



ENTREPRENEURSHIP MEETS CULINARY ARTS: THE PERFECT RECIPE FOR SUCCESS

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, Ritz Escoffier, Mane and Alessi) 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 professional diploma to a three-year 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 3 academic terms (3 x 11 weeks)	Internship: Worldwide or paid in Switzerland (4-6 months)	Le Bouveret campus 2 academic terms (2 x 11 weeks)	Internship: Worldwide or paid in Switzerland (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

MASTER OF INTERNATIONAL BUSINESS IN CULINARY MANAGEMENT

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

ADVANCED PROFESSIONAL DIPLOMA IN SWISS PASTRY AND CHOCOLATE ARTS

YEAR 1		YEAR 2			
Lucerne campus 2 academic terms (2 x 11 weeks)	Internship: Worldwide or paid in Switzerland (4-6 months)	Lucerne Campus 1 academic term (11 weeks)	Lucerne Campus 1 academic term (11 weeks)	One-week field trip to Ritz Escoffier Culinary School	Internship: Worldwide or paid in Switzerland (4-6 months)
Certificate in Swiss Pastry and Chocolate Arts		Professional Diploma	Advanced Professional Diploma in Swiss Pastry and Chocolate Arts		



The Bachelor of Arts (Honours) degree in Culinary Arts is validated by the University of Derby (UK).

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



Our industry partnerships strengthens students' learning experience by exposing them to international industry insights and expertise.



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Culinary Arts Academy Switzerland is recognised and certified by:



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