



Our Masterclass will start in just a few moments

YOUR HEAD START TODAY



Christian Schiering
Head of Marketing & Development



Fotios Kefalakis
Pastry Program Leader





PASSION *for* FOOD, CAREER *for* LIFE

2021-2022



The Best culinary school in Switzerland
and one of the Finest in the world



Le Bouveret



Lucerne



Brig

WE OFFER EXCITING PROGRAMMES ON 3 CAMPUSES

LE BOUVERET & BRIG

Bachelor of Arts in Culinary Arts
with pathways in: Culinary Arts, Vegetarian Culinary Arts and
Pastry & Chocolate Arts

LE BOUVERET

Swiss Grand Diploma in Culinary Arts
(Bachelor Pathway)

Swiss Grand Diploma in Vegetarian Culinary Arts
(Bachelor Pathway)

Master of Arts in Culinary Business Management
(Postgraduate)

LUCERNE

Swiss Grand Diploma in Pastry & Chocolate Arts
(Bachelor Pathway)



Swiss Grand Diploma

3 vocational short programs

600 PRACTICE
HOURS IN
THE KITCHEN

GRADUATE AFTER
9 MONTHS WITH A
SWISS GRAND
DIPLOMA

WORLDWIDE
INTERNSHIP
OPPORTUNITIES

PRACTICAL SKILLS FOR
THE CULINARY
INDUSTRY



Bachelor of Arts in Culinary Arts

3 Pathways to a Bachelor's Degree

OVER 1,100
HOURS IN
THE KITCHEN

GRADUATE AFTER
YEAR 1 WITH A
SWISS GRAND
DIPLOMA

COMPLETE YEARS 2
AND 3 AND GET
YOUR BACHELOR'S
DEGREE

TRANSFORM YOUR
DREAMS INTO
REALITIES





Master of Arts in Culinary Business Management

From the Kitchen to the Boardroom

ONE-YEAR
INTENSIVE
PROGRAM

UNIQUE INDUSTRY
PARTNERSHIPS AND
INSIGHTS

WORLDWIDE
INTERNSHIP
AND CAREER
OPPORTUNITIES

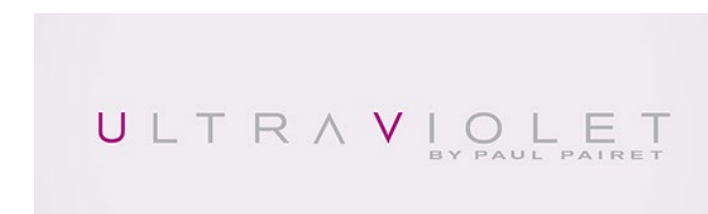
PERFECT BLEND OF
HANDS-ON LEARNING
AND THEORY



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 valuable real-world experience, connect with people at the heart of the business, and learn from the culinary greats.



SWISS EDUCATION GROUP



International
Recruitment
Forum

International Recruitment Forum

The perfect networking opportunity

TWICE PER
YEAR,
VIRTUAL &
FACE TO FACE

MORE THEN 600
INTERNATIONAL JOB
OPPORTUNITIES

OVER 150
RECRUITERS FROM
ALL OVER THE
WORLD

CAREER TALKS,
ROUND TABLE
DISCUSSIONS,
NETWORKING



A Stamp of Approval

Essential for our reputation and quality

Our courses are developed in collaboration with our academic and education partners who contribute to course content that draws from their expertise and industry insights, ensuring that the education is relevant for tomorrow's workplace. These partnerships are essential to the learning experience by giving guest lectures, visits, case studies, management training, internship or career opportunities



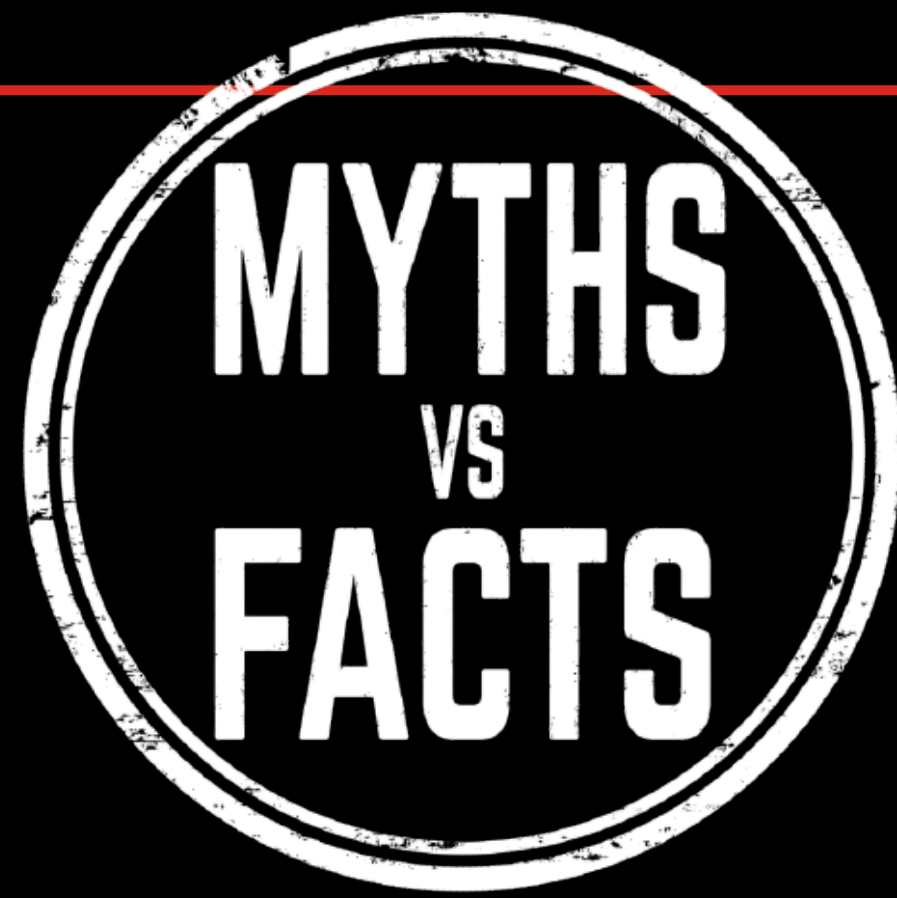
— The World of Chocolate Arts



CULINARY ARTS
ACADEMY
SWITZERLAND

Fotios Kefalakis
Pastry Program Leader
& Chef Instructor

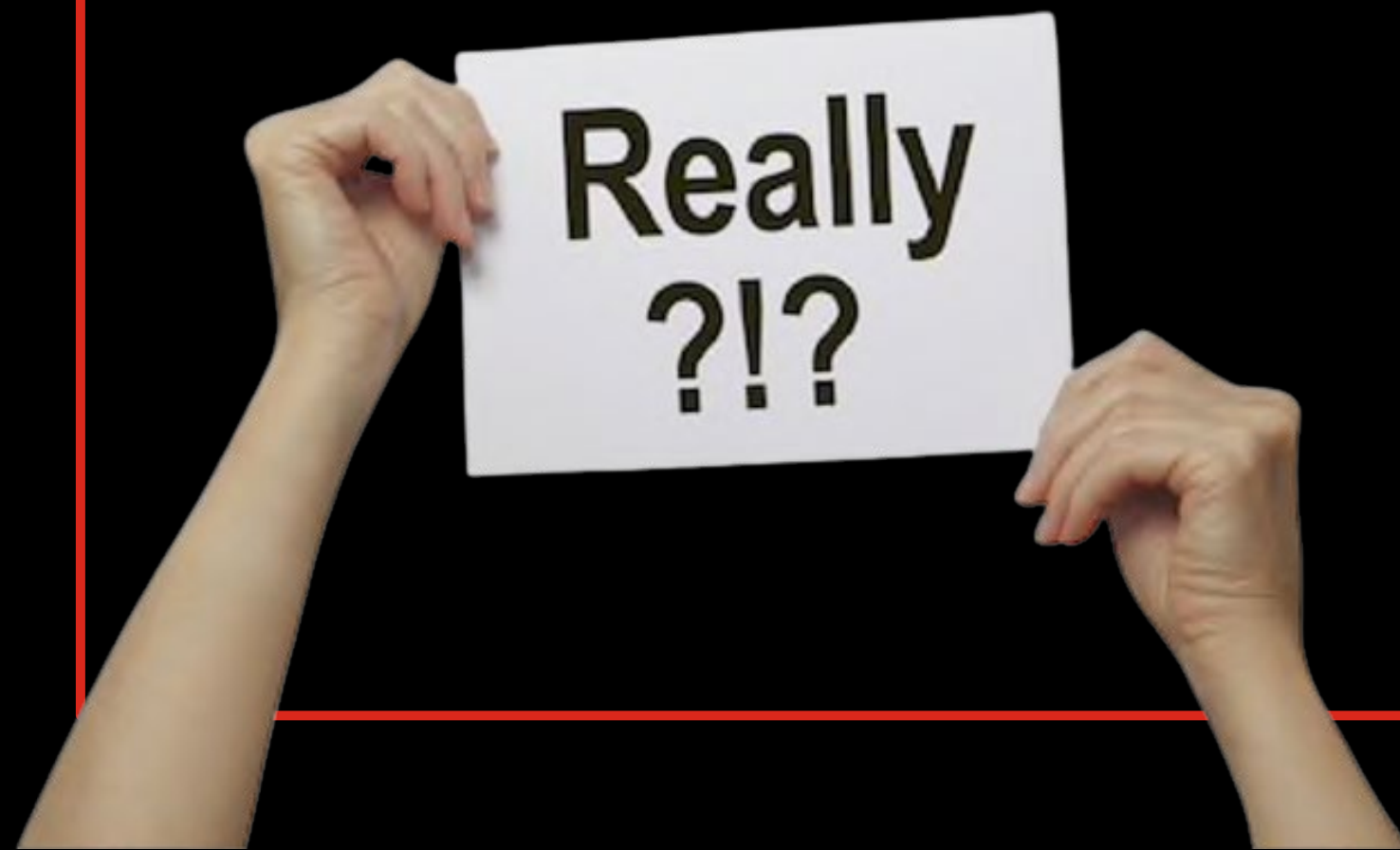




**FUN
FACT!**

TRUE

FALSE

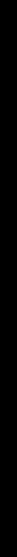


FUN FACTS ABOUT CHOCOLATE



HISTORICAL FACTS ABOUT CHOCOLATE

DEMO I: FILLINGS



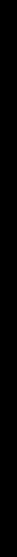


CHOCOLATE & SWITZERLAND



CHOCOLATE & SWITZERLAND

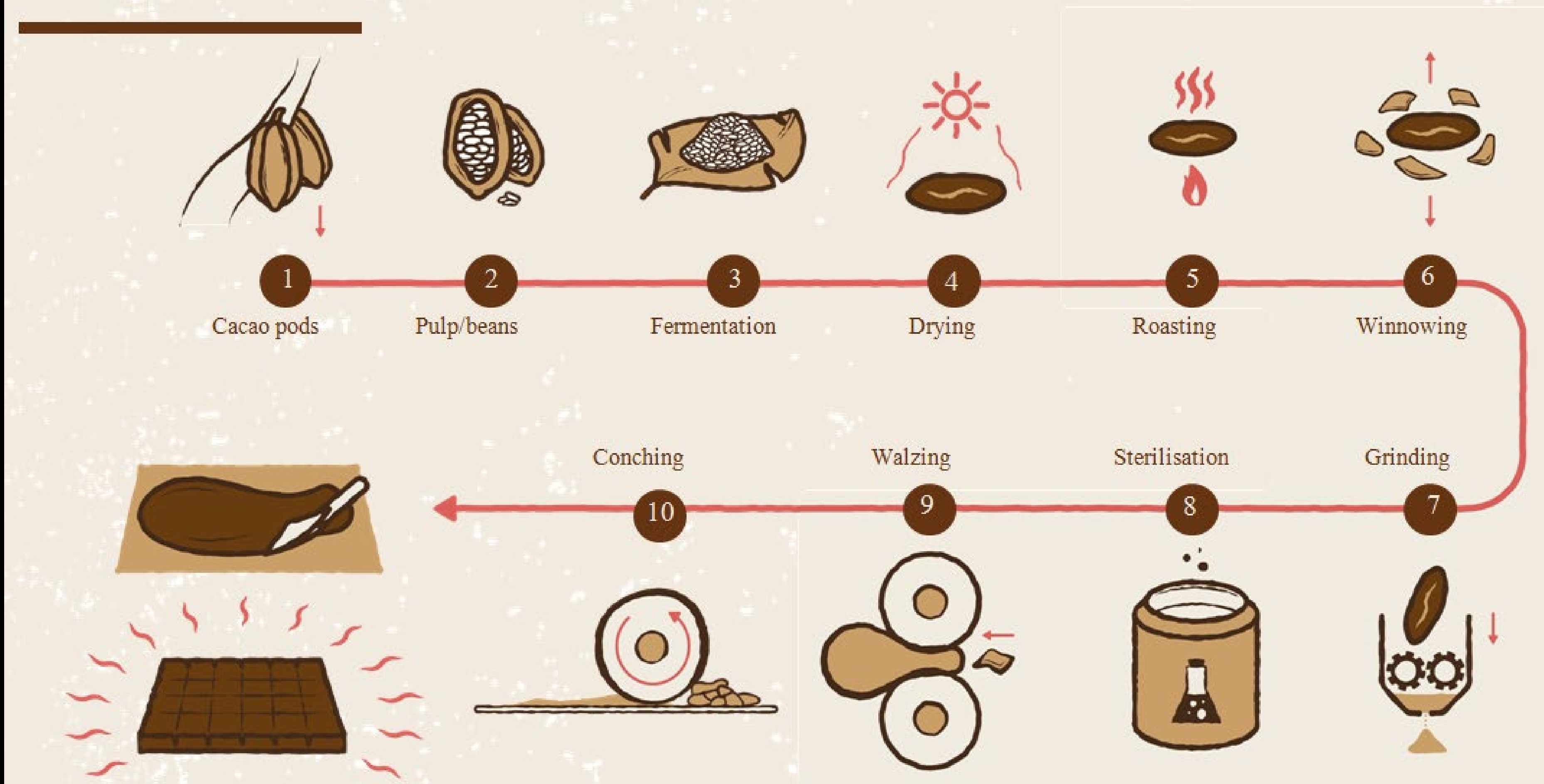
DEMO II: FILLINGS





FROM COCOA BEAN TO CHOCOLATE BAR

The chocolate making process



FROM COCOA BEAN TO CHOCOLATE BAR

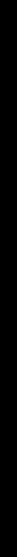
DEMO III: MOULD DESIGN





COMMON TYPES OF CHOCOLATE

DEMO IV: FINISHING





— Tips & Tricks



— Be Inspired !



спасибо
danke 謝謝
ngiyabonga
teşekkür ederim
tapadh leat
gracias
moichchakkeram
go raibh maith agat
arigato
dakujem
merci
ευχαριστώ
terima kasih
감사합니다
sukriya
kop khun krap
dank je
dziękuję
hvala
maunuru
bedankt
obrigado



Q&A