QS WORLD UNIVERSITY RANKINGS

#12 WORLDWIDE
in Hospitality & Leisure Management

5 STARS INSTITUTION

Swiss Culinary Academy B.H.M.S.

PREPARING HOSPITALITY LEADERS



CULINARY ARTS

Table of contents

Feed Your Passion, Perfect Your Art 03 – 04

Distinguished Chefs 05 – 06

Accreditation & Quality Assurance 07 – 08

CULINARY PROGRAMMES

YEAR 1 Diploma Culinary Arts 09 – 10

YEAR 2 Higher Diploma Culinary Arts 11 – 12

YEAR 3 Dual Bachelor Degree Culinary Arts 13 – 14

Postgraduate Diploma Culinary Arts 15 – 16

PASTRY PROGRAMMES

YEAR 1 Diploma Pastry, Chocolate & Bakery 17 – 18

YEAR 2 Higher Diploma Pastry, Chocolate & Bakery 19 – 20

YEAR 3 Dual Bachelor Degree Culinary Arts & Patisserie 21

Short Courses Culinary & Pastry 22

Internships & Work Experience 23 – 24

Graduate Placement 25 – 26

My Career After Graduation 07 – 28

Feed Your Passion, Perfect Your Art

Are you passionate about the tantalising aromas, vibrant colours, and mouth-watering flavours that emerge from a well-crafted dish? Do you find yourself mesmerised by the artistry and precision of top chefs as they whip up culinary masterpieces? If so, it's time to turn your love for food into a fulfilling career through a world-class culinary arts education at the BHMS Swiss Culinary Academy

Perfect Your Art

From mastering knife skills and understanding ingredient pairings to mastering time management and learning how to run a profitable food & beverage business, gain invaluable hands-on experience in state-of-the-art kitchens under the guidance of experienced chefs. You'll learn the importance of teamwork, communication and problem-solving as you navigate the fast-paced world of professional kitchens, developing resilience, adaptability and the ability to thrive in high-pressure environments.

A Springboard To An Exciting Career

With the rise of food tourism, the growing demand for innovative experiences and the explosion of healthy and sustainable eating, a degree in culinary arts or a Culinary Arts and Patisserie opens up countless career pathways: chef in a Michelin-starred restaurant, foodpreneur, restaurant manager, events & catering manager... the possibilities are limited only by your imagination.

The journey begins now, and the world awaits your creative touch.







Distinguished Chefs



From the left: Chef Fotis Kefalakis, Chef Daniel Sonderegger, Chef Shaun Leonard, Chef Balazs Gyoergyi and Chef Michael Meier.

Our chefs and culinary faculty come from the finest kitchens and renowned restaurants. They pass on their knowledge, their experience and their inspiration to culinary students in a learning-friendly environment with extensive exposure to current food trends.

Chef Shaun Leonard is the BHMS Culinary Programme Leader. He is an MA graduate of the University of Northumbria, UK, and Cornell University, USA. Chef Leonard has 25 years' experience in the F&B industry and over 15 years of teaching experience in some of Europe's top culinary institutes. He was the head chef for numerous Hilton, Kempinski and Royal Garden Hotels including the prestigious Paddington Hilton in London.

Chef Fotis Kefalakis is the BHMS Pastry Programme Leader. For over 25 years, he worked in 5-star hotels, fine-dining restaurants, and 7-star cruise ships around the world. For the past 10 years, he has shared his advanced pastry expertise with students, designing innovative pastry modules that include 3D printing and chocolate and sugar showpieces.

Chef Michael Meier is a BHMS Culinary Instructor. He studied culinary arts at Johnson and Wales University in Charleston, South Carolina. Chef Meier has over 20 years of culinary experience as a Sous Chef for fine-dining properties. He has traveled, lived and worked throughout the Americas, Hawaii and many European countries.

Chef Balazs Gyoergyi is a BHMS Culinary Instructor. He graduated from a prestigious culinary arts school in Hungary, before pursuing further studies at the BHMS Swiss Culinary Academy. With nearly 20 years of experience working in fine dining establishments across Europe and the USA, he adds a global flavour to his craft.

Chef Daniel Sonderegger is a BHMS Culinary Instructor. With over 15 years' experience working in some of the UK's most luxurious hotels, he has been inspiring students at the BHMS Swiss Culinary Academy and other top Swiss culinary institutes for ten years.







Accreditation & Quality Assurance

The BHMS Swiss Culinary Academy was established to inspire excellence, creativity, innovation and professional development in culinary operations and management. Vital culinary skills are nurtured and honed, preparing students to develop a career in leading restaurants, hotels or resorts all over the world. The culinary and patisserie programmes are designed to enhance students' contemporary skills in food preparation and presentation, a la carte cuisine, pastry and desserts and kitchen management, through hands-on training and classroom learning.



BHMS is an *eduQua* certified institute. *eduQua* is a Swiss quality label that provides certified education institutions with guidelines in relation to courses offered, communication with clients, value performance, faculty quality and learning methodology.

BHMS Diploma, Higher Diploma, Postgraduate Diploma and BA Degree programmes are accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) as well as the Institute of Hospitality. This ensures that BHMS culinary and pastry programmes meet internationally recognised standards and competencies set for faculty, curriculum and student services.

The BHMS Swiss Culinary Academy has a partnership agreement with the Robert Gordon University, Aberdeen, UK, to offer the Bachelor of Arts degrees in Culinary Arts and Culinary Arts and Patisserie. Robert Gordon University is consistently ranked as the Top Modern University by leading University Guides – The Times, The Sunday Times, The Guardian and The Complete University Guide.

ALL CULINARY AWARDS ACCREDITED BY

ACF
American Culinary Federation Education Foundation

ALL CULINARY ARTS DIPLOMAS + DEGREES ACCREDITED BY

Institute of Hospitality
ACCREDITED

BHMS IS A CERTIFIED INSTITUTE BY

EDUQUA

BA CULINARY ARTS DUAL DEGREES AWARDED BY

RGU ROBERT GORDON UNIVERSITY ABERDEEN







YEAR ONE

Diploma Culinary Arts

Discover the art of food production and European cuisine in this hands-on programme and develop the confidence and skills you need to succeed in one of the world's most dynamic industries.

After just six months, you'll be ready for your first paid internship, setting the stage for an unforgettable experience in a world-class establishment in Switzerland or anywhere across the globe.



Diploma (12 months)

Admission Requirements:

- Completed high school diploma.
- IELTS 5.0 level or equivalent.
- Minimum 17 years of age.

1st Semester (6 months)

- Essentials of Culinary Operations LAB
- Food Preparation Techniques LAB
- European Cuisine LAB
- Garde Manger I LAB
- Cakes & Creams LAB
- Bakery & Breads LAB
- Nutrition
- Food Safety
- Hospitality & Tourism Structure & Products
- German or French Language
- Digital Tools & Academic Skills

2nd Semester (6 months)

- Diploma Internship

B.H.M.S. Business & Hotel Management School

Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

Accredited by

ACF American Culinary Federation Education Foundation

Institute of Hospitality ACCREDITED

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



Salmon, Cucumber, Horseradish
This starter recipe is demonstrated in the «Garde Manger I LAB».

Pears, Whisky, Almond
This dessert recipe is demonstrated in the «Cakes & Creams LAB».



YEAR TWO

Higher Diploma Culinary Arts

Take your craft to the next level with advanced techniques and culinary artistry, as you also develop your managerial and operational expertise in areas such as cost management, human resources and business analysis.

The second half of the programme culminates in a paid internship in Switzerland or worldwide where you can put your skills to the test.



Higher Diploma (12 months)

Admission Requirements:

- Completed high school diploma.
- BHMS Diploma in Culinary Arts or equivalent.
- IELTS 5.5 level or equivalent.

3rd Semester (6 months)

- A la Carte Cuisine LAB
- Global Cuisine LAB
- Themes & Concepts LAB
- Mediterranean Cuisine LAB
- Chef's Table
- Chocolate Creations LAB
- Food & Beverage Service Operations LAB
- Menu Design
- Food & Beverage Cost Management
- Supervisory Development
- Culinary Business Analysis
- Food & Wine Pairing

4th Semester (6 months)

- Higher Diploma Internship

B.H.M.S. Business & Hotel Management School

Higher Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

Accredited by

ACF American Culinary Federation Education Foundation

Institute of Hospitality ACCREDITED

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



Bronze Bream, Minestrone, Pesto
This main course recipe is demonstrated in the «Mediterranean Cuisine LAB».

Swiss Beef Entrecote, Swiss Cheese Arancini, Broccolini & Chimichurri
This main course recipe is demonstrated in the «A la Carte Cuisine LAB».



YEAR THREE

Bachelor Culinary Arts

In the third and final year, your focus shifts to cultivating your leadership and business skills.

From hosting a real-live event to developing new food products, you'll learn what it takes to turn your ideas into reality, setting the stage for your final internship and a successful career.



Dual Bachelor Degree (12 months)

Admission Requirements:

- Completed high school diploma.
- BHMS Higher Diploma in Culinary Arts or equivalent.
- IELTS 6.0 level or equivalent.

5th Semester (6 months)

- New Food Product Development
- Managing Culinary Resources
- Contemporary Culinary Operations
- Food Service Management
- Creativity & Entrepreneurship
- Academic Writing
- Language Elective Module (for direct entry students)

6th Semester (6 months)

- BA Internship

ROBERT GORDON UNIVERSITY ABERDEEN

Bachelor Degree in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

B.H.M.S. Business & Hotel Management School

Bachelor Degree in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

Accredited by

ACF American Culinary Federation Education Foundation

Institute of Hospitality ACCREDITED

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



Scampi, Cherry Tomatoes, Courgette, Olives
This starter recipe is demonstrated in the «Contemporary Culinary Operations».

Veal, Potatoes, Carrots
This main course recipe is demonstrated in the «Contemporary Culinary Operations».



Postgraduate Diploma Culinary Arts

If you hold a degree in another field and dream of transitioning your career into the culinary sector, the Postgraduate Diploma in Culinary Arts is tailored specifically for you.

The programme delves into advanced techniques and encourages creativity, providing you with a well-rounded culinary education with a strong focus on advanced practical skills.



Postgraduate Diploma (12 months)

Admission Requirements:

- Associate degree or equivalent
- Minimum two years of full-time work experience
- IELTS 5.0 or equivalent

OR

- Bachelor's degree in any discipline
- IELTS 5.0 level or equivalent

1st Semester (6 months)

- Essentials of Culinary Operations LAB
- Food Preparation Techniques LAB
- European Cuisine LAB
- Global Cuisine LAB [5]
- Themes & Concepts LAB [5]
- Mediterranean Cuisine LAB [5]
- A la Carte Cuisine LAB [5]
- Nutrition
- Food Safety
- German or French Language
- 4 Elective Modules [6]

2nd Semester (6 months)

- Postgraduate Diploma Internship

B.H.M.S. Business & Hotel Management School

Postgraduate Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

[5] **Students take one module only, unless exempt from a core module(s)**

[6] **Elective Modules**

- Cakes & Creams LAB
- Bakery & Breads LAB
- Chocolate Creations LAB
- Food & Wine Pairing
- Menu Planning
- Food & Beverage Cost Management
- Additional Language module

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



Parsnip, Apple, Dried Beef, Sour Cream
This soup recipe is demonstrated in the «Global Cuisine LAB».

Mango, Chili, Peanuts
This dessert recipe is demonstrated in the «A la Carte Cuisine LAB».



YEAR ONE

Diploma Pastry, Chocolate & Bakery

This diploma programme equips you with the skills and knowledge to master the art of pastry and baking. Explore the techniques behind crafting exquisite cakes, tarts, and pastries, discover the secrets to creating artisanal bread and learn the art of creating decadent chocolate treats that delight the senses.

After six months, you'll be ready for your first paid internship in Switzerland or across the globe.



Diploma (12 months)

Admission Requirements:

- Completed high school diploma.
- IELTS 5.0 level or equivalent.
- Minimum 17 years of age.

1st Semester (6 months)

- Pastry & Bakery Foundations LAB
- Classic Patisserie LAB
- Boulangerie & Viennoiserie LAB
- Traditional European Cakes LAB
- Chocolate Work Foundations LAB
- Essentials of Culinary Operations
- Food Safety
- Nutrition
- Digital Tools & Academic Skills
- German or French Language

2nd Semester (6 months)

- Diploma Internship

B.H.M.S. Business & Hotel Management School

Diploma in Pastry, Chocolate & Bakery
(120 Credits – 60 ECTS Equivalent)

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



Opera Gateaux
This dessert is demonstrated in the «Classic Patisserie LAB».

Green Apple & Almond Nougat
This dessert is demonstrated in the «Traditional European Cakes LAB».



YEAR TWO

Higher Diploma Pastry, Chocolate & Bakery

The Higher Diploma programme equips you with a range of specialised techniques, from crafting advanced chocolate pralines to designing stunning showpieces. You'll also acquire the know-how to run a successful F&B business.

The second half of the programme culminates in a paid internship in Switzerland or worldwide where you can put your skills to the test.



Higher Diploma (12 months)

Admission Requirements:

- Completed high school diploma.
- BHMS Diploma Pastry, Chocolate & Bakery or equivalent.
- IELTS 5.5 level or equivalent.

1st Semester (6 months)

- Ice Creams & Plated Desserts LAB
- Advanced Chocolate Pralines LAB
- Petit Fours & Petits Gâteaux LAB
- Entremets Cakes LAB
- The Art of Showpieces
- Small Business Management
- Pastry Business Start-Up
- Creativity & Design
- Food and Beverage Cost Management
- Supervisory Development

2nd Semester (6 months)

- Higher Diploma Internship

B.H.M.S. Business & Hotel Management School

Higher Diploma in Pastry, Chocolate & Bakery
(120 Credits – 60 ECTS Equivalent)

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



Milk Chocolate & Blood Orange
This moulded chocolate is demonstrated in the «Advanced Chocolate Pralines LAB».

Cream, Chocolate, Raspberry
This dessert recipe is demonstrated in the «Events & Catering LAB».



YEAR THREE

Bachelor Culinary Arts & Patisserie

In the third and final year, your focus shifts to cultivating your leadership and business skills.

From hosting a real-live event to developing new food products, you'll learn what it takes to turn your ideas into reality, setting the stage for your final internship and a successful career.



Dual Bachelor Degree (12 months)

Admission Requirements:

- Completed high school diploma.
- BHMS Higher Diploma in Pastry, Chocolate & Bakery or equivalent.
- IELTS 6.0 level or equivalent.

5th Semester (6 months)

- New Food Product Development
- Managing Culinary Resources
- Food Service Management
- Creativity & Entrepreneurship
- Academic Writing
- Patisserie Design & Innovation
- Language Elective Module (for direct entry students)

6th Semester (6 months)

- BA Internship

ROBERT GORDON UNIVERSITY ABERDEEN

Bachelor Degree in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

B.H.M.S. Business & Hotel Management School

Bachelor Degree in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

Accredited by

ACF American Culinary Federation Education Foundation

Institute of Hospitality ACCREDITED

Disclaimer: the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.

Short Courses Culinary & Pastry

Certificate Culinary Operations (10 weeks)

Admission Requirements:

- Completed secondary school diploma.
- IELTS 5.0 level or equivalent.

- Essentials of Culinary Operations LAB
- Food Preparation Techniques LAB
- Garde Manger LAB
- Cakes & Creams LAB
- Nutrition
- Food Safety

B.H.M.S. Business & Hotel Management School — **Certificate in Culinary Operations**

Advanced Certificate Culinary Arts (10 weeks)

Admission Requirements:

- Recognized culinary qualifications and/or minimum one year culinary experience.
- IELTS 5.5 level or equivalent.

- Themes & Concepts LAB
- Chef's Table LAB
- Chocolate Creations LAB
- A la Carte Cuisine LAB OR Global Cuisine LAB
- Food & Wine Pairing
- Supervisory Development

B.H.M.S. Business & Hotel Management School — **Advanced Certificate in Culinary Arts**

Certificate Pastry, Chocolate & Bakery (10 weeks)

Admission Requirements:

- Completed secondary school diploma.
- IELTS 5.0 level or equivalent.

- Pastry & Bakery Foundations LAB
- Classic Patisserie LAB
- Boulangerie & Viennoiserie LAB
- Chocolate Work Foundations LAB
- Food Safety

B.H.M.S. Business & Hotel Management School — **Certificate in Pastry, Chocolate & Bakery**

Advanced Certificate Pastry, Chocolate & Bakery (10 weeks)

Admission Requirements:

- Recognized culinary qualifications and/or minimum one year patisserie experience.
- IELTS 5.5 level or equivalent.

- Ice Creams & Plated Desserts LAB
- Advanced Chocolate Pralines LAB
- Petit Fours & Petits Gâteaux LAB
- Small Business Management
- Supervisory Development

B.H.M.S. Business & Hotel Management School — **Advanced Certificate in Pastry, Chocolate & Bakery**

Internships & Work Experience

Assured Internships
As an essential requirement of the academic curriculum at the BHMS Swiss Culinary Academy, students are expected to successfully complete a 4-6-month internship at an approved hotel or restaurant in each year of the programme.

To facilitate the placement process, a dedicated career and placement counsellor actively assists students in securing internships both in Switzerland and worldwide.

These internships provide an invaluable opportunity for students to gain practical experience, while employers assess their performance, behaviour and professional demeanour. Students are also encouraged to develop a portfolio of recipes and reflect upon the nature and management style of the property where they are interning. Internships in Switzerland entitle trainees to a gross monthly salary of **CHF 2´404**.

Michelin-Starred Restaurants
With a diverse portfolio of Michelin-starred restaurants in Switzerland and around the world, interns have the chance to work alongside renowned chefs and gain invaluable experience in a dynamic and innovative culinary environment.

Real-World Experience
To build on the skills acquired in the kitchen, students actively participate in a range of field trips and real-world competitions, designed to increase their employability. A partnership with Givaudan Switzerland allows students to benefit from the knowledge and expertise of an industry leader at the forefront of culinary innovation.



Michelin-Starred Restaurants

Restaurant Sens_Lake Lucerne

TANJA GRANDITS

Restaurant Stucki _Basel

WIDDER

Restaurant Widder_Zurich

7132

Restaurant Silver_Vals

la réserve
EDEN AU LAC

La Réserve_Lake Zurich

ORNELLAIA
RISTORANTE

Ristorante Ornellaia_Zurich

KLE

Restaurant KLE_Zurich

MAISON MANESSE

Restaurant Maison Manesse_Zurich

STORCHEN

La Rôtisserie_Zurich

Swiss Deluxe Hotels

HOTEL
PRESIDENT WILSON

Geneva

SMALL LUXURY HOTELS OF THE WORLD

Zurich & Geneva

ASTORIA
THE LEADING FIRST-CLASS HOTEL
LUCERNE SWITZERLAND

Lucerne

THE CHEDI
ANDERMATT, SWITZERLAND

Andermatt

BAUR AU LAC
ZURICH SWITZERLAND

Zurich

LES TROIS ROIS

Basel

Graduate Placement

Masterwork

Owned by the Benedict Education Group, Masterwork provides global career and placement opportunities for BHMS graduates after completing BA, MBA, PGD, Master or Swiss Culinary Academy programmes. BHMS also works with numerous international placement agencies that specialise in placing graduated students in Europe, Asia and North America. This service includes preparing for telephone interviews and video resumés, job prospecting, preparing extensive documentation for employment as well as assistance with visa applications.

MASTERWORK
PLACEMENT AND CAREER

Career Days

The BHMS Career Days are an opportunity for students and alumni to be recruited by top global companies. During the event, students can consider placement opportunities, meet with company representatives and have one-on-one interviews. Throughout the year, companies pay regular visits to the campus to offer students invaluable work experience in a variety of positions in luxury hotels and dining facilities.



Swiss & European Employers

Lake Lucerne - Zurich - Barcelona (Spain)

Lake Lucerne

Zurich Limmattal

Belvédère_Lake Lucerne

Lake Lucerne

Zurich

L'oustau De Baumanière_France

Germany

Spain

USA Employers

Lake Tahoe_St. Louis - Dove Mountain_Orlando

Erie Bayfront_Pennsylvania

Bad Axe Throwing_Indianapolis

Hudson Valley_New York

Fort Lauderdale Beach Resort_ Florida

Blue Ridge Mountains_North Carolina

My Career After Graduation


Kalina Yordanova


Mihail Velkov


Manal Al Faez

Kalina Yordanova completed her Bachelor's degree in Culinary Arts in 2022 and presently works as an **Executive Pastry Chef** at Ristorante Al Giardino in Zurich, **Switzerland**.

«My studies at BHMS gave me a new and different perspective of the culinary world as well as the world in general. Learning new languages and acknowledging different cultures were my greatest challenge but I am still learning while climbing the culinary career ladder.»

Mihail Velkov completed his Bachelor's Degree in Culinary Arts in 2020 and presently works as a **Private Chef** on Catamaran Lagoon 42 in the Ionian Islands, **Greece**.

«My career journey is focused on continuously developing new skills and leaving positive impact on others.», says Mihail. *«My studies at the BHMS Swiss Culinary Academy and the hands-on exposure I had were my building blocks to launch my career in this fascinating and ever-changing culinary world.»*

Manal Al Faez completed her Bachelor's Degree in Culinary Arts in 2019 and presently works as a **General Manager** at the Gulf Institute of Culinary Arts, Manama, **Bahrain**.

«I owe my present success to the foundation I was exposed to during my studies at BHMS Culinary Academy. The Swissness, the creativity, the dedication and the hard work were all incredibly helpful in navigating the challenges of running a new culinary institute in Bahrain.»

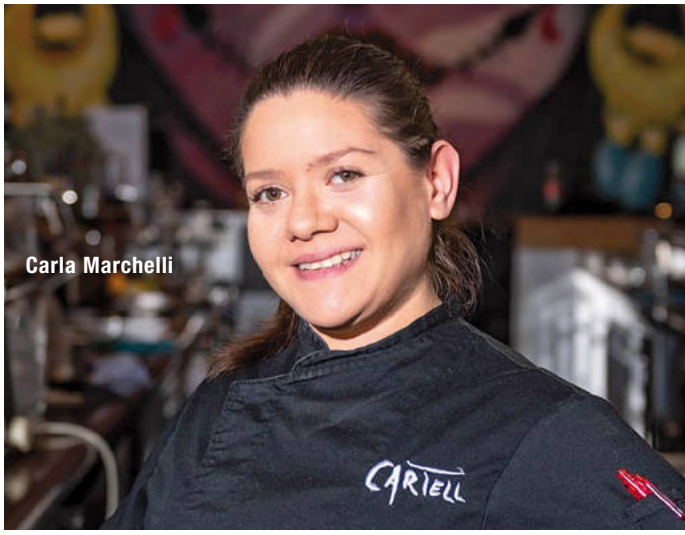
Daniel Biro completed his Bachelor's Degree in Culinary Arts in 2019 and presently works as an **Executive Head Chef** at Anantara New York Palace in Budapest, **Hungary**.

«My three internships at BHMS Culinary Academy launched my career and set me on the path for success. They taught me resilience, dedication and persistence, and applied skills I still rely on today. I wouldn't be where I am today if it hadn't been for the hands-on education I received.»


Daniel Biro

Carla Marchelli completed her Postgraduate Diploma in Culinary Arts in 2018 and presently works as a **Head Chef** at Cartel Gastro AG, Zurich, **Switzerland**.

«I am fortunate to be part of a young team that blends authentic Mexican cuisine with the latest global trends», says Carla. *«My education at BHMS was the door opener for such a challenging position in the global food industry and I look forward to my next career move.»*



Carla Marchelli

Donovan Tan completed his Bachelor's Degree in Culinary Arts in 2021 and presently works as a **Demi Chef de Partie** at Victor's Fine Dining by Christian Bau, Perl-Nennig, **Germany**. Victor's Fine Dining has been a 3 Michelin-Starred restaurant since 2005.

«I am grateful to have completed my culinary studies at BHMS Culinary Academy», says Donovan. *«My culinary studies opened my eyes to the world of fine-dining and made me more sensitive to locally-produced, seasonal food. And that's exactly what we do at Victor's Fine Dining by Christian Bau.»*


Donovan Tan

IN THE HEART OF LUCERNE CITY



DUAL DEGREES WITH A TOP UK UNIVERSITY

B.H.M.S.

Business & Hotel Management School

BHMS Business & Hotel Management School
Guetschstrasse 2-4 // 6003 Lucerne // Switzerland
Phone +41 (41) 248 7000 // admission@bhms.ch
www.bhms.ch