



CULINARY ARTS  
ACADEMY  
SWITZERLAND



PASSION *for* FOOD,  
CAREER *for* LIFE



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*"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 we were already offering at César Ritz Colleges Switzerland and quickly outgrew its original facility.

We had become 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 three campuses and a student body that has steadily increased each year. In 2021, we were ranked 8th in the world for the study of Hospitality & Leisure Management (QS Rankings).



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!

  
Tanja Florenthal  
Dean



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



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.

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 national languages) and culture, even if English is the language of study. This multicultural environment will equip you with life skills that will prove valuable throughout your career.







### 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 on lists such as:

- Most Nobel Prizes won per capita
- Most patents registered per capita
- N°1 on the Euro Health Consumer Index
- In the top 10 safest and most crime-free countries
- Best country based on its quality of life and approach to education, direct democracy, and business (US News & World Report)
- N°4 in the Top 10 Places in the World to Study Abroad (Educations.com)

### Culinary paradise

With its 120 Michelin-starred restaurants, it is clear that the combination of flavors and techniques from neighboring France, Italy, Austria, and Germany, along with the Swiss zeal for quality and excellence, has led to an extraordinary and uniquely Swiss cuisine.

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 2020.

### Topping the list for higher education

Culinary Arts Academy Switzerland attracts students from around the world, giving you the opportunity to interact with many cultures, and exposing you to a variety of different culinary flavor profiles and cooking techniques as you work together in the kitchen.

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

**“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

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 (including the Order of the British Empire, OBE), along with his reputation as the favorite chef of royalty and heads of state, 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 am entrusting a large part of my collection, which I have built up over the course of my career. I feel deeply connected to this region, so 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.”



Anton Mosimann OBE  
Culinary icon



At the age of 25, Anton Mosimann was one of the youngest chefs to receive the coveted Chef de Cuisine Diploma. At 28, he was appointed Maitre 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, Anton has run Mosimann's, an exclusive dining club in London, which successfully unites passion for good food and fine wine. In 2011, Mosimann's was entrusted with providing the food for the evening reception following the wedding of Prince William and Catherine Middleton, the Duke and Duchess of Cambridge. In addition he was the catering partner for the last three Olympic Games.

Our campus in Le Bouveret is home to The Mosimann Collection, which hosts works of art from Anton Mosimann'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

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 master-classes 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 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.

Our school is also approved as a Wine & Spirit Education Trust (WSET) program provider. WSET is the most reputable and largest global provider of wine, spirits, and sake qualifications.



**“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,  
Lead Product Developer,  
Silicon Valley Camp

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.



#### **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.

The top floors of Apicius are home to Franck Giovannini’s #foodinspired, a space dedicated to fine dining and interactions between future chefs and guests, as well as the beautiful Mötet Hennessy Sky Lounge equipped for students to discover the art of mixology and cocktail creation.

#### **Limelight**

Situated in a former movie theater in the heart of Lucerne, the Limelight culinary facility features state-of-the-art kitchens for pastry and chocolate arts, a tailor-made application and product development kitchen, and two training rooms.

#### **Restaurant Alpina**

Our new kitchen/concept lab in the center of Brig is situated in the former “Schulhotel Alpina” where, in 1982, Dr. Wolfgang Petri opened the very first César Ritz Colleges Switzerland campus with a handful of students. This traditional restaurant with up to 80 seats gives students the opportunity to carry out their final challenge and ultimate masterpiece: developing and running their very own restaurant.



### Investing in the future through sustainable practices

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 through guest lectures 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. Each year, our 250,000 bees produce 100 kg of honey at Le Bouveret campus. 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 very first hospitality school in the world to be certified by Green Globe – the highest standard for sustainability.



### 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, Pauli, and others, you will learn from culinary legends whose experience and awareness of the latest industry trends prepare students for future success.

### Alain Müller

Assistant Dean,  
Alain Müller has over 30 years' experience in the culinary industry and culinary education environment. He has participated in the elaboration of many culinary events and academic activities throughout the world, including 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.

In 2016 he was awarded the distinction award by STR Global - SHARE and International CHRIE in recognition of significant contributions related to bridging the gap between academia and the industry.



Alain Müller  
Assistant Dean



### Distinguished Chef Series

Once a term, 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, tailor-made dinner is prepared.

A RECIPE FOR SUCCESS

# BACHELOR *of* ARTS *in* CULINARY ARTS

Graduate after  
year 1 with a Swiss  
Grand Diploma  
in one of three  
pathways

Complete the  
whole program and  
get your bachelor's  
degree

Over 1,100 hours  
in the kitchen

Transform  
your ideas  
into realities

Explore this exciting culinary program that equips you with the technical skills you need to be a top chef and the entrepreneurial know-how you need 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 of Arts in Culinary Arts, offered in partnership with the University of Derby. While innovation may start in the kitchen, discover how to transform your food concepts into sustainable and profitable businesses.



# YEAR 1:

ACQUIRE THE SKILL

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 - Le Bouveret

Lay a solid foundation by acquiring the basic skills essential to culinary arts.

Graduate with a Swiss Grand Diploma in Culinary Arts

# YEAR 2:

MASTER THE ART - LE BOUVERET

Build on the solid, practical foundation laid in your first year, while adding management skills to the mix.

### 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 & 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)

Learn management through practice and master the art of fine dining as well as advanced cooking techniques.

### TERM 4 (11 WEEKS)

Fine Dining Cooking - Theory

Fine Dining Cooking - Practical

Restaurant Service and Management

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

Advanced Baking & Pastry (in collaboration with Ritz Paris)

Graduate with a Swiss Higher Diploma in Culinary Arts

### TERM 5 (11 WEEKS)

Innovative Gourmet Cooking: - Theory

Innovative Gourmet Cooking: - Practice

The World of Chocolate Arts

Food Product Development

Applied Research

Worldwide internship (4-6 months)

## Pathway in Pastry & Chocolate Arts - Lucerne

Discover the art and science of baking and pastry and develop skills such as bread-making techniques and traditional cake preparation.

Graduate with a Swiss Grand Diploma in Pastry & Chocolate Arts

### TERM 1 (11 WEEKS) Fundamentals

Fundamentals of Classical Baking & Pastry

Food Safety and Sanitation

Introduction to Industry Experience

French or German

### TERM 2 (11 WEEKS) Gourmet

Chocolate Arts

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 - Theory

From Concept to Masterpiece - Practical

Baking & Pastry: Trends, Concepts, and Innovations

Kitchen Management and Leadership

French or German

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

Learn management through practice and master the art of innovative, gourmet pastry, and desserts.

### TERM 4 (11 WEEKS)

Fine Dining: Pastry and Desserts - Theory

Fine Dining: Pastry and Desserts - Practical

Restaurant Service and Management

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

Cafe and Bakery: Concepts and Management

Graduate with a Swiss Higher Diploma in Pastry & Chocolate Arts

### TERM 5 (11 WEEKS)

Innovative Gourmet, Pastry, and Desserts - Theory

Innovative Gourmet, Pastry, and Desserts - Practical

Food Product Development

Cafe and Bakery: Catering

Applied Research

Worldwide internship (4-6 months)

## Pathway in Vegetarian Culinary Arts - Le Bouveret

Explore the health benefits of vegetarian cuisine and learn through mastering presentation, ingredient substitutions, and menu creation.

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) Gourmet

Vegetarian and Plant-Based Gourmet Cuisine

Taste through Time: History and Culture of Vegetarian Cuisines and Plant-Based Diets

Introduction to Vegan Baking & 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) Excellence

Vegetarian Cuisines of the World

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)

Learn how to prepare vegetarian fine-dining meals and wine pairings and gain practical restaurant management experience.

### TERM 4 (11 WEEKS)

Vegetarian Fine Dining Cooking - Theory

Vegetarian Fine Dining Cooking - Practical

Restaurant Service and Management

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

Advanced Vegan Baking and Pastry

Graduate with a Swiss Higher Diploma in Vegetarian Culinary Arts

### TERM 5 (11 WEEKS)

Innovative Vegetarian Gourmet Cooking - Theory

Innovative Vegetarian Gourmet Cooking - Practical

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



Bachelor of International Business in Culinary Arts awarded by Culinary Arts Academy Switzerland, part of César Ritz Colleges Switzerland

Bachelor of International Business in Pastry & Chocolate Arts awarded by Culinary Arts Academy Switzerland, part of César Ritz Colleges Switzerland

Bachelor of International Business in Vegetarian Culinary Arts awarded by Culinary Arts Academy Switzerland, part of César Ritz Colleges Switzerland





SPICE UP YOUR CAREER

# MASTER *of* ARTS *in* CULINARY BUSINESS MANAGEMENT

One-year intensive  
program

Unique industry  
partnerships and  
insights

Worldwide  
internship  
and career  
opportunities

Perfect blend of  
hands-on learning  
and theory

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. Build up relevant and transferable managerial skills that will empower you to adapt to changing career patterns. As well as problem-solving, you'll develop soft skills such as creative thinking, cross-cultural competencies and collaboration, and emotional intelligence. This accredited degree is offered in partnership with the University of Derby (UK).



### 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 your home.

### WORLDWIDE INTERNSHIP (4-6 months)

*Graduate with a:*

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

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



# REAL-WORLD EXPERIENCE *with* LIFELONG CONNECTIONS

Our unique partnerships and internship opportunities open the 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





“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.

Our Further Education counselor will help you identify your strengths and map out your steps after graduation, whether you are pursuing a graduate degree at one of Swiss Education Group’s schools, stepping into the professional arena, or marking out a whole new path.

**Internships**

We ensure that all of our curriculum is relevant and ready to be applied in your first professional experiences. 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.

There are a variety of internship opportunities in the hospitality, tourism, and events industries, including hotels, restaurants, fine dining, spas, cruise ships, airlines, and many more.

**Partnering with the industry**

Throughout your time with us, you will have the opportunity to connect with the people at the heart of 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, participate in panel discussions, 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

## 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

# 24k

ALUMNI

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.

GLOBAL ALUMNI AND CAREER PLATFORM: GET NOTICED BY TOP EMPLOYERS THROUGH YOUR PROFILE AND GAIN ACCESS TO EXCLUSIVE JOB OPPORTUNITIES

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

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

EXCLUSIVE ALUMNI OFFERS, WEBINARS, CAREER DEVELOPMENT SUPPORT



# THE *total* SWISS EXPERIENCE

Culinary Arts Academy Switzerland offers a unique, multi-campus experience in three distinct parts of Switzerland. From the shores of Lake Geneva to the sunny Rhône Valley to the historic heart of the country, 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.





# EXPERIENCE CAMPUS LIFE *across* THREE ONE-OF-A-KIND LOCATIONS

We share our campuses with César Ritz Colleges Switzerland, a leading hospitality and business school guided by the entrepreneurial ethos of industry pioneer César Ritz. You'll find that same innovative spirit with us too and we work closely together so you can learn from leaders in hospitality business, as well as from culinary greats.

## 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 a tranquil and safe study environment with 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.



## Lucerne campus

Located in the heart of one of Switzerland's most visited cities, our Lucerne campus is housed in the former Union Hotel, built in the 1900s, and was recently extensively renovated with state-of-the-art facilities including a gym and library. The historic grand hall often plays host to events and fine dining.

Living in proximity to a shopping mall, cinema, and a bustling downtown area, a wide variety of cultural, entertainment, and sporting attractions will keep you busy in this vibrant city.



## 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.

The Brig campus is situated in two buildings along cobblestoned streets in the heart of town and offers a full range of modern facilities that include a learning resource center, a library, study rooms, a computer lab, a theater-style auditorium, and fully equipped living accommodations.





### 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.

### 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. Our Sports and Leisure Manager is responsible for organizing regular excursions, professional visits, banquets, and cultural events.

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. If music is more your interest, we have a dedicated club for students who wish to share their love of music with their classmates.

### 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 European cuisine, and the chance to explore and discover European culture.



01

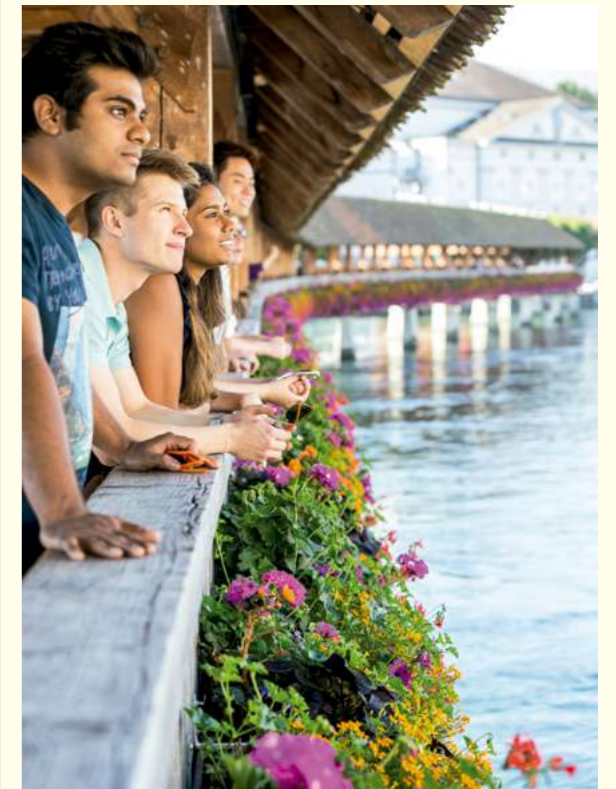
- 01 Enjoying summer evenings
- 02 Winter playground in the Alps
- 03 Traditional Swiss cheese fondue
- 04 Unique tourist destinations



02



03



04

# EXPLORE *your* NEXT STEPS



With nearly 40 years of experience in hospitality, business, and culinary arts education, and rooted in the Swiss tradition of hospitality, Swiss Education Group is committed to equipping tomorrow's professionals with the leadership and entrepreneurial skills highly sought after in the hospitality industry and beyond.



Follow us on social media



Contact us



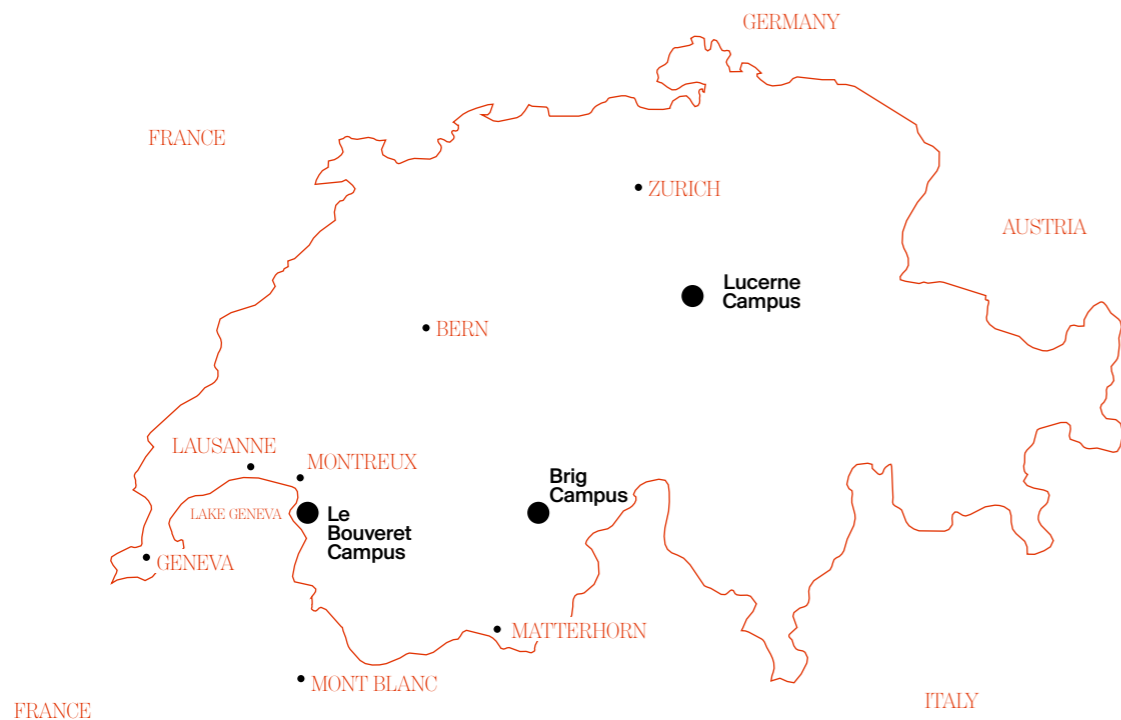
Meet a regional representative at an event near you



Attend one of our Open Days



Apply online



**Want to find out more?**  
Attend one of our upcoming events and discover if our school is the place for you!

**Find an event near you:**  
[www.culinaryartsswitzerland.com/events](http://www.culinaryartsswitzerland.com/events)







**EDUQUA**



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ACADEMY  
SWITZERLAND**