



CULINARY ARTS
ACADEMY
SWITZERLAND

PASSION *for* FOOD,
CAREER *for* LIFE

2025



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"MANY *of our*
STUDENTS GO ON
to ESTABLISH *their*
OWN BUSINESSES"



Culinary Arts Academy Switzerland began as a single pink building. It was founded as an extension of the hospitality education already on offer at our sister school, César Ritz Colleges Switzerland, and quickly outgrew its original facility.

We became increasingly aware that we needed to meet the growing demand for culinary training and we have never looked back. Since its establishment in 2006, our school has grown to include cutting-edge facilities across two campuses and a student body that has steadily increased each year. In 2024, we were ranked 7th in the world for the study of Hospitality & Leisure Management (QS Rankings) and we continue to be the best culinary school in Switzerland.

Many of our students go on to establish their own businesses, and our goal is to give them the tools they need to thrive. We combine hands-on learning with a clear focus on helping our students grow as people, entrepreneurs, and leaders. Hearing about the success of our students as they transform their dreams into realities never ceases to delight and make us proud.


Come join us, and turn your passion for food into the career of your dreams!



Dominic Szambowski

Dominic Szambowski

BRING *your*
CULINARY DREAMS *to* LIFE
in SWITZERLAND



Switzerland's culinary world is a harmonious blend of tradition and innovation. Renowned for its exceptional cheese varieties like Emmental and Gruyère, as well as its globally acclaimed chocolate craftsmanship, the country offers a delectable journey for food enthusiasts. With Michelin-starred restaurants pushing culinary boundaries and a strong commitment to fresh, local ingredients, Switzerland's gastronomy thrives on a farm-to-table ethos. Studying culinary arts in Switzerland provides students with hands-on experience, exposure to diverse culinary influences, and a chance to learn in an environment where innovation meets tradition.

**Lake Geneva, with the village of
Le Bouveret, home to one of our
campuses, in the background.**





Live and learn in rich culinary heritage, with top-class vocational training and revolutionary, world-famous chefs. Switzerland is a well-known destination located in the heart of Europe, respected and celebrated around the world—making this vibrant country the perfect place for you to study culinary arts.

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. It's no surprise that one can find over **120 Michelin-starred restaurants** in such a small territory, making it the country with the highest density of top-class restaurants, per capita, in the world.





The country boasts world-famous chocolates known for their exquisite taste and over **450 varieties of cheese**. In fact, no other country in the world consumes as much chocolate as Switzerland—over 10 kg per person each year.

While the Swiss love for chocolate and cheese may be unparalleled, they are also listed among the top five healthiest populations, according to Bloomberg's Global Health Index for 2022.



Excelling across sectors

Switzerland's reputation for quality and drive for innovation repeatedly places it at the top of many international rankings:

-  Most business-friendly country
-  Largest number of starred restaurants per capita
-  N°1 country in the world to achieve career goals
-  Most Nobel Prizes awarded per capita
-  The top 10 safest countries in the world

Topping the list for higher education

On the global education scene, Switzerland continues to be the best country to study hospitality management, with seven of the top 10 schools all found within its borders.

With Swiss excellence and *savoir faire* at the heart of everything we do, you will graduate ready to succeed in your future culinary career.

As a school, we are ranked 7th in the world for Hospitality and Leisure Management by the QS World University Rankings in 2024.



“I always had an interest in European cuisines, so it was another reason to study in Switzerland. Learning directly from European chefs gave me the knowledge and confidence to specialize in European-style food.”

Chef Siddharth Chogle,
 India
 2016 graduate
 Food Consultant
 RT Hospitality Services

CULINARY LEGEND, MADE *in* SWITZERLAND



Anton Mosimann OBE, DL
Honorary dean
Culinary icon

Chef Anton Mosimann is a world-renowned Swiss chef whose name is synonymous with *Cuisine Naturelle*, an innovative union of healthy eating and using the finest and freshest ingredients. His many awards and honors stand as a testament to the phenomenal success of a man who has built an extraordinary culinary career through his desire to share his love of good food with others.

A Culinary Journey

At the age of 25, Chef Mosimann was one of the youngest chefs to receive the coveted *Chef de Cuisine* Diploma. At 28, he was appointed *Maître Chef des Cuisines* at the Dorchester Hotel in London. During his 13-year tenure, he was awarded two Michelin stars. He led culinary teams who served five British prime ministers, from Margaret Thatcher to David Cameron, as well as four generations of the British royal family.

Since October 1989, Chef Mosimann has run Mosimann's, an exclusive dining club in London, which successfully unites passion for good food and fine wine. In 2004, he was awarded Most Excellent Order of the British Empire for his services to the tourism and food industries.

The Mosimann Collection

Our campus in Le Bouveret is home to The Mosimann Collection, which hosts works of art from the chef's private collection of cookbooks dating back to the 15th century, and a fascinating collection of photographs and menus. The collection also showcases the numerous awards, gold medals, and diplomas Chef Mosimann received throughout his career.



In 2021, Chef Mosimann was named honorary dean of Culinary Arts Academy in recognition of his exceptional career and unconditional commitment to young talent.



Through his personal collection of memorabilia, historic cookbooks, and recipes and menus from around the world, Chef Mosimann's collection offers a unique insight into the world of culinary arts.

“Culinary Arts Academy Switzerland and I share the same values and requirements for excellence, so it is to my partner of choice that I have entrusted a large part of my collection, built up over the course of my career. I feel deeply connected to this region, and I am particularly pleased to be able to place this important piece of Swiss heritage in a dedicated area belonging to one of the most prestigious culinary schools in the world.”

A CREATIVE APPROACH *to* LEARNING



Nurture your practical expertise and shape your culinary success by embarking on your journey at Culinary Arts Academy Switzerland. You are immersed in a dynamic and hands-on approach to education, meticulously designed to provide you with up to 1100 hours of practical kitchen. We embrace the principle of learning by doing with dedication towards cultivating your future.



Develop your leadership style and culinary skills by engaging with our experiential learning practices. Real-life projects form an essential part of your curriculum. For example, you may complete a case study with MANE, one of the world's leading companies in flavors and fragrances, which challenges you to develop fragrances or find solutions for the global food industry.

Further enhance your education both on and off campus with regular excursions to local businesses, visiting chefs and exclusive Masterclasses. Experiential learning requires you to reflect on your own learning processes. Here, your education is real experience, and you will understand how to apply this experience to your future career.



Students learn in an exclusive Chocolate Masterclass with world champion Chef Jorge Cardoso, 2023.

Hone your craft in state-of-the-art kitchens that most chefs only dream of. Every aspect of our learning environment is designed to inform and inspire, from our cutting-edge facilities and interactive learning tools, to our 16 practice kitchens and 100-seat training restaurant. With spaces uniquely tailored for different stages of culinary development, you'll learn every aspect of working in and managing a professional kitchen.



Restaurant Alpina

Near our Brig campus, students in their final term of the bachelor's program have a one-of-a-kind opportunity to run a restaurant open to the public.

As part of their Food & Beverage Concept Management class, they create their very own menu featuring local ingredients but with an international twist. They are then placed at the helm of the restaurant located in downtown Brig, either in the kitchen or serving the customers.

Apicius

Situated on our campus in Le Bouveret, the culinary center, Apicius culinary training center, has been designed with the student experience in mind. The five-story building includes seven state-of-the-art professional kitchens, each dedicated to a specific stage of culinary development and equipped with individual workstations. You will learn how to cook in front of guests, present the menu, serve, and handle guest requests.



Investing in the future

We strive to provide the best education in culinary and pastry arts while minimizing our environmental impact. To achieve this, we've designed our kitchen facilities to the highest standards in regards to delivery, storage, inventory, and production so that food, water, and waste are managed efficiently. In fact, all food waste from our culinary students is used to make biofuel.

Sustainability best-practices are built into the curriculum so you learn how to apply sustainability principles to your future career. Day-to-day, we prioritize locally sourced ingredients and home-grown herbs in our classes and include modules such as foraging and beekeeping, which nurture a respect for the environment, biodiversity, and traditional practices. You will even learn to make your own soap, which helps to reduce the use of chemicals that are harsh on the environment.

In 2021, our Le Bouveret campus became the first hospitality school in the world to be certified by Green Globe, the highest standard for sustainability. Based on this certification, we are also registered as a leading enterprise with Swisstainable, an organization that focuses on the sustainable development of the Swiss tourism industry.



Students tend to the vegetable and herb garden on campus.

Learning from the best

Our world-class instructors have worked in Michelin-starred restaurants and have even cooked for royalty. Our curriculum is influenced and delivered by the best to provide expertise, inspiration, and support throughout your culinary journey.

Drawing inspiration from the great names in Swiss gastronomy such as Irma Dütsch, Anton Mosimann, Franck Giovannini, and Pauli, you will learn from culinary legends whose experience and awareness of the latest industry trends prepare students for future success.



Our Pietro Leeman application kitchen is named after the Swiss chef who received the first-ever European Michelin star for a vegetarian restaurant.

“At Culinary Arts Academy Switzerland, I learned how to think for myself and come to the answers on my own. I didn’t just learn how to cook, I also learned a lot about business and hospitality.”

Lavr Kozlov
Russia
2019 graduate
Entrepreneur

Alain Müller

Assistant Dean

Alain Müller has over 30 years' experience in the culinary industry and education. His rich experience includes the 2006 Winter Olympics in Turin, Italy.

Alain played a key part in the creation and development of Culinary Arts Academy Switzerland in 2006, taking it from only six students at its beginning to over 200 new students each year.

He was awarded the STR Global "Bridging the Gap" Award 2016 in recognition of significant contributions to bridging the gap between academia and the industry.



Alain Müller

Alain Müller
Culinary Arts Director



Guest Chef Vladimir Mukhin is the chef of Moscow's renowned White Rabbit, #25 of the world's top 50 restaurants.



Guest Chef Toshio Tanahashi from Japan shares his passion for shojin-ryori, an entirely vegetarian Buddhist cuisine.



Guest Chef Laurent Suaudeau is an award-winning French chef and founder of São Paulo's first culinary school.

Distinguished Chef Series

As part of our Distinguished Chef Series, highly reputable chefs come to give a guest lecture and prepare an exclusive dinner with students. Chefs from nearly every region in the world share their life stories, tips, and adventures, and inspire students to follow their passion. The dinner is a privileged opportunity for students to shadow a leading chef and to see first-hand how an exclusive dinner is prepared.



DEVELOP YOUR CULINARY CRAFT

SWISS DIPLOMA IN CULINARY ARTS

Intakes:

January / April / July / October

One-year
intensive
program

Unique industry
partnerships
and insights

6-month
internship in
Switzerland or
abroad

Perfect blend
of hands-on
learning
and theory

240 practical
kitchen hours
per term

For food enthusiasts, aspiring culinary experts, and entrepreneurs eager to explore Swiss and European Gastronomy, our 2-term Swiss Diploma in Culinary Arts program in Switzerland is the perfect opportunity. Dive into the essence of Swiss and European cuisine, mastering essential techniques, and crafting traditional and contemporary dishes with finesse.

Join us to experience the richness of European gastronomy!

Entry Requirements:

- Recommended minimum age of 18 years.
- Completed secondary school education (high school diploma or equivalent).
- English language proficiency of IELTS 5.5 or TOEFL IBT 55 or equivalent Duolingo scores.

TERM 1 (11 WEEKS)

Culinary Essentials

European Culinary Essentials I

European Culinary Essentials II

Culinary Hygiene & Safety Standards

French or German

TERM 2 (11 WEEKS)

Cutting Edge Culinary Skills

International & Fusion Cuisine

The Art of Food Plating & Styling

Specialized Diets & Balanced Nutrition

French or German



Short and flexible skill-focused training program to pursue your passion and upgrade your career.

**Worldwide internship
(6 months)**

Graduate with a

Swiss Certificate in Culinary Arts Essentials after term 1

Swiss Higher Certificate in Culinary Arts Essentials after term 2

Swiss Diploma in Culinary Arts after successful internship



PERFECTION BY CONFECTION

SWISS DIPLOMA IN PASTRY ARTS

Intakes:

January / April / July / October



One-year
intensive
program

Unique industry
partnerships
and insights

6-month
internship in
Switzerland or
abroad

Perfect blend
of hands-on
learning
and theory

240 practical
kitchen hours
per term

Designed for pastry and chocolate enthusiasts, aspiring pastry experts, and entrepreneurs with a sweet tooth, our 2-term Swiss Diploma in Pastry Arts program is your gateway to the world of Swiss and European confectionery excellence. Immerse yourself in hands-on training, mastering fundamental dessert techniques, and perfecting the art of crafting both traditional and contemporary Swiss and European delights.

Entry Requirements:

- Recommended minimum age of 18 years.
- Completed secondary school education (high school diploma or equivalent).
- Direct Entry (Term 2): completion of a vocational or professional high school with culinary focus or minimum 1 year full-time experience in a professional kitchen.
- English language proficiency of IELTS 5.5 or TOEFL IBT 55 or equivalent Duolingo scores.

TERM 1 (11 WEEKS)

Pastry Essentials

European Pastry Essentials I

European Pastry Essentials II

Culinary Hygiene & Safety Standards

French or German

TERM 2 (11 WEEKS)

Cutting Edge Pastry Skills

Swiss Chocolate & International Pastry Arts

The Art of Dessert Plating & Styling

Specialized Diets & Balanced Nutrition

French or German



Short and flexible skill-focused training program to pursue your passion and upgrade your career.

**Worldwide internship
(6 months)**

Graduate with a

Swiss Certificate in Pastry Arts Essentials after term 1

Swiss Higher Certificate in Pastry Arts Essentials after term 2

Swiss Diploma in Pastry Arts after successful internship



HARVEST NEW FLAVORS

SWISS CERTIFICATE IN VEGETARIAN AND PLANT-BASED CULINARY ARTS

Intakes:

April / October

11-week
intensive
program

Unique industry
partnerships
and insights

Expand your
career with
expertise in plant-
based cuisine

Perfect blend
of hands-on
learning
and theory

300 practical
kitchen hours
& 40 hours of
theory

Designed for culinary students and industry professionals to add plant-based cuisine to their culinary repertoire. This program sharpens your skills and knowledge in plant-based nutrition and cuisine by delving into the philosophy and artistry of creating exquisite dishes, emphasizing presentation, sustainability, and zero waste. Prepare to impress vegetarian and vegan customers with your delicious and stunning culinary creations.

Unleash your passion and meet the rising demand for plant-based excellence!

Entry Requirements:

- Recommended minimum age of 18 years.
- Candidates must have a minimum of 1 year of professional culinary experience or a minimum of 6 months of basic culinary training/education in a recognized Culinary Institution.
- Admissions interview with CAAS Program Director.
- English language proficiency of IELTS 5.5 or TOEFL IBT 55 or equivalent Duolingo scores.

TERM 1 (11 WEEKS)

Vegetarian and Plant-based Cuisine

Professional Vegetarian and Plant-Based Cooking

Vegetarian and Plant-Based Bistronomy Cuisine

Innovative Vegan Desserts Creations

Vegetarian Culinary Trends



Program Highlights

Meet the growing demand for plant-based cuisine with this short and flexible program that will add dimension to your previous culinary experience.

Certification in vegetarian and vegan cuisine from Switzerland's #1 culinary school.

Learn to create innovative plant-based cuisine that meets the dietary needs and culinary dreams of vegetarian and vegan customers.

Master the science of vegan cakes, chocolate and other sumptuous desserts.

Train for the Bistronomy trend with concept restaurant practical experience.

Learn in cutting-edge facilities.

Graduate with a

Swiss Certificate in Vegetarian and Plant-Based Culinary Arts



A RECIPE FOR SUCCESS

BACHELOR *of* ARTS

Intakes:

January / April / July / October



Graduate after a year with
a Swiss Grand Diploma in
one of three pathways

Complete the whole program
and get your bachelor's
degree

Spend over
1,100 hours
in the kitchen

Explore this exciting culinary program that equips you with the practical skills you need to be a top chef and the entrepreneurial know-how to launch your own business. Choose between pathways in Culinary Arts, Pastry & Chocolate Arts. Graduate after a year of vocational training with a Swiss Grand Diploma in your chosen pathway, or pursue the full three years for a bachelor's degree.

Entry Requirements:

- Recommended minimum age of 18 years.
- Completed secondary school education (high school diploma or equivalent).
- Candidates with prior learning from other culinary schools or the workplace may also apply. All applications will be considered on an individual basis.
- English language proficiency of TOEFL iBT 55 or IELTS academic module 5.5 or OOPT 50+ equivalent.



Pathway in Culinary Arts

Acquire basic cooking skills and foundational culinary arts know-how.

TERM 1 (11 WEEKS)

Fundamentals of
Classical Cooking

Food Safety and Sanitation

Introduction to Industry Experience

French or German

TERM 2 (11 WEEKS)

Cuisines of Europe

Taste through Time: Cultures and History of
European Gastronomy

Introduction to Baking
and Pastry Arts

Nutrition, Health, and Special Diets

Business Communication

French or German

Optional worldwide internship for Swiss Grand
Diploma pathway (4-6 months)

TERM 3 (11 WEEKS)

Cuisines of the World

The World of *Garde Manger*

Taste through Time: Cultures
and History of World Gastronomy

Kitchen Management and Leadership

French or German

Worldwide internship for the bachelor's pathway
(4-6 months)

Graduate with a
**Swiss Grand Diploma
in Culinary Arts**



Pathway in Pastry & Chocolate Arts

Discover the art and science of baking bread and making cakes.

TERM 1 (11 WEEKS)

Fundamentals of Classical Baking
and Pastry

Food Safety and Sanitation

Introduction to Industry Experience

French or German

TERM 2 (11 WEEKS)

Chocolate Arts and Modern Desserts

Taste through Time: History and
Culture of Pastry & Chocolate Arts

Nutrition, Health, and Special Diets

Business Communication

French or German

Optional worldwide internship for Swiss Grand
Diploma pathway (4-6 months)

TERM 3

From Concept to Masterpiece—Practical

From Concept to Masterpiece—Theory

Baking and Pastry: Trends, Concepts, and
Innovations

Kitchen Management and Leadership

French or German

Worldwide internship for the bachelor's pathway
(4-6 months)

Graduate with a
**Swiss Grand Diploma
in Pastry & Chocolate Arts**



Pathway in Culinary Arts

Master the art of fine dining and advanced cooking techniques.

TERM 4 (11 WEEKS)

Fine Dining Cooking—Practical

Fine Dining Cooking—Theory

Restaurant Service and Management

Wine, Beverage, and Mixology
(in collaboration with Ritz Paris)

Advanced Baking and Pastry
(in collaboration with Ritz Paris)

TERM 5 (11 WEEKS)

Innovative Gourmet Cooking—Practical

Innovative Gourmet Cooking—Theory

The World of Chocolate Arts

Food Product Development

Applied Research

Worldwide internship
(4-6 months)

Graduate with a
**Swiss Higher Diploma
in Culinary Arts**



Pathway in Pastry & Chocolate Arts

Master the art of innovative gourmet pastry and desserts.

TERM 4 (11 WEEKS)

Fine Dining: Pastry and Desserts—Practical

Fine Dining: Pastry and Desserts—Theory

Restaurant Service and Management

Wine, Beverage, and Mixology
(in collaboration with Ritz Paris)

Café and Bakery: Catering

TERM 5 (11 WEEKS)

Innovative Gourmet, Pastry, and Desserts—Practical

Innovative Gourmet, Pastry, and Desserts—Theory

Food Product Development

Café and Bakery: Concepts and Management

Applied Research

Worldwide internship
(4-6 months)

Graduate with a
**Swiss Higher Diploma in Pastry
& Chocolate Arts**

YEAR 3:
TAKE THE LEAD—BRIG

In your final year, take a step back from the kitchen and learn about the entrepreneurial side of the culinary world by learning how to realize an innovative food concept. All three pathways share the same courses.



All pathways

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 and Wine Matching
Restaurant Design
Strategic Restaurant Management

Intakes

Bachelor of Arts:

January / April / July / October

Graduate with a

**Bachelor of International Business
in chosen pathway, awarded by
Culinary Arts Academy Switzerland**

**Bachelor of Arts (Honours)
in Culinary Arts, awarded by
the University of Derby (UK)**



The Swiss Higher Diploma and the Bachelor of International Business are recognized by the Canton of Valais (Switzerland).



SPICE UP YOUR CAREER

MASTER *of* ARTS

Intakes:

April / October


One-year
intensive
program

Unique
industry
partnerships
and insights

Worldwide
internship
and career
opportunities

Perfect blend
of hands-on
learning
and theory

Over
250 hours
in the kitchen



Acquire the entrepreneurial skills you need to launch your own culinary business. The practical modules of this program are perfect if you're looking to shift careers into the world of culinary arts, and will provide you with the hands-on experience you need. As well as problem-solving, you'll develop soft skills such as creative thinking, cross-cultural collaboration, and emotional intelligence.

Entry Requirements:

- Recommended minimum age of 21 years.
- Recognized bachelor's degree in any discipline.
- English language proficiency of IELTS academic module 6.0 or TOEFL iBT 79 or equivalent.

TERM 1 (11 WEEKS)

Food Culture and Culinary Trends

Leadership and People Management

Revenue and Performance Analysis in the Culinary Industry

Sustainability, Social Responsibility, and Ethics

Strategic Management in the Culinary Industry

Culinary Fundamentals and Food Safety—Practical

French or German

TERM 2 (11 WEEKS)

Creativity and Innovation

Events and Catering Management

Advanced Marketing for the Culinary Industry

Research Methods

Food Entrepreneurship and Business Start-up

International Cuisines—Practical

French or German



Consultancy project or formulation of business plan

This project can be flexibly completed on campus, during your internship, or from home.

**Worldwide internship
(4–6 months)**

Graduate with a

**Master of International Business
in Culinary Business Management,
awarded by Culinary Arts
Academy Switzerland**

**Master of Arts
in Culinary Business
Management, awarded by
the University of Derby (UK)**



REAL-WORLD
EXPERIENCE *with*
LIFELONG CONNECTIONS



Our unique partnerships and internship opportunities open doors to some of the world's most celebrated kitchens. Get invaluable real-world experience, connect with people at the heart of the business, and learn from the culinary greats—in the classroom and kitchen as well as in the workplace.



Increasing your employability

We prepare our students to be hands-on culinary innovators, self-starters, responsible leaders, and effective managers and team players—a real asset for your CV and of immense value in the professional world. The skills you acquire at Culinary Arts Academy Switzerland equip you for success within the culinary industry and beyond, and give you the knowledge and confidence to establish your own culinary enterprise.

“We strive for innovation and creativity within the food & beverage industry by sharing our know-how with the young and ambitious talents of tomorrow.”

Adrian Stadelmann
General Manager
Holy Cow! Gourmet Burgers, Switzerland

Our #foodinspired kitchen is where you will create innovative, gourmet dishes.



The International Recruitment Forum, held twice a year for students.



“We take part in the International Recruitment Forum as it is a unique opportunity to engage with talented young people from all over the world.”

Michel Gehrig
VP of Talent Development
Kempinski Hotels

Access Career services

Career Services is a comprehensive resource focused on equipping you to be a leader in the global marketplace.

Unlock your full potential

Our career services empower you to discover and harness your strengths.

Get personalized guidance

Benefit from one-on-one coaching tailored to your specific needs, ensuring you excel in writing your CV and mastering interview skills.

Build a clear post-graduation roadmap

Our counselors help you map out a clear and well-defined path after graduation, whether to pursue a graduate degree, enter the professional arena, or chart a unique career trajectory.

Discover limitless opportunities

Explore a plethora of opportunities and internships, specially prepared to propel you towards a successful professional culinary journey.

Partnering with the industry

Key partnerships with industry leaders and top chefs ensure that our programs remain relevant and reflect the latest trends and insights. Our industry partners contribute to the creation of academic programs, hold masterclasses in our state-of-the-art kitchens, give guest lectures on campus, and host visits to their premises to provide students additional insights into real-life operations in world-class kitchens.



Connect with industry leaders

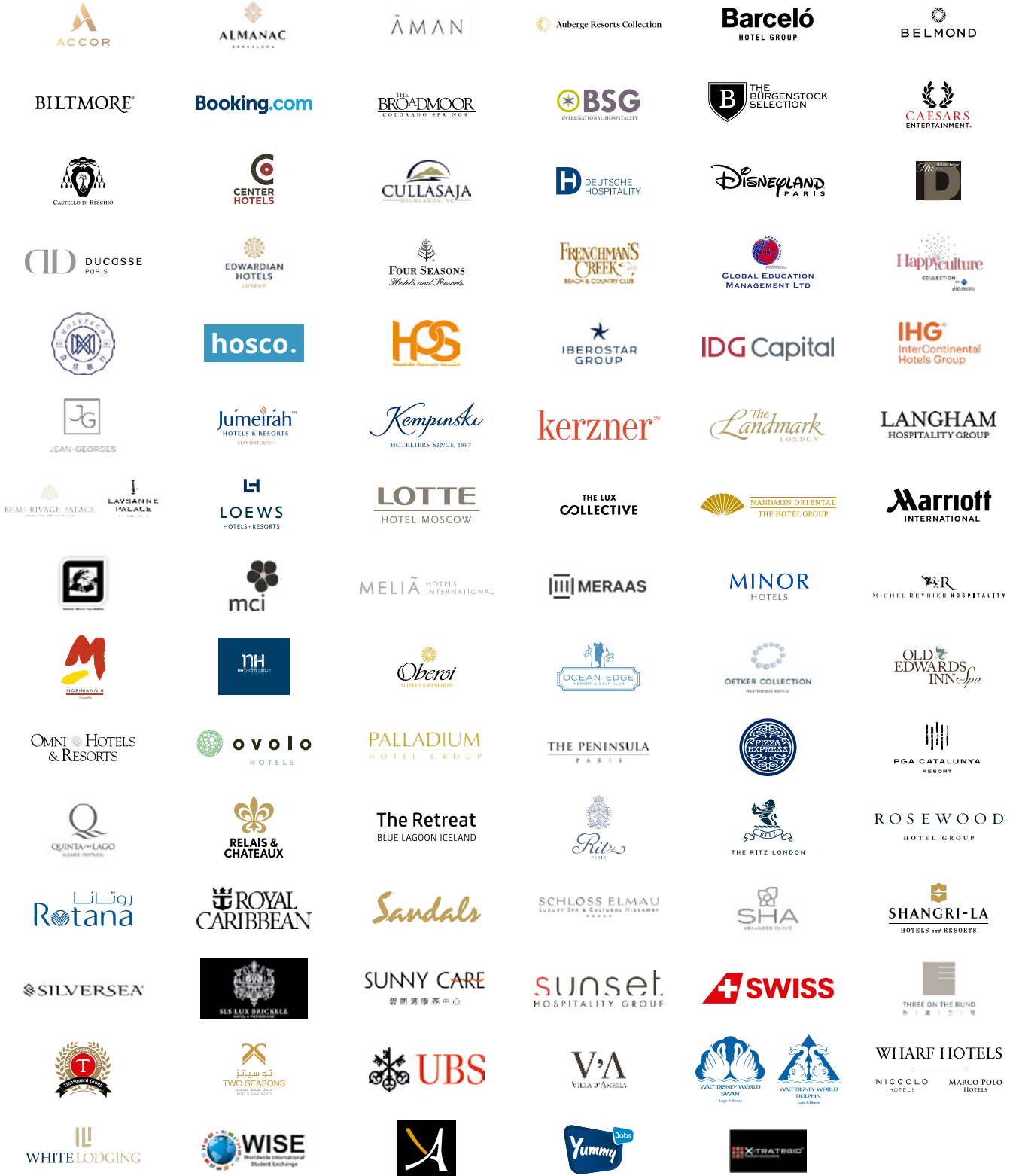
Twice a year, you have exclusive access to the International Recruitment Forum, one of the largest career events in Europe, where you get the chance to attend career presentations, meet with recruiters from around the world, and network with alumni.

Key benefits:

100+
international
companies

3000+
Professional
opportunities

Networking
with
alumni



FROM DREAM *to* CAREER: NOTABLE ALUMNI

Christodoulos Theofanous

Chef of the Year 2020
& Golden Hat 2023, Cyprus
Executive Chef at Alasia Hotel,
Cyprus

Danna Vu

Culinary World Cup 2022 Winner,
Luxembourg
Pastry Chef at Svedjan Bageri,
Sweden

Kristin Hamberg,

Culinary Olympics Junior
Team 2024,
Sweden

Varun Menghani

Owner & Chef
at Saba Dining,
Dubai



CULINARY ARTS
ACADEMY
SWITZERLAND

A GLOBAL COMMUNITY



With 35 chapters and over 25,000 members, alumni from all Swiss Education Group schools have access to one of the largest hospitality networks in the world.

97%

OF STUDENTS
HIRED UPON
GRADUATION

90%

HOLD MANAGEMENT
POSITIONS OR HAVE
CREATED THEIR OWN
COMPANY WITHIN
FIVE YEARS
OF GRADUATION

70%

WORK IN THE
HOSPITALITY,
TOURISM, AND
CULINARY SECTORS

30%

WORK IN THE
CONSULTANCY,
EDUCATION,
FINANCE, AND
HEALTHCARE
SECTORS



GET NOTICED BY TOP
EMPLOYERS THROUGH OUR
CAREER PLATFORM AND
GAIN ACCESS TO EXCLUSIVE
JOB OPPORTUNITIES

UP-TO-DATE NEWS
FROM YOUR ALMA
MATER AND THE
WIDER INDUSTRY

RECONNECT WITH FORMER
CLASSMATES AND BUILD
NEW RELATIONSHIPS
WITH THE WIDER ALUMNI
NETWORK

EXCLUSIVE
ALUMNI OFFERS, WEBINARS,
AND CAREER DEVELOPMENT
SUPPORT

STUDENT LIFE

Culinary Arts Academy Switzerland offers a unique, multicampus experience. From the shores of Lake Geneva to the sunny Rhône Valley, our diverse campuses provide you with a one-of-a-kind cultural experience and a true taste of the beauty that sets Switzerland apart.



Le Bouveret campus

Le Bouveret is a beautiful lakeside resort on the shores of Lake Geneva, minutes away from the French border, with breathtaking views of the Swiss Riviera and alpine foothills.

The campus is housed in three buildings, including a magnificent former hotel, and offers modern facilities that include 17 training kitchens. Relax with your classmates in the Underground, our student club, or cook a meal together in the “Atelier Culinaire”, our student kitchen where you can hone your culinary skills.





Brig campus

Nestled in the sunny Rhône Valley at the foot of the Alps in the beautiful Valais region, this German-speaking town and its surroundings offer a relaxed lifestyle and a host of activities to keep you entertained.

Themis & Xenius, the environmentally friendly student lodging, has 216 single deluxe rooms equipped with modern furniture. Fully-equipped kitchens are available in the accommodation buildings to enable you to cook and dine with friends on the weekends. The accommodation is located within five minutes' walking distance of the Academic Center, where the classrooms and school restaurant are located.



A vibrant student community

When you aren't busy studying, you can choose from a wide variety of exciting activities to make the most of your time on campus. From cultural events and banquets to a variety of exciting clubs (wine, innovation, sustainability, music) and optional masterclasses to expand your horizons and deepen your knowledge, there is never a dull moment on campus.



Each term, you can look forward to Sports Day, which brings students together from across all Swiss Education Group schools for a fun day of sports competition held at our Brig campus.



Cultivate your creativity in our music club.



Explore Switzerland and beyond

Switzerland offers a great variety of cultural experiences such as festivals, museums, musical events, exhibitions, and countless opportunities to take in its stunning natural beauty.

Enjoy a range of outdoor activities in the Alps, devour a delicious plate of Italian pasta in Domodossola, hike around the beautiful Swiss mountains, or enjoy a quiet stroll through one of the many markets.



Every term we offer free excursions to some of Switzerland's top cities and destinations. Whether you're visiting the capital of Bern or another popular site such as Zurich or Interlaken, you'll have hours of free time to explore, shop, dine, and discover Switzerland's unique culture.

Switzerland's well-placed location in the heart of Europe gives you access to a broad range of cuisine, and the chance to explore and discover European culture.



Building the next generation of leaders

Each term students are elected to represent the interests of their peers as part of the Student Ambassador Forum. These ambassadors meet on a regular basis and help develop campus engagement strategies.

Twice a year, students who have demonstrated leadership potential are invited to take part in a leadership forum with representatives attending from all our partner schools. During this forum, students have the opportunity to learn from and connect with industry experts around the topic of leadership.



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