors with the opportunity to develop your leadership skills. The perfect recipe for a successful and creative culinary career!

Year 1

Professional Centre
Le Bouveret Campus

Term 1 (11 weeks)

- **Introduction to Culinary Arts***
 - Product Knowledge & Handling
 - Culinary Techniques 1
- **The Art & Science of Food***
 - Evolution of Food & Nutrition
 - Hygiene & Sanitation
- **French Language Level 1**

Term 2 (11 weeks)

- **Introduction to Kitchen Management**
- **Best of European Cuisines***
 - European Cuisine
 - Culinary Techniques 2
- **Baking & Pastry Arts 1**
- **French Language Level 2**

Term 3 (11 weeks)

- **Kitchen Operations Management***
 - Practical Kitchen Management
 - Culinary Techniques 3
- **Buffet Preparation & Presentation**
- **Art & Science of Wine & Beverages**
- **French Language Level 3**

Six-month paid internship
in Switzerland



Swiss Advanced
Certificate in Culinary Arts



Certificate in
Higher Education **

**In partnership with



Year 2

Professional Centre
Le Bouveret Campus

Term 4 (11 weeks)

- **Cuisines from Classical to Fusion***
 - International Cuisines
 - Culinary Techniques 4
- **Baking & Pastry Arts 2**
- **Food & Beverage Management**
- **Organizational Management***
 - Organizational Behaviour
 - Marketing

Term 5 (11 weeks)

- **Advanced Food Concepts***
 - Menu Planning, Costing & Control
 - Culinary Techniques 5
- **Restaurant Service & Management**
- **Business & Legal Environment***
 - Hospitality Law
 - Entrepreneurship

Six-month paid internship



Swiss Higher Diploma
in Culinary Studies



Foundation Degree
Culinary Arts **

Year 3

Professional Centre
Le Bouveret Campus

Term 6 (11 weeks)

- **Food Trends & Gastronomy***
- **Food on the Move***
- **Elective (select one)***
 - International Baking & Pastry
 - Sugar Art & Confectionery

Term 7 (11 weeks)

- **Food Styling***
 - Photography & Media
 - International Wine & Food Matching
- **Culinary Concepts Project**

* Double module



Bachelor (BA)
Culinary Arts **



www.culinaryarts.ch