



CULINARY ARTS
ACADEMY
SWITZERLAND

PASSION *for* FOOD, CAREER *for* LIFE

— 2026 —





#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





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, ensures 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
-  Master classes 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
-  N°1 country in the world to achieve career goals
-  Famous for luxury, precision, and quality
-  Among the top 10 safest countries in the world



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

Our Swiss Diploma programs in Culinary Arts and Pastry Arts consist of two intensive terms of study followed by a six-month professional internship.

These Swiss Diploma programs equip students with essential culinary techniques and hands-on experience in professional kitchens, preparing them in just one year for careers in restaurants, hotels, and culinary businesses.

INTAKES: January / April / July / October

Swiss Diploma Highlights

**1-year
program including
1 internship**

**480
practical
kitchen hours**

**State-of-the-art
culinary toolkit
to keep**

**Focus on
European and
international cuisine**

Swiss Diploma In Culinary Arts

Le Bouveret Campus

Designed for food enthusiasts and aspiring culinary professionals, our 1-year Swiss Diploma program provides in-depth training on European and international cuisine. Students refine their skills by learning essential professional techniques while preparing both traditional and contemporary dishes.

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

Graduate with: Swiss Diploma in Culinary Arts awarded by Culinary Arts Academy Switzerland.

Term 1: Culinary Essentials (11 weeks)

- European Culinary Essentials 1
- European Culinary Essentials 2
- Culinary Hygiene & Safety Standards
- Language (French or German)

Swiss Certificate in Culinary Arts Essentials awarded upon successful completion

Term 2: Cutting Edge Culinary Skills (11 weeks)

- International & Fusion Cuisine
- The Art of Food Plating & Styling
- Specialized Diets & Balanced Nutrition
- Language (French or German)

Swiss Higher Certificate in Culinary Arts Essentials awarded upon successful completion

Swiss Diploma In Pastry Arts

Le Bouveret Campus

Ideal for those passionate about pastry and chocolate, the 1-year Swiss Diploma in Pastry Arts focuses on developing professional confectionery techniques through hands-on training. Students learn to create traditional and contemporary desserts with precision and creativity.

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

Graduate with: Swiss Diploma in Pastry Arts awarded by Culinary Arts Academy Switzerland

Term 1: Pastry Essentials (11 weeks)

- European Pastry Essentials 1
- European Pastry Essentials 2
- Culinary Hygiene & Safety Standards
- Language (French or German)

Swiss Certificate in Pastry Arts Essentials awarded upon successful completion

Term 2: Cutting Edge Pastry Skills (11 weeks)

- Swiss Chocolate & International Pastry Arts
- The Art of Dessert Plating & Styling
- Specialized Diets & Balanced Nutrition
- Language (French or German)

Swiss Higher Certificate in Pastry Arts Essentials awarded upon successful completion



BACHELOR *of* ARTS *in* CULINARY ARTS

This dynamic three-year bachelor's program offers the ideal balance of hands-on culinary training and essential business knowledge—perfect for aspiring chefs, food entrepreneurs, and future industry leaders. Students gain real-world experience through two industry internships and earn a Swiss award at the end of each academic year, culminating in a bachelor's degree in Culinary Arts.

INTAKES: January / April / July / October

Bachelor Degree Highlights—Culinary

**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**

Year 1: Acquire the Skill

Le Bouveret Campus

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

Complete year 1 and receive a Swiss Grand Diploma in Culinary Arts

Term 1: (11 weeks)

- Fundamentals of Classical Cooking
- Food Safety & Sanitation
- Introduction to Industry Experience
- Language (French or German)

Term 2: (11 weeks)

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

Term 3: (11 weeks)

- Cuisines of the World
- The World of Garde Manger
- Taste Through Time: Cultures & History of World Gastronomy
- Kitchen Management & Leadership
- Language (French or German)

Year 2: Master the Art

Le Bouveret Campus

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

Complete year 2 and receive a Swiss Higher Diploma in Culinary Arts

Term 4: (11 weeks)

- Fine Dining Cooking—Theory
- Fine Dining Cooking—Practical
- Restaurant Service & Management
- Wine, Beverage, & Mixology
- Advanced Baking & Pastry

Term 5: (11 weeks)

- Innovative Gourmet Cooking—Theory
- Innovative Gourmet Cooking—Practical
- The World of Chocolate Arts
- Food Product Development
- Applied Research

Year 3: Take the Lead

Brig Campus

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

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 & Beverage Concept Management
- International Food & Wine Matching
- Restaurant Design
- Strategic Restaurant Management



BACHELOR *of* ARTS

in PASTRY & CHOCOLATE ARTS

Refine your craft in Pastry and 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 earn a Swiss award at the end of each year—shaping your path to fit your ambitions.

INTAKES: January / April / July / October

Bachelor Degree Highlights—Pastry & Chocolate

**3-year
program including
2 internships**

**1,100
practical
kitchen hours**

**Focus on
pastry & chocolate
business skills**

**Perfect blend of
hands-on learning
and theory**

Year 1: Acquire the Skill

Le Bouveret Campus

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

Complete year 1 and receive a Swiss Grand Diploma in Pastry & Chocolate Arts

Term 1: (11 weeks)

- Fundamentals of Classical Baking & Pastry
- Food Safety & Sanitation
- Introduction to Industry Experience
- Language (French or German)

Term 2: (11 weeks)

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

Term 3: (11 weeks)

- From Concept to Masterpiece – Theory
- From Concept to Masterpiece – Practical
- Baking & Pastry: Trends, Concepts, & Innovations
- Kitchen Management and Leadership
- Language (French or German)

Year 2: Master the Art

Le Bouveret Campus

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

Complete year 2 and receive a Swiss Higher Diploma in Pastry & Chocolate Arts

Term 4: (11 weeks)

- Fine Dining: Pastry & Desserts—Theory
- Fine Dining: Pastry & Desserts—Practical
- Restaurant Service & Management
- Wine, Beverage, & Mixology
- Cafe and Bakery: Catering

Term 5: (11 weeks)

- Innovative Gourmet, Pastry, & Desserts—Theory
- Innovative Gourmet, Pastry, & Desserts—Practical
- Food Product Development
- Cafe & Bakery: Concepts & Management
- Applied Research

Year 3: Take the Lead

Brig Campus

Graduate with:

- Bachelor of International Business in Pastry & Chocolate Arts from Culinary Arts Academy Switzerland
- Bachelor of Arts (Honours) in Culinary Arts from the University of Derby, UK

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 & Beverage Concept Management
- International Food & Wine Matching
- Restaurant Design
- Strategic Restaurant Management



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.

INTAKES: April / October

Master Degree Highlights

**1-year
program including
1 internship**

**240
practical
kitchen hours**

**Unique
industry
partnerships**

**Perfect blend of
hands-on learning
and theory**

Master the Business

Le Bouveret Campus

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

Internship: 6-month paid 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

Term 1: (11 weeks)

- Food Culture & Culinary Trends
- Leadership & People Management
- Revenue & Performance Analysis in the Culinary Industry
- Sustainability, Social Responsibility, & Ethics
- Strategic Management in the Culinary Industry
- Culinary Fundamentals & Food Safety - Practical
- Language (French or German)

Term 2: (11 weeks)

- Creativity & Innovation
- Events & Catering Management
- Advanced Marketing for the Culinary Industry
- Research Methods
- Food Entrepreneurship & Business Start-up
- International Cuisines - Practical
- Language (French or German)



SUMMER CAMPS

Sample Student Life!

Experience life in a professional kitchen at our culinary summer camp on our Le Bouveret campus. 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](https://www.swisseducationacademy.com)



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

Catering

Gategourmet
Zurich, Switzerland
Largest Global Aviation
Catering Service

Food Development

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

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.



More than Cooking—A World of Opportunity

Our culinary programs open more than the door to the kitchen—it prepares 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

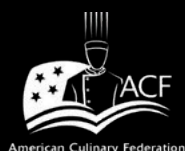


Christodoulos Theofanous
Chef of the Year 2020
Golden Hat 2023
Co-owner and Chef at
COR Gastronomy

Danna Vu
Culinary World Cup 2018
Champion
Culinary Olympics 2020
Gold Medal

Kristin Hamberg
Culinary Olympics 2024
Sweden Junior Team
Gold Medal

Varun Menghani
Owner & Chef
at Sabah Dining
in Dubai



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Instagram



Website



Fees

