

CULINARY ARTS PROGRAMME

bhms.ch



Bachelor Degree Culinary Arts

Diploma 1st Year

Admission Requirements:

- Secondary school diploma.
- IELTS 5.0 level or equivalent.
- 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

Introduction to the Hospitality Industry

Certificate in Wines

German or French Language

Business Communication I

Industry Training Preparation

2nd Semester (4-6 months)

Paid Industry Training

B.H.M.S.⁺

Business & Hotel Management School

Diploma Culinary Arts

Higher Diploma 2nd Year

Admission Requirements:

- BHMS Diploma or equivalent.
- IELTS 5.5 level or equivalent.

3rd Semester (6 months)

A la Carte Cuisine LAB

International Cuisine LAB

Contemporary Culinary Arts LAB

Mediterranean Cuisine LAB

Garde Manger II LAB

Chocolate Creations

Budgeting for Food & Beverage

Menu Design

Food Costing & Acquisition Management

Food Service Operations

Culinary Business Analysis **OR**

Food & Wine Pairing

Language Electives

4th Semester (4-6 months)

Paid Industry Training

B.H.M.S.⁺

Business & Hotel Management School

Higher Diploma Culinary Arts

BA Degree 3rd Year

Admission Requirements:

- BHMS Higher Diploma or equivalent.
- IELTS 6.0 level or equivalent.

5th Semester (6 months)

Culinary Themes & Research

Managing Culinary Resources

Contemporary Culinary Operations

Food Service Management

Creativity & Entrepreneurship

6th Semester (4-6 months)

Workplace Internship

Culinary Arts Project

RGU **ROBERT GORDON**
UNIVERSITY ABERDEEN

Bachelor Degree Culinary Arts

B.H.M.S.⁺

Business & Hotel Management School

Bachelor Degree Culinary Arts



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.

Postgraduate Diploma Culinary Arts

Postgraduate Diploma

Admission Requirements:

- Bachelor Degree or Associate Degree plus 2-3 years work experience
- IELTS 5.0 level or equivalent.

1st Semester (6 months)

Essentials of Culinary Operations LAB

Food Preparation Techniques LAB

European Cuisine LAB*

International Cuisine LAB*

Contemporary Culinary Arts LAB*

Mediterranean Cuisine LAB*

Budgeting for Food & Beverage

Menu Design

Nutrition

Certificate in Wines

Food Safety

Industry Training Preparation

3 Elective Modules**

2nd Semester (4-6 months)

Paid Industry Training

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

PG Diploma Culinary Arts

* Students select two courses only

**Elective Modules

- Culinary Business Analysis
- Food and Beverage Pairing
- Chocolate Creations
- Cakes & Creams
- Consumer Behaviour
- Human Resource Management in the Hospitality Sector
- German Communication
- French Communication
- Mandarin Communication
- Spanish Communication



BHMS Internships

During each academic year, students are required to successfully complete a 4-6 months internship period in a culinary business approved by BHMS. Internship placement managers assist students with placements in hotels and restaurants both in Switzerland and overseas. During the internship, students will be under L-GAV contractual obligation with their employers, which will entitle them to receive a trainee's gross monthly salary of **CHF2,190** if undertaken in Switzerland. Employers make deductions for

room, board and taxes equivalent to ca. CHF700-900 on a monthly basis. To qualify for internship, students are expected to meet specific academic, professional, and language skills standards set forth by BHMS. During internship, students' performance, behaviour and professional attitude will be assessed by employers and students are required to submit a report about the nature and management of the property in which they had their internship.

Intakes & Dates 2019

	Jan 7 th	Feb 25 th	Apr 8 th	May 20 th	July 1 st	Aug 19 th	Sept 30 th	Nov 11 th
Diploma - 1 st Year	•	•	•	•	•	•	•	•
Higher Diploma - 2 nd Year	•	•	•	•	•	•	•	•
Bachelor Degree - 3 rd Year		•				•		
Postgraduate Diploma	•	•	•	•	•	•	•	•

Fees 2019

	Course Fee	Application Fee	Shared Standard Accommodation ¹	Meals Plan	Operating Expense ²	Total Fee CHF
Diploma - 1 st Year	22,100	400	3,600	1,800	2,000	29,900
Higher Diploma - 2 nd Year	22,100	400	3,600	1,800	2,000	29,900
Bachelor Degree - 3 rd Year	23,100	400	3,600	1,800	2,000	30,900
Postgraduate Diploma	23,100	400	3,600	1,800	2,000	30,900

Refundable Deposit: A yearly refundable deposit of **CHF500** is charged to all students to cover any damage caused to BHMS property during studies.

¹ **CHF3,600** surcharge for single standard accommodation (Single room with shared facilities).

CHF6,000 surcharge for single studio accommodation (Single room with private facilities).

² **Included in the Operating Expense:**

- Mandatory health & medical insurance for 12 months.
- Industry placement service.
- Airport pick-up (for new students only).
- Registration and enrolment fees.
- Visa, B-permit and local tax.
- Access to e-campus and internet.
- Excursions and fieldtrips.
- Job placement upon graduation.

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

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