



#1

CULINARY SCHOOL
IN SWITZERLAND

2

CAMPUSES IN STUNNING
SWISS LOCATIONS



18

STATE-OF-THE-ART
TRAINING KITCHENS

20

YEARS OF EXCELLENCE
IN CULINARY EDUCATION






Why Culinary Arts Academy?

-  Focus on European and international cuisine
-  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
-  International internship opportunities



Our primary campus in Le Bouveret houses 17 of our 18 kitchens and three of our four student training restaurants. Perched on the shore of Lake Geneva near the French border, it offers breathtaking views of the Swiss Riviera and direct access to Switzerland's rich agricultural regions, including the UNESCO-listed Lavaux wine region—an exceptional setting to explore local produce, wine, and culinary traditions.

Switzerland, A Culinary Paradise

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



The Apicius building is the training hub of our Le Bouveret campus, housing 18 specialized kitchens, enabling smaller class sizes and personalized instruction for deeper skill development. Outfitted with cutting-edge equipment, the kitchens support a high level of technical precision across diverse areas—culinary, pastry, chocolate, and food R&D—preparing students for a wide range of professional applications.

Global Degrees, Swiss Excellence

Culinary Arts Academy Switzerland is recognized by leading academic and industry partners and is uniquely positioned to offer globally recognized degrees, awarded in partnership with the University of Derby. These are delivered alongside reputable Swiss certificates and diplomas, providing students with a well-rounded, high-quality education that prepares them for a lifetime of professional success.



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



1-year
program including
1 internship

480
practical
kitchen hours

State-of-the-art
culinary toolkit
to keep

Focus on European
and international
cuisine

INTAKES: January / April / July / October

Graduate with:

Swiss Diploma in Culinary Arts awarded by Culinary Arts Academy Switzerland



BACHELOR *of* ARTS *in* Culinary Arts *or* PASTRY & CHOCOLATE ARTS

3-year program
including
2 internships

1,100 practical
kitchen hours

Perfect blend of
hands-on
learning and theory

Operate a 50-seat
restaurant
open to the public

INTAKES: January / April / July / October

Graduate with:

- Bachelor of International Business in chosen pathway from Culinary Arts Academy Switzerland
- Bachelor of Arts (Honours) in chosen pathway from the University of Derby, UK



MASTER *of* ARTS *in* Culinary Business Management

1-year
program including
1 internship

240
practical
kitchen hours

Unique
industry
partnerships

Perfect blend of
hands-on
learning and theory

INTAKES: April / October

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



SUMMER CAMPS

Sample the life of a culinary student!

Step into a professional kitchen at our summer camp and explore the world of culinary arts while making new friends in a fun, inclusive environment. It's the perfect way to discover if our academy is right for you.

INTAKES: Weekly July-August

Taught
in English

For students
ages 16-20

Enroll for
1-3 weeks

Summer Camps are organized through Swiss Education Academy.
To enroll visit: [swisseducationacademy.com](https://www.swisseducationacademy.com)

Alumni: From Passion to Career

5K

ALUMNI FROM
CULINARY ARTS
ACADEMY

45K

ALUMNI FROM
THE SWISS EDUCATION
GROUP NETWORK

97%

OF STUDENTS
HIRED UPON
GRADUATION

A World of Opportunities

Here's a sample of exciting careers beyond the traditional chef role:

- Restaurant Owner
- Culinary Writer or Critic
- Food & Beverage Director
- Kitchen Safety Inspector
- Food Product Developer
- Kitchen Equipment Sales

Industry-Leading Recruiters



Christodoulos Theofanous
Chef of the Year 2020
Golden Hat 2023



Danna Vu
Culinary
World Cup 2018
Champion



Kristin Hamberg
Culinary
Olympics 2024



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Website



Fees



Summer camp

