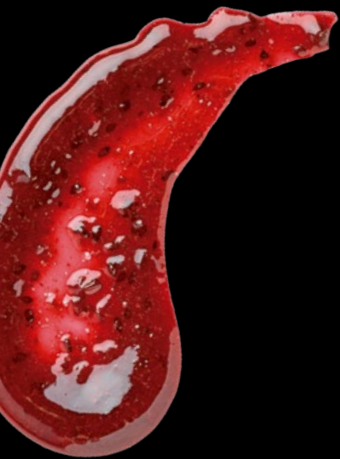




CULINARY ARTS
ACADEMY
SWITZERLAND



PASSION *for* FOOD,
CAREER *for* LIFE

2022-2023

Why study in Switzerland?

Bring your dreams to life in Switzerland
p. 6

Culinary legend, made in Switzerland
p. 10

Your learning experience

A creative approach to learning
p. 12

Bachelor of Arts
p. 18

Master of Arts
p. 22

Real-world experience with lifelong connections
p. 24

A global community
p. 28

Live well, learn well

Student life
p. 30

Explore your next steps
p. 34

"MANY *of our*
STUDENTS GO ON
to ESTABLISH *their*
OWN BUSINESSES"



Culinary Arts Academy Switzerland began as a single pink building. It was founded as an extension of the hospitality education already on offer at our sister school, César Ritz Colleges Switzerland, and quickly outgrew its original facility.

We became increasingly aware that we needed to meet the growing demand for culinary training and have never looked back. Since its establishment in 2006, our school has grown to include cutting-edge facilities across two campuses and a student body that has steadily increased each year. In 2022, we were ranked 8th in the world for the study of Hospitality & Leisure Management (QS Rankings) and we continue to be the best culinary school in Switzerland.



Tanja Florenthal
Dean

Many of our students go on to establish their own businesses, and it's our goal to give them the tools they need to thrive. We combine hands-on learning with a clear focus on helping our students grow as people, entrepreneurs, and leaders. Hearing about the success of our students as they transform their dreams into realities never ceases to delight and make us proud.

Come join us, and turn your passion for food into the career of your dreams!

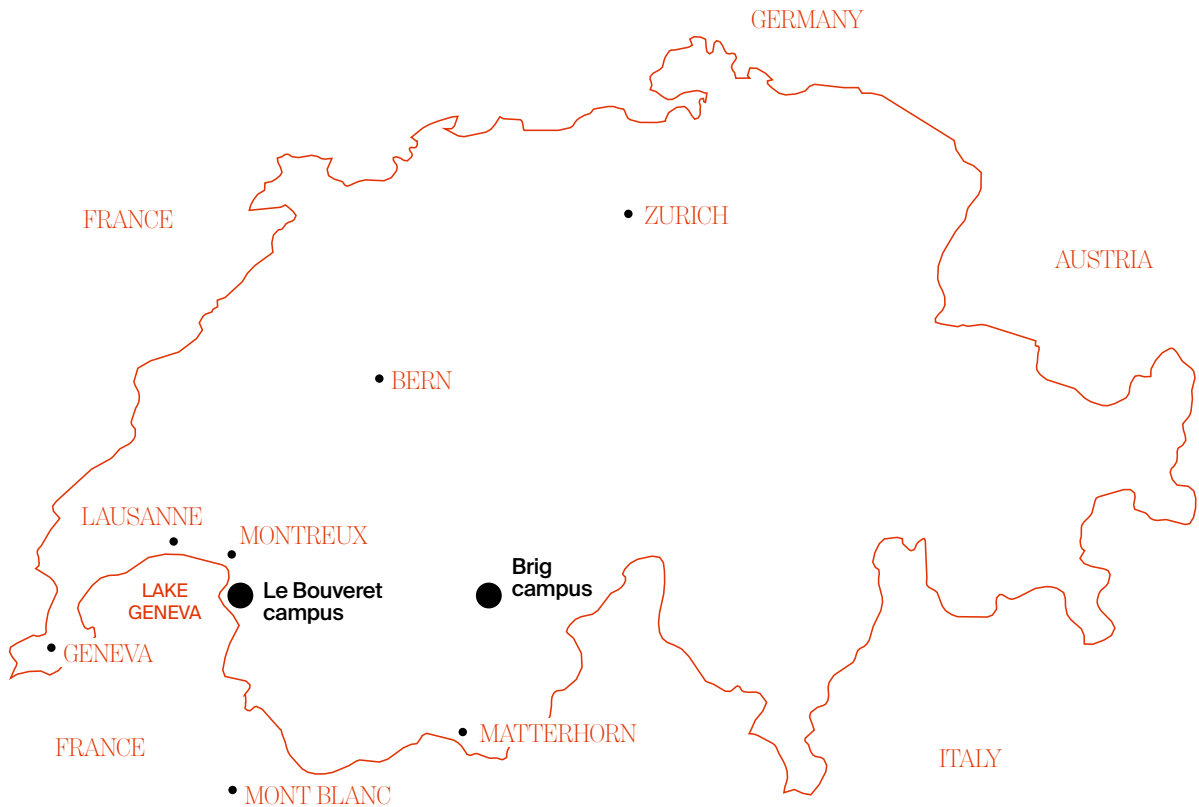
BRING *your* DREAMS *to* LIFE *in* SWITZERLAND



Switzerland boasts a cosmopolitan environment which makes it attractive for students of higher education institutions. You will interact with people from all over the world, while gaining exposure to the local language (Switzerland has four) and culture, even if English is the language of study. This multicultural environment will equip you with life skills that will prove invaluable throughout your career.

Lake Geneva, with the village of
Le Bouveret, home to one of our
campuses, in the background.





Located in the heart of Europe, Switzerland is a well-known destination, respected and celebrated around the world. With its rich culinary heritage, high standard of vocational training, and many world-famous chefs, Switzerland is the perfect place for you to study culinary arts.

Culinary paradise

Swiss cuisine is a unique fusion of flavors and techniques from surrounding countries, perfected to reach the high standards of quality the country is known for. It's no surprise then that one can find over 120 Michelin-starred restaurants in such a small territory, making it the country with the highest density of top-class restaurants, per capita, in the world.

The country boasts world-famous chocolates known for their exquisite taste and over 450 varieties of cheese. In fact, no other country in the world consumes as much chocolate as Switzerland—over 10 kg per person each year.

While the Swiss love for chocolate and cheese may be unparalleled, they are also listed among the top five healthiest populations, according to Bloomberg's Global Health Index for 2022.



Excelling across sectors

Switzerland's cultural contributions are disproportionate to its small size, and its strong economy is powered by a highly developed service sector led by financial services and a high-tech manufacturing industry.

Switzerland rises to the top of lists such as:

- Most Nobel Prizes won per capita
- Most patents registered per capita
- In the top 10 safest and most crime-free countries
- Most business friendly country (US News & World Report, 2022)
- N°1 country in the world to achieve career goals (Educations.com, 2022)

Topping the list for higher education

On the global education scene, Switzerland continues to be the best country to study hospitality management, with seven of the top 10 schools all found within its borders.

With Swiss excellence and *savoir faire* at the heart of everything we do, you will graduate ready to succeed in your future culinary career.

As a school, we are ranked 8th in the world for Hospitality and Leisure Management by the QS World University Rankings.

“I always had an interest in European cuisines, so it was another reason to study in Switzerland. Learning directly from European chefs gave me the knowledge and confidence to specialize in European-style food.”

Chef Siddharth Chogle, India

2016 graduate
Food Consultant
RT Hospitality Services

CULINARY LEGEND, MADE *in* SWITZERLAND



Anton Mosimann OBE
Honorary dean
Culinary icon

Chef Anton Mosimann is a world-renowned Swiss chef whose name is synonymous with *Cuisine Naturelle*, an innovative union of healthy eating and using the finest and freshest ingredients. His many awards and honors stand as a testament to the phenomenal success of a man who has built an extraordinary culinary career through his desire to share his love of good food with others.

“Culinary Arts Academy Switzerland and I share the same values and requirements for excellence, so it is to my partner of choice that I have entrusted a large part of my collection, built up over the course of my career. I feel deeply connected to this region, and I am particularly pleased to be able to place this important piece of Swiss heritage in a dedicated area belonging to one of the most prestigious culinary schools in the world.”



In 2021, Chef Mosimann was named honorary dean of Culinary Arts Academy in recognition of his exceptional career and unconditional commitment to young talent.



Through his personal collection of memorabilia, historic cookbooks, menus from around the world, and recipes, Chef Mosimann's collection offers a unique insight into the world of culinary arts.

At the age of 25, Chef Mosimann was one of the youngest chefs to receive the coveted *Chef de Cuisine* Diploma. At 28, he was appointed *Maître Chef des Cuisines* at the Dorchester Hotel in London. During his 13-year tenure, he was awarded two Michelin stars. He has led the culinary teams who have served five British Prime Ministers, from Margaret Thatcher to David Cameron, as well as four generations of the British royal family.

Since October 1989, Chef Mosimann has run Mosimann's, an exclusive dining club in London, which successfully unites passion for good food and fine wine. In 2004, he was awarded Most Excellent Order of the British Empire for his services to the tourism and food industries.

Our campus in Le Bouveret is home to The Mosimann Collection, which hosts works of art from the chef's private collection of cookbooks dating back to the 15th century, and a fascinating collection of photographs and menus. The collection also showcases the numerous awards, gold medals, and diplomas Chef Mosimann has received throughout his career.

A CREATIVE APPROACH *to* LEARNING

A vertical orange line that starts below the word 'LEARNING' and extends downwards, ending just above the paragraph below.

Your educational journey with us extends far beyond the classroom and training kitchen. At Culinary Arts Academy Switzerland, we value learning by doing and take a hands-on, dynamic, and creative approach to education.



Throughout your studies, real-life projects will form an essential part of your curriculum. You will have ample opportunities to develop your skills through masterclasses and excursions to local businesses. We believe that learning through experience is the best approach to education—role play, gamification, even using Lego to develop your leadership style are just some of the ways you will be engaged in your learning.

Experiential learning requires you to reflect on your own learning processes and understand how to apply it to your future career. For example, case studies with MANE, one of the world's leading companies in flavors and fragrances, will challenge you to develop fragrances or find solutions for the global food industry.



“At Culinary Arts Academy Switzerland, I learned how to think for myself and come to the answers on my own. I didn’t just learn how to cook, I also learned a lot about business and hospitality.”

Lavr Kozlov

Russia

2019 graduate

Entrepreneur

Hone your craft in state-of-the-art kitchens that most chefs can only dream of. Every aspect of our learning environment is designed to inform and inspire, from our cutting-edge facilities and interactive learning tools, to a 100-seat training restaurant. With spaces uniquely tailored for different stages of culinary development, you'll learn every aspect of working in and managing a professional kitchen.



Learn how to cook in front of guests in our **#foodinspired** kitchen.



At **Alpina**, a restaurant open to a paying public, students create the menu entirely on their own and choose the right wine pairings.

Apicius

Situated on our campus in Le Bouveret, the Apicius culinary center has been designed with the student experience in mind. The five-story building includes seven state-of-the-art professional kitchens, each dedicated to a specific stage of culinary development and equipped with individual workstations. You will learn how to cook in front of guests, present the menu, serve, and handle guest requests.

Restaurant Alpina

Students in their final term of the bachelor's program have a one-of-a-kind opportunity to run a restaurant, open to paying customers.

As part of their Food & Beverage Concept Management class, they create their very own menu featuring local ingredients but with an international twist. They are then placed at the helm of the restaurant located in downtown Brig, either in the kitchen or serving the customers.

Investing in the future

We strive to provide the best education in culinary and pastry arts while minimizing our environmental impact. To achieve this, we've designed our kitchen facilities to the highest standards in regards to delivery, storage, inventory, and production so that food, water, and waste are managed efficiently. In fact, all food waste from our culinary students is used to make biofuel.

Sustainability best practices are built into the curriculum so you learn how to apply sustainability principles to your future career. Day-to-day, we prioritize locally sourced ingredients and home-grown herbs in our classes and include modules such as foraging and beekeeping, which nurture a respect for the environment, biodiversity, and traditional practices. You will even learn to make your own soap, which helps to reduce the use of chemicals that are harsh on the environment.

In 2021, our Le Bouveret campus, shared with César Ritz Colleges Switzerland, became the first hospitality school in the world to be certified by Green Globe—the highest standard for sustainability.

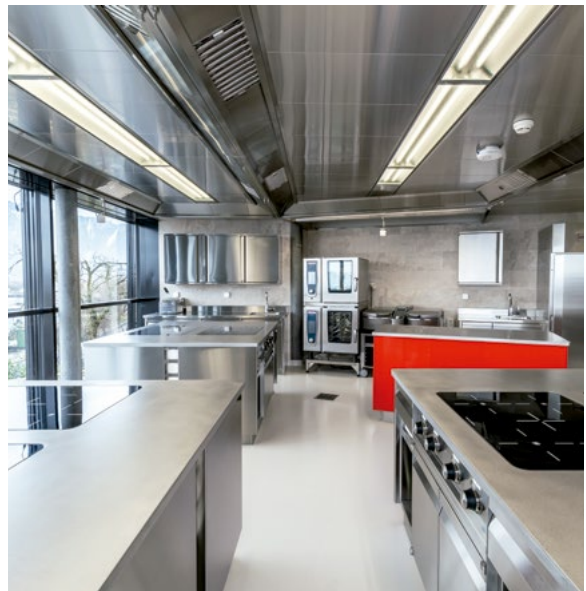


Each year, our 250,000 bees produce 100 kg of honey on our campus in Le Bouveret.

Learn from the best

Our world-class instructors have worked in Michelin-starred restaurants and have even cooked for royalty. Our curriculum is influenced and delivered by the best to provide expertise, inspiration, and support throughout your culinary journey.

Drawing inspiration from the great names in Swiss gastronomy such as Irma Dütsch, Anton Mosimann, Franck Giovannini, and Pauli, you will learn from culinary legends whose experience and awareness of the latest industry trends prepare students for future success.



Our Pietro Leeman application kitchen is named after the Swiss chef whose vegetarian restaurant was the first in Europe to receive a Michelin star.

Alain Müller

Assistant Dean

Alain Müller has over 30 years' experience in the culinary industry and education field. His rich experience includes the 2006 Winter Olympics in Turin, Italy.

Alain joined César Ritz Colleges Switzerland in 1994, and played a key part in the creation and development of Culinary Arts Academy Switzerland in 2006, taking it from only six students at its beginning to over 200 new students each year.

He was awarded the STR Global "Bridging the Gap" Award 2016 in recognition of significant contributions to bridging the gap between academia and the industry.



Alain Müller

Alain Müller
Assistant Dean



Guest Chef Laurent Suaudeau, an award-winning French chef and founder of São Paulo's first culinary school.



Guest Chef Toshio Tanahashi from Japan shares his passion for shojin-ryori, an entirely vegetarian Buddhist cuisine.



Guest Chef Vladimir Mukhin is the chef of Moscow's renowned White Rabbit, n°15 of the world's top 50 restaurants.

Distinguished Chef Series

As part of our Distinguished Chef Series, highly reputable chefs come to give a guest lecture and prepare an exclusive dinner with students. Chefs from nearly every region in the world share their life stories, tips, and adventures, and inspire students to follow their passion. The dinner is a privileged opportunity for students to shadow a leading chef and to see first-hand how an exclusive dinner is prepared.



A RECIPE FOR SUCCESS

BACHELOR *of* ARTS



Graduate after a year
with a Swiss Grand
Diploma in one of
three pathways

Complete the whole
program and get your
bachelor's degree

Spend over
1,100 hours
in the kitchen

Explore this exciting culinary program that equips you with the practical skills you need to be a top chef and the entrepreneurial know-how to launch your own business. Choose between pathways in Culinary Arts, Pastry & Chocolate Arts, and Vegetarian Culinary Arts. Graduate after a year of vocational training with a Swiss Grand Diploma in your chosen pathway, or pursue the full three years for a bachelor's degree.

YEAR 1:

ACQUIRE THE SKILL—LE BOUVERET

This first year is vocational in nature with more than half of your time spent in the kitchen. Each of the pathways provides you with a well-rounded culinary education, topped off with an internship.

Pathway in Culinary Arts

Acquire basic cooking skills and foundational culinary arts know-how.

Graduate with a
**Swiss Grand Diploma
in Culinary Arts**



TERM 1 (11 WEEKS) Fundamentals

Fundamentals of Classical Cooking
Food Safety and Sanitation
Introduction to Industry Experience
French or German



TERM 2 (11 WEEKS) European Cuisine

Cuisines of Europe
Taste through Time: Cultures and History of European Gastronomy
Introduction to Baking and Pastry Arts
Nutrition, Health, and Special Diets
Business Communication
French or German

**Optional worldwide internship for
Swiss Grand Diploma pathway
(4–6 months)**

TERM 3 (11 WEEKS) World Cuisine

Cuisines of the World
The World of *Garde Manger*
Taste through Time: Cultures and History of World Gastronomy
Kitchen Management and Leadership
French or German

**Worldwide internship for the
bachelor's pathway
(4–6 months)**

Pathway in Pastry & Chocolate Arts

Discover the art and science of baking bread and making cakes.

Graduate with a
**Swiss Grand Diploma
in Pastry &
Chocolate Arts**



TERM 1 (11 WEEKS) Fundamentals

Fundamentals of Classical Baking and Pastry
Food Safety and Sanitation
Introduction to Industry Experience
French or German



TERM 2 (11 WEEKS) Gourmet

Chocolate Arts and Modern Desserts
Taste through Time: History and Culture of Pastry & Chocolate Arts
Nutrition, Health, and Special Diets
Business Communication
French or German

**Optional worldwide internship for
Swiss Grand Diploma pathway
(4–6 months)**

TERM 3 (11 WEEKS) Excellence

From Concept to Masterpiece—Practical
From Concept to Masterpiece—Theory
Baking and Pastry: Trends, Concepts, and Innovations
Kitchen Management and Leadership
French or German

**Worldwide internship for the
bachelor's pathway
(4–6 months)**

Pathway in Vegetarian Culinary Arts

Explore the health benefits of vegetarian cuisine and learn how to master presentation, substitute ingredients, and create menus.

Graduate with a
**Swiss Grand Diploma
in Vegetarian
Culinary Arts**



TERM 1 (11 WEEKS) Fundamentals

Fundamentals of Vegetarian and Plant-Based Cooking
Food Safety and Sanitation
Introduction to Industry Experience
French or German



TERM 2 (11 WEEKS) World cuisine

Vegetarian Cuisines of the World
Taste through Time: History and Culture of Vegetarian Cuisines and Plant-Based Diets
Introduction to Vegan Baking and Pastry Arts
Nutrition, Health, and Special Diets
Business Communication
French or German

**Optional worldwide internship for
Swiss Grand Diploma pathway
(4–6 months)**

TERM 3 (11 WEEKS) Gourmet

Vegetarian and Plant-Based Gourmet Cuisine
Vegan Dessert Creations
Vegetarian Culinary Trends: Whole Foods, Sustainability, and Beyond
Kitchen Management and Leadership Training
French or German

**Worldwide internship for the
bachelor's pathway
(4–6 months)**

Pathway in Culinary Arts

Master the art of fine dining and advanced cooking techniques.

*Graduate with a
Swiss Higher Diploma
in Culinary Arts*

TERM 4 (11 WEEKS)

Fine Dining Cooking—Practical

Fine Dining Cooking—Theory

Restaurant Service and Management

Wine, Beverage, and Mixology
(in collaboration with Ritz Paris)

Advanced Baking and Pastry
(in collaboration with Ritz Paris)

TERM 5 (11 WEEKS)

Innovative Gourmet Cooking—Practical

Innovative Gourmet Cooking—Theory

The World of Chocolate Arts

Food Product Development

Applied Research

**Worldwide internship
(4–6 months)**



Pathway in Pastry & Chocolate Arts

Master the art of innovative gourmet pastry and desserts.

*Graduate with a
Swiss Higher Diploma in Pastry
& Chocolate Arts*

TERM 4 (11 WEEKS)

Fine Dining: Pastry and Desserts—Practical

Fine Dining: Pastry and Desserts—Theory

Restaurant Service and Management

Wine, Beverage, and Mixology
(in collaboration with Ritz Paris)

Café and Bakery: Concepts and Management

TERM 5 (11 WEEKS)

Innovative Gourmet, Pastry, and Desserts—Practical

Innovative Gourmet, Pastry, and Desserts—Theory

Food Product Development

Café and Bakery: Catering

Applied Research

**Worldwide internship
(4–6 months)**



Pathway in Vegetarian Culinary Arts

Learn how to prepare gourmet vegetarian meals.

*Graduate with a
Swiss Higher Diploma
in Vegetarian Culinary Arts*

TERM 4 (11 WEEKS)

Vegetarian Fine Dining Cooking—Practical

Vegetarian Fine Dining Cooking—Theory

Restaurant Service and Management

Wine, Beverage, and Mixology
(in collaboration with Ritz Paris)

Advanced Vegan Baking and Pastry

TERM 5 (11 WEEKS)

Innovative Vegetarian Gourmet Cooking—Practical

Innovative Vegetarian Gourmet Cooking—Theory

The World of Chocolate Arts

Food Product Development

Applied Research

**Worldwide internship
(4–6 months)**



YEAR 3:

TAKE THE LEAD—BRIG

In your final year, take a step back from the kitchen and learn about the entrepreneurial side of the culinary world by learning how to realize an innovative food concept. All three pathways share the same courses.



TERM 6 (11 WEEKS)

Business Plan for the Entrepreneur 1

Culinary Tourism

Strategic Marketing for the Food Industry

Food in the Media

Culinary Events Management

TERM 7 (11 WEEKS)

Business Plan for the Entrepreneur 2

Food Philosophy

Food Trends

International Food and Wine Matching

Food & Beverage Concept Management

Graduate with a

Bachelor of International Business in chosen pathway, awarded by Culinary Arts Academy Switzerland and César Ritz Colleges Switzerland

Bachelor of Arts (Honours) in Culinary Arts, awarded by the University of Derby



The Swiss Higher Diploma and the Bachelor of International Business are recognized by the Canton of Valais (Switzerland).



SPICE UP YOUR CAREER

MASTER *of* ARTS



One-year
intensive
program

Unique industry
partnerships
and insights

Worldwide
internship
and career
opportunities

Perfect blend
of hands-on
learning
and theory

Over
250 hours
in the kitchen

Acquire the entrepreneurial skills you need to launch your own culinary business. The practical modules of this program are perfect if you're looking to shift careers into the world of culinary arts, and will provide you with the hands-on experience you need. As well as problem-solving, you'll develop soft skills such as creative thinking, cross-cultural collaboration, and emotional intelligence.

TERM 1 (11 WEEKS)

Food Culture and Culinary Trends

Leadership and People Management

Revenue and Performance Analysis in the Culinary Industry

Sustainability, Social Responsibility, and Ethics

Strategic Management in the Culinary Industry

Culinary Fundamentals and Food Safety—Practical

French or German

TERM 2 (11 WEEKS)

Creativity and Innovation

Events and Catering Management

Advanced Marketing for the Culinary Industry

Research Methods

Food Entrepreneurship and Business Start-up

International Cuisines—Practical

French or German



Consultancy project or formulation of business plan

This project gives you the flexibility to complete it on campus, during your internship, or from home.

Worldwide internship (4-6 months)

Graduate with a

**Master of International Business in
Culinary Business Management, awarded
by Culinary Arts Academy Switzerland and
César Ritz Colleges Switzerland**



**Master of Arts in
Culinary Business Management,
awarded by the University of Derby**



REAL-WORLD EXPERIENCE *with* LIFELONG CONNECTIONS



Our unique partnerships and internship opportunities open doors to some of the world's most celebrated kitchens. Get invaluable real-world experience, connect with people at the heart of the business, and learn from the culinary greats—both in the classroom and kitchen as well as in the workplace.

Increasing your employability

We prepare our students to be hands-on culinary innovators, self-starters, responsible leaders, and effective managers and team players—a real asset for your CV and of immense value in the professional world. The skills you will acquire at Culinary Arts Academy Switzerland will equip you for success within the culinary industry and beyond, and give you the knowledge and confidence to set up your own culinary enterprise.



“We strive for innovation and creativity within the food & beverage industry by sharing our know-how with the young and ambitious talents of tomorrow.”

Adrian Stadelmann

General Manager

Holy Cow! Gourmet Burgers, Switzerland

Our #foodinspired kitchen is where you will create innovative, gourmet dishes.



In our MANE food product development kitchen, named after one of our industry partners, your best culinary ideas will be tried and tested.



“We take part in the International Recruitment Forum as it is a unique opportunity to engage with talented young people from all over the world.”

Michel Gehrig
VP of Talent Development
Kempinski Hotels

Personalized career support

A dedicated career services team provides you with one-on-one coaching and practical input (from writing a CV to preparing for an interview) as you explore different career choices and prepare to put your skills into practice in some of the most celebrated kitchens around the world.

We will also help you identify your strengths and map out your steps after graduation, whether you are pursuing a graduate degree, stepping into the professional arena, or marking out a whole new path.

Internships

Through internships, you will have the opportunity to explore the world and work alongside culinary greats, gaining hands-on experience and putting your knowledge and skills into practice.

We send students to intern in five of the world's six best restaurants and to numerous Michelin-starred restaurants around the globe: Noma, White Rabbit, Frantzén, 11 Madison Park, and many more.

Partnering with the industry

Twice a year, you have exclusive access to the International Recruitment Forum, one of the largest career events in Europe, where you get the chance to attend career presentations, meet with recruiters from over 100 companies, and network with alumni.

Key partnerships with industry leaders and top chefs ensure that our programs remain relevant and reflect the latest trends and insights. Our industry partners contribute to the creation of academic programs, hold masterclasses in our state-of-the-art kitchens, give guest lectures on campus, and host visits to their premises to provide students additional insights into real-life operations in world-class kitchens.



A GLOBAL COMMUNITY



With 32 chapters and over 24,000 members, alumni from across all of Swiss Education Group schools have access to one of the largest hospitality networks in the world.

97%

OF STUDENTS
HIRED UPON
GRADUATION

90%

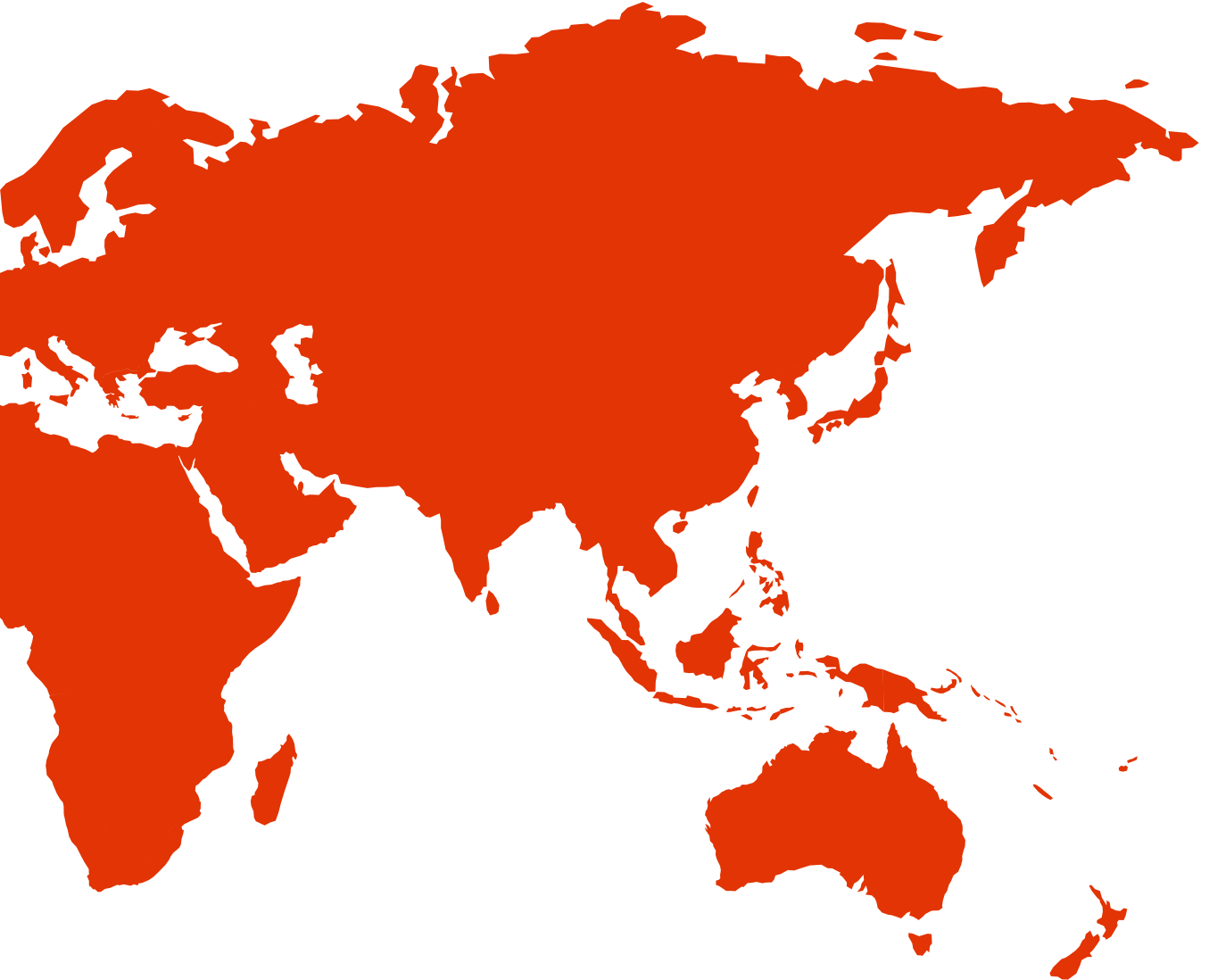
OF OUR ALUMNI
HOLD MANAGEMENT
POSITIONS OR HAVE
CREATED THEIR OWN
COMPANY WITHIN
FIVE YEARS
OF GRADUATION

70%

WORK IN THE
HOSPITALITY,
TOURISM, AND
CULINARY SECTORS

30%

WORK IN THE
CONSULTANCY,
EDUCATION,
FINANCE, AND
HEALTHCARE
SECTORS



GET NOTICED BY TOP
EMPLOYERS THROUGH
OUR CAREER PLATFORM
AND GAIN ACCESS
TO EXCLUSIVE JOB
OPPORTUNITIES

UP-TO-DATE NEWS
FROM YOUR ALMA
MATER AND THE
WIDER INDUSTRY

RECONNECT WITH
FORMER CLASSMATES
AND BUILD NEW
RELATIONSHIPS WITH
THE WIDER ALUMNI
NETWORK

EXCLUSIVE
ALUMNI OFFERS,
WEBINARS, AND CAREER
DEVELOPMENT
SUPPORT

STUDENT LIFE

Culinary Arts Academy Switzerland offers a unique, multi-campus experience. From the shores of Lake Geneva to the sunny Rhône Valley, our diverse campuses will provide you with a one-of-a-kind cultural experience and a true taste of the beauty that sets Switzerland apart.



Le Bouveret campus

Le Bouveret is a beautiful lakeside resort on the shores of Lake Geneva, minutes away from the French border, with breathtaking views of the Swiss Riviera and alpine foothills.

The campus is housed in three buildings, including a magnificent former hotel, and offers modern facilities that include 15 training kitchens. Relax with your classmates in the Underground, our student club, or cook a meal together in the “Atelier Culinaire”, our student kitchen where you can hone your culinary skills.





Brig campus

Nestled in the sunny Rhône Valley at the foot of the Alps in the beautiful Valais region, this German-speaking town and its surroundings offer a relaxed lifestyle and a host of activities to keep you entertained.

Themis & Xenius, the environmentally friendly student lodging, has 216 single deluxe rooms equipped with modern furniture. Fully-equipped kitchens are available in the accommodation buildings to enable you to cook and dine with friends on the weekends. The accommodation is located within five minutes' walking distance of the Academic Center, where the classrooms and school restaurant are located.



A vibrant student community

When you aren't busy studying, you can choose from a wide variety of exciting activities to make the most of your time on campus. From cultural events and banquets to a variety of exciting clubs (wine, innovation, sustainability, music) and optional masterclasses to expand your horizons and deepen your knowledge, there is never a dull moment on campus.



Each term, you can look forward to Sports Day, which brings students together from across all Swiss Education Group schools for a fun day of sports competition held at our Brig campus.



Cultivate your creativity in our music club.



Explore Switzerland and beyond

Switzerland offers a great variety of cultural experiences such as festivals, museums, musical events, exhibitions, and countless opportunities to take in its stunning natural beauty.

Enjoy a range of outdoor activities in the Alps, devour a delicious plate of Italian pasta in Domodossola, hike around the beautiful Swiss mountains, or enjoy a quiet stroll through one of the many markets.



Every term, we offer free excursions to some of Switzerland's top cities and destinations. Whether you're visiting the capital of Bern or another popular site such as Zurich or Interlaken, you'll have hours of free time to explore, shop, dine, and discover Switzerland's unique culture.

Switzerland's well-placed location in the heart of Europe gives you access to a broad range of cuisine, and the chance to explore and discover European culture.



Fostering the next generation of leaders

Each term, students are elected to represent the interests of their peers as part of the Student Ambassador Forum. These ambassadors meet on a regular basis and help develop campus engagement strategies.

Twice a year, students who have demonstrated leadership potential are invited to take part in a leadership forum with representatives attending from all our partner schools. During this forum, students have the opportunity to learn from and connect with industry experts around the topic of leadership.



EXPLORE *your* NEXT STEPS



Follow us on
social media



Attend one
of our events



Download our
tuition and fees



Check entry
requirements
and intakes



Prepare your
documents and
apply online



Confirm
your place



Level up your English
skills in our English
Foundation Program



Apply for a
visa if needed



Prepare for
your arrival



Start your Culinary Arts
Academy journey!

Firmly rooted in the Swiss tradition of hospitality education, Swiss Education Group currently operates four of the world's top hospitality schools. Each school offers a different educational focus, but they all share the same diverse international experience.

Swiss Education Group schools offer a wide range of bachelor's, master's, and diploma programs, as well as the opportunity to get invaluable work experience through internships in a variety of industries. The educational offer is completed by youth and family programs, as well as corporate solutions.



Contact details

contact@culinaryartsswitzerland.com
culinaryartsswitzerland.com

Le Bouveret campus

Route Cantonale 51
CH-1897 Le Bouveret
Tel. +41 24 482 82 82

Brig campus

Englisch Gruss-Strasse 43
CH-3902 Brig
Tel. +41 27 922 04 04

