CULINARY ARTS
ACADEMY
SWITZERLAND

PASSION *for* FOOD,
CAREER *for* LIFE





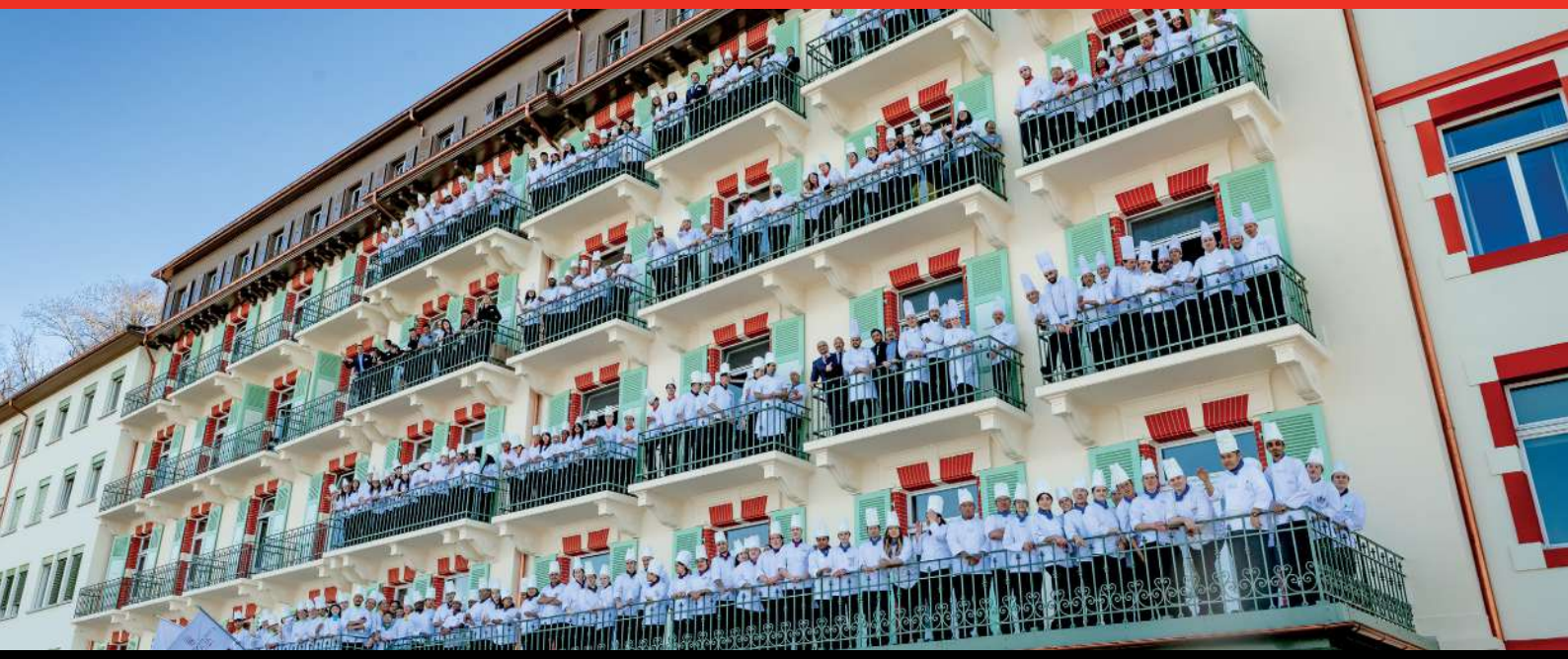












#1	2	18	+20
CULINARY SCHOOL IN SWITZERLAND	CAMPUSES IN STUNNING SWISS LOCATIONS	STATE-OF-THE-ART TRAINING KITCHENS	YEARS OF EXCELLENCE IN CULINARY EDUCATION

World-Class Chefs Made In Switzerland

At Culinary Arts Academy Switzerland, you get top-quality training and globally recognized qualifications. Learn from chefs who have worked in Michelin-starred restaurants and who have worked for royalty. Through hands-on master classes with distinguished chefs, you'll sharpen your skills and gain insider knowledge from the very best.

Our curricula, accredited with both World Association of Chefs Societies and the American Culinary Association, ensure you master the skills, professionalism, and industry knowledge needed to succeed as a culinary professional anywhere in the world.



Why Culinary Arts Academy Switzerland?

Nurture your talent, feed your curiosity, and build the strong foundation you need to succeed in your career at one of the best culinary schools in the world.

- 18 state-of-the-art kitchens across two campuses
- Hands-on experience in 4 student-run restaurants
- Uniquely qualified, world-class chef instructors and faculty
- Exclusive industry insights from highly esteemed partners
- Masterclasses with renowned guest chefs
- Global internship opportunities

Switzerland, A 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. Switzerland's reputation for quality and drive for innovation repeatedly places it at the top of many international rankings:

- Most business-friendly country
- Most Michelin-starred restaurants per capita
- #1 country in the world to achieve career goals
- Famous for luxury, precision, and quality
- Among the top 10 safest countries in the world











OUR CAMPUSES

Cutting-edge facilities, inspiring spaces.



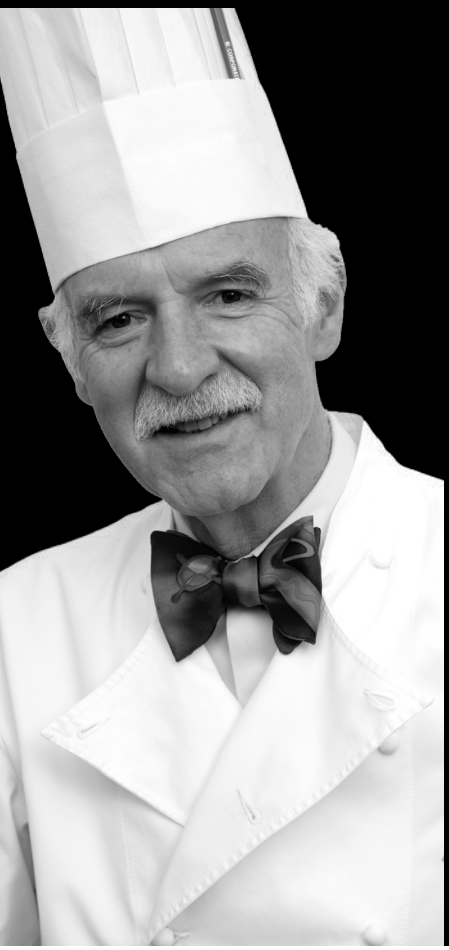




THE MOSIMANN COLLECTION

A CENTER *of* *culinary* HERITAGE & INSPIRATION









If Mosimann can do it, you can do it!

ANTON MOSIMANN, OBE
HONORARY DEAN

SUMMER CAMPS

Sample Student Life!

Experience life in a professional kitchen at our culinary summer camp at our lakeside campus in Le Bouveret, Switzerland. Explore global culinary traditions, sharpen your skills, and make new friends in a fun, inclusive, multicultural setting in beautiful Switzerland. It's a great way to discover if our academy is right for you.

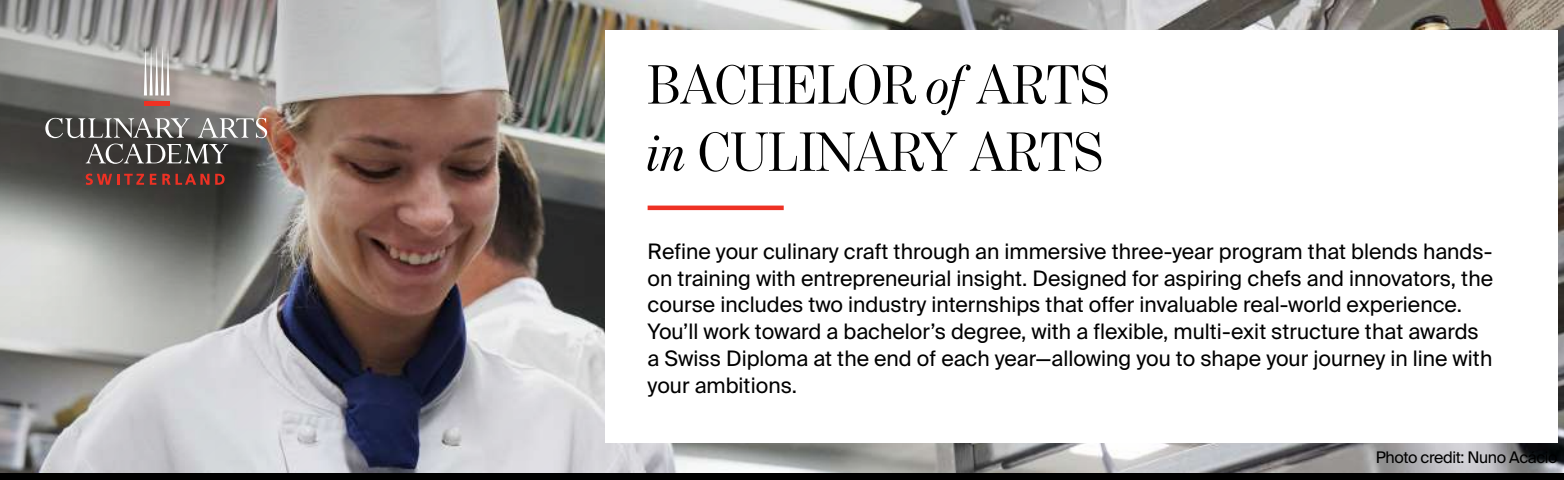
INTAKES: July-August, Weekly

Program Highlights

- Courses taught in English
- For students aged 16 – 20
- Full-board accommodation
- Choose 1 to 3 weeks
- Each week covers a different topic
- Weekly excursion to discover Switzerland
- Certificate of participation upon completion

Summer Camps are organized through Swiss Education Academy.
To enroll visit: **swisseducationacademy.com**





CULINARY ARTS ACADEMY SWITZERLAND

BACHELOR *of* ARTS *in* CULINARY ARTS

Refine your culinary craft through an immersive three-year program that blends hands-on training with entrepreneurial insight. Designed for aspiring chefs and innovators, the course includes two industry internships that offer invaluable real-world experience. You'll work toward a bachelor's degree, with a flexible, multi-exit structure that awards a Swiss Diploma at the end of each year—allowing you to shape your journey in line with your ambitions.

Photo credit: Nuno Acacio

3-YEAR PROGRAM INCLUDING 2 INTERNSHIPS	BLEND OF HANDS-ON VOCATIONAL SKILLS AND ACADEMIC THEORY	1,100 PRACTICAL KITCHEN HOURS	OPERATE A 50-SEAT RESTAURANT OPEN TO THE PUBLIC

YEAR 1
Swiss Grand Diploma

LE BOUVERET CAMPUS

TERM 1: 11 WEEKS
- Fundamentals of Classical Cooking
- Applied Fundamentals Culinary Operations
- Introduction to Industry Experience
- Food Safety and Sanitation
- French 1

TERM 2: 11 WEEKS
- European Regional Cuisine
- The World of Garde Manger
- European and Global Gastronomy: History and Culture
- Business Communication and AI Applications
- French 2

TERM 3: 11 WEEKS
- Bistronomy Cuisines of the World
- Introduction to Baking and Pastry Arts
- Nutrition, Health and Sustainable Menu Design
- Kitchen Leadership and Management
- French 3

Internship:
6-month internship in Switzerland or abroad.

Award:
Swiss Grand Diploma in Culinary Arts awarded by Culinary Arts Academy Switzerland.

YEAR 2
Swiss Higher Diploma

LE BOUVERET CAMPUS

TERM 4: 11 WEEKS
- Fine Dining Cuisine
- Food Cost Management
- Advanced Baking and Pastry
- Restaurant Service and Management
- Wine, Beverage and Mixology

TERM 5: 11 WEEKS
- Innovative Gourmet Cooking
- The World of Chocolate Arts
- Sustainable Food Product Development
- Applied Research

Internship:
6-month internship in Switzerland or abroad.

Award:
Swiss Higher Diploma in Culinary Arts
awarded by Culinary Arts Academy Switzerland.

YEAR 3
Bachelor Degree

BRIG CAMPUS

TERM 6: 11 WEEKS
- Business Plan for the Entrepreneur 1
- Culinary Tourism
- Strategic Marketing for the Food Industry
- Financial Accounting
- Culinary Events Management

TERM 7: 11 WEEKS
- Business Plan for the Entrepreneur 2
- Food and Beverage Concept Management
- International Food and Wine Matching
- Restaurant Design
- Strategic Restaurant Management

Graduate with:
- **Bachelor of International Business in Culinary Arts** from Culinary Arts Academy Switzerland
- **Bachelor of Arts (Honours) in Culinary Arts** from the University of Derby, UK

INTAKES
January / April / July / October

ENTRY REQUIREMENTS
- Recommended minimum age of 18 years (Mandatory 18 years at the end of Term 5)
- Completed secondary school education (IB Diploma, IBCP Diploma, Maturité, Abitur, French Bac, 2 A-levels, high school diploma or equivalent) or AFP SHMS
- IELTS academic 5.5 or equivalent (Duolingo Accepted 95)
- Direct entry options or credit transfer options may be available for IBCP, IBDP and BTEC candidates
- Candidates with prior learning from other culinary schools or the workplace (RPL + RPEL) may also apply





CULINARY ARTS ACADEMY SWITZERLAND

BACHELOR *of* ARTS *in* PASTRY, BAKERY & CHOCOLATE ARTS

Refine your craft in Pastry, Bakery & Chocolate Arts through an immersive three-year program that combines hands-on training with entrepreneurial insight. Built for future professionals, the course features two industry internships that give you valuable real-world experience. You'll work toward a bachelor's degree, with the option to complete one, two, or three years and earn a Swiss diploma at each stage—shaping your study to fit your ambitions.

Photo credit: Nuno Acácio

3-YEAR PROGRAM INCLUDING 2 INTERNSHIPS	BLEND OF HANDS-ON VOCATIONAL SKILLS AND ACADEMIC THEORY	1,100 PRACTICAL KITCHEN HOURS	OPERATE A 50-SEAT RESTAURANT OPEN TO THE PUBLIC

YEAR 1
Swiss Grand Diploma

LE BOUVERET CAMPUS

TERM 1: 11 WEEKS
- Fundamentals of Classical Pastry & Bakery
- Applied Fundamentals Pastry Operations
- Introduction to Industry Experience
- Food Safety and Sanitation
- French 1

TERM 2: 11 WEEKS
- Chocolate Arts and Modern Desserts
- Pastry & Chocolate Arts: History & Culture
- Business Communication & AI Applications
- French 2

TERM 3: 11 WEEKS
- Contemporary Fine Pâtisserie
- Classical Viennoiserie & Bread Techniques
- Nutrition, Health & Sustainable Menu Design
- Kitchen Leadership and Management
- French 3

Internship:
6-month internship in Switzerland or abroad.

Award:
Swiss Grand Diploma in Pastry, Bakery, and Chocolate Arts awarded by Culinary Arts Academy Switzerland.

YEAR 2
Swiss Higher Diploma

LE BOUVERET CAMPUS

TERM 4: 11 WEEKS
- Fine Dining Pastry and Plated Dessert
- Food Cost Management
- Modern Cake and Tart: Design and Concept
- Restaurant Service and Management
- Wine, Beverage and Mixology

TERM 5: 11 WEEKS
- The Art of Chocolate and Sugar Showpieces
- Advanced Viennoiserie and Bread Techniques
- Sustainable Food Product Development
- Applied Research

Internship:
6-month internship in Switzerland or abroad.

Award:
Swiss Higher Diploma in Pastry, Bakery, and Chocolate Arts awarded by Culinary Arts Academy Switzerland.

YEAR 3
Bachelor Degree

BRIG CAMPUS

TERM 6: 11 WEEKS
- Business Plan for the Entrepreneur 1
- Culinary Tourism
- Strategic Marketing for the Food Industry
- Financial Accounting
- Culinary Events Management

TERM 7: 11 WEEKS
- Business Plan for the Entrepreneur 2
- Food and Beverage Concept Management
- International Food and Wine Matching
- Restaurant Design
- Strategic Restaurant Management

Graduate with:
- **Bachelor of International Business in Pastry, Bakery, and Chocolate Arts** from Culinary Arts Academy Switzerland
- **Bachelor of Arts (Honours) in Culinary Arts** from the University of Derby, UK

INTAKES
January / July

ENTRY REQUIREMENTS
- Recommended minimum age of 18 years (Mandatory 18 years at the end of Term 5)
- Completed secondary school education (IB Diploma, IBCP Diploma, Maturité, Abitur, French Bac, 2 A-levels, high school diploma or equivalent) or AFP SHMS
- IELTS academic 5.5 or equivalent (Duolingo Accepted 95)
- Direct entry options or credit transfer options may be available for IBCP, IBDP and BTEC candidates
- Candidates with prior learning from other culinary schools or the workplace (RPL + RPEL) may also apply





CULINARY ARTS ACADEMY SWITZERLAND

PROFESSIONAL SWISS DIPLOMA *in* CULINARY ARTS *or* PASTRY ARTS

Our Swiss Diploma, with pathways in either Culinary Arts or Pastry Arts, is a flexible modular program with certifications after one, two, or three terms. Students may choose to study a single term and earn a certificate, **complete two terms plus a 6-month internship to graduate with a Professional Swiss Diploma**, or continue with a third term to earn the Professional Swiss Grand Diploma.

Each term builds progressively, developing essential techniques and practical skills through hands-on training in professional kitchens. Whether completing one, two, or three terms, students are prepared for careers in restaurants, hotels, and culinary businesses.

Photo credit: Nuno Acácio

CHOICE TO DO 1, 2, OR 3 TERMS | UP TO 850 CONTACT HOURS | PERSONAL CULINARY TOOLKIT | FOCUS ON VOCATIONAL HANDS-ON SKILLS

CULINARY PATHWAY: LE BOUVERET CAMPUS

Designed for food enthusiasts and aspiring culinary professionals, our 1-year Professional Swiss Diploma program provides in-depth training on European and international styles and techniques.

INTAKES: January / April / July / October

TERM 1: 11 WEEKS

Culinary Essentials

- Fundamentals of Classical Cooking
- Applied Fundamentals Culinary Operations
- Food Safety and Sanitation

Award: Professional Certificate in Culinary Arts upon successful completion of one term, or continue to Term 2.

TERM 2: 11 WEEKS

Cutting Edge Culinary Skills

- European Regional Cuisine
- The World of Garde Manger
- Brunch and Breakfast Operations

Award: Professional Swiss Diploma in Culinary Arts upon successful completion of two terms and one internship, or continue to Term 3.

INTERNSHIP: 6 MONTHS

TERM 3 (OPTIONAL): 11 WEEKS

Industry Ready

- Bistronomy Cuisines of the World
- Introduction to Bakery and Pastry Arts
- Nutrition, Health and Sustainable Menu Design

Award: Professional Swiss Grand Diploma in Culinary Arts upon successful completion of 3 terms and one internship.

PASTRY PATHWAY: LE BOUVERET CAMPUS

Designed for those passionate for pastry, this Professional Swiss Diploma program provides detailed training on European and international delicacies in purpose built pastry, bakery and chocolate labs.

INTAKES: January / July

TERM 1: 11 WEEKS

Pastry Essentials

- Fundamentals of Classical Pastry and Baking
- Applied Fundamentals Pastry Operations
- Food Safety and Sanitation

Award: Professional Certificate in Pastry Arts upon successful completion of one term, or continue to Term 2.

TERM 2: 11 WEEKS

Cutting Edge Pastry Skills

- Chocolate Arts and Modern Desserts
- Brunch and Breakfast Operations

Award: Professional Swiss Diploma in Pastry and Chocolate Arts upon successful completion of two terms and one internship, or continue to Term 3.

INTERNSHIP: 6 MONTHS

TERM 3 (OPTIONAL): 11 WEEKS

Industry Ready

- Contemporary Fine Patisserie
- Classical Viennoiserie and Bread Techniques
- Nutrition, Health and Sustainable Menu Design

Award: Professional Swiss Grand Diploma in Pastry, Bakery, and Chocolate Arts upon successful completion of 3 terms and one internship.



ENTRY REQUIREMENTS

- Minimum 17 years (18 required for Swiss/EU internship)
- Students with less than 7 IGCSEs, but at least 3 (C grade minimum)
- IELTS academic 5.5 or equivalent (Duolingo Accepted 95)
- Students who have work experience but lack completion of high school (case-by-case evaluation)
- BA transfer only possible with completed high school at initial enrolment (otherwise bridging pathway required — AFP, 1 semester)

MASTER *of* ARTS *in* CULINARY BUSINESS MANAGEMENT

Designed for career changers, aspiring food entrepreneurs, and culinary professionals, this comprehensive program equips you with essential management skills and the tools to bring your food concepts to life. From curating your own recipe collections to building a solid business plan, you'll combine creativity with strategy. Practical workshops and a professional internship provide hands-on experience, while networking opportunities with industry experts help turn your culinary passion into a thriving business.



Photo credit: Nuno Acácio

CULINARY ARTS ACADEMY SWITZERLAND

1-YEAR PROGRAM INCLUDING 1 INTERNSHIP	240 PRACTICAL KITCHEN HOURS	PLAN AND MANAGE A REAL-WORLD EVENT	PERFECT BLEND OF HANDS-ON LEARNING AND THEORY

Gain the skills you need to launch your own culinary business.

PROGRAM HIGHLIGHTS

- Ideal for career changers ready to explore the world of culinary arts and want to acquire the skills needed to launch a culinary business
- Access the revolutionary world of Food & Beverage and gain insider knowledge on the latest innovations
- Build up relevant and transferable managerial skills that will empower your new career
- Gain soft skills such as: creative thinking, cross-cultural competencies, collaboration, and emotional intelligence

CAREER OPPORTUNITIES

- Culinary Entrepreneur / Restaurant Owner
- Food & Beverage Manager
- Culinary Innovation or Product Development Manager
- Catering and Events Manager
- Hospitality Consultant
- Food Business or Brand Development Manager

LE BOUVERET CAMPUS

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
- Academic Skills Support
- French

TERM 2: 11 WEEKS

- Culinary Innovation, Creativity and AI
- Events and Catering Management
- Advanced Marketing for the Culinary Industry
- Research Methods
- Food Entrepreneurship and Business Start-up
- International Cuisines - Practical
- French

Integrated Business Project or business plan:

The final project of the Master's Degree program can be completed on campus, or during your internship.

Internship:

6-month internship in Switzerland or abroad. (Internships in Switzerland pay a minimum of CHF 2,350 per month.)

Graduate with:

- Master of International Business in Culinary Business Management from Culinary Arts Academy Switzerland
- Master of Arts in Culinary Business Management from the University of Derby, UK



INTAKES

April / October

ENTRY REQUIREMENTS

- Recommended minimum age of 21 years
- IELTS academic 6.0 (with no component lower than 5.5) or equivalent (Duolingo is not accepted)
- Option 1: UK/USA Bachelor's degree in any discipline (minimum 2.2 Hons / 2.6 GPA)
- Option 2: SHMS Postgraduate Diploma with an internship
- Option 3: Five years of work experience at managerial level in hospitality plus admissions interview and mandatory Academic Skills Module

Paid Global Internships

Internships kickstart your career. They turn skills into experience and provide connections that become career opportunities.

Examples of internships:

Culinary

Disfrutar
Barcelona, Spain
3-Star Michelin

Culinary

Jumeirah Burj Al Arab
Dubai, UAE
5-Star Hotel

Pastry & Chocolate

Chocolatier M
Knokke, Belgium
Gault & Millau Chocolatier of the Year 2014

Catering

Gategourmet
Zurich, Switzerland
Largest Global Aviation Catering Service

Food Development

MANE S.A.
Vouvry, Switzerland
#1 European BSB Innovation

Nestlé S.A.
Vevey, Switzerland
#1 Global F&B Company

100+ Industry-Leading Partnerships

Our leading industry partnerships offer master classes, internships, competitions, and guest speakers, and some supply top-of-the-line culinary equipment, all of which shape the student experience and open doors to the world's top kitchens and companies.

BVLGARI HOTELS & RESORTS · Four Seasons · Dorchester Collection · Mandarin Oriental · Kempinski · Fairmont · Ginox · Hilton

frantzén · Geranium · Dis fru tur · Alchemist · Bürgenstock Hotels & Resort · MANE · The Dolder Grand · Jumeirah

More than Cooking – A World of Opportunity

Our culinary programs open more than the door to the kitchen — they prepare you to explore careers in culinary innovation, hospitality management, entrepreneurship, and more.

Culinary & Chef Roles

- Hotel / Restaurant Chef
- Pastry Chef
- Personal Chef
- In-Flight Chef
- Culinary Instructor
- Catering Chef

Business & Entrepreneurship

- Restaurant Owner
- Food Consultant
- Grocery Store Manager
- Food Product Developer
- Kitchen Equipment Sales
- Food Service Manager

Media & Specialists

- Food Writer or Critic
- Food Blogger
- Culinary Tour Guide
- Food Stylist
- Sommelier
- Gastro-Diplomacy

Operations & Safety

- Food Safety Inspector
- Quality Control Manager
- Food & Beverage Director
- Hospitality Manager
- Food Manufacturing
- Nutritionist

Influential Alumni Network

Over the past 20 years we have helped launch more than 5K culinary careers around the world. The stars below are just a sample of what can be achieved. As part of Swiss Education Group, our alumni also have access to one of the largest hospitality networks in the world.

5K
ALUMNI FROM CULINARY ARTS ACADEMY

45K
ALUMNI FROM THE SWISS EDUCATION GROUP NETWORK

97%
OF STUDENTS HIRED UPON GRADUATION

100+
NATIONALITIES IN THE ALUMNI COMMUNITY



Christodoulos Theofanous
Year: 2015
Chef of the Year 2020 – Golden Hat 2023
Co-owner and Chef at COR Gastronomy, Cyprus

Tafara Elizabeth Chipiro
Year: 2021
Private Chef to USA Ambassador, Zimbabwe

Lucas Schers
Year: 2024
Cuisinier at L'Hôtel de Ville de Crissier, Switzerland

Theodore Darrel
Year: 2019
Owner & Chef at Tide & Table Restaurant, Jakarta

Varun Menghani
Year: 2018
Owner & Chef at Sabah Dining, Dubai













WORLD ASSOCIATION OF CHEFS SOCIETIES

ACF
American Culinary Federation

EDUQUA

ACCREDITED MEMBER
International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)
Accredited to meet THE-ICE Standards of Excellence

Contact

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Photo credit: Nuno Acácio