



Mission: To nurture in our students a passion for food and gastronomy through the development of excellent culinary practice and dedication, in an environment that reflects the reality of today's culinary industry and trends.

Alain Muller

Culinary Program Manager

YEAR 1

(Term 1, 2 & 3)
Acquire the skills

YEAR 2

(Term 4 & 5)
Master the Art

YEAR 3

(Term 6 & 8)
Take the Lead

Course Descriptions

Term 1

KIT111 and KIT 112 Fundamentals of Classical Cooking (Practical and Theory)

Through a combination of cooking demonstrations and practical workshops, the course provides the necessary foundation on which the students will continue to build their experience during this programme and their career. The course covers the classic, basic principles of culinary arts and explains why they are still used. This includes basic culinary preparations including stocks, sauces and soups. Students will work both individually and as part of a team in order to evaluate personal progress. They will be exposed to various cooking techniques and competencies applied to meat, fish, vegetables, starches and grains. To develop their ability to work under pressure and reflect industry practice. The teaching will consist of demonstrations followed by practical application of techniques.

SCI113 Food Safety and Sanitation

Food safety is of paramount importance within any food service operation. This course covers the key principles of food handling and sanitation including the health risks involved with the culinary profession. It also introduces students to the Hazard Analysis Critical Control Points plan (HACCP). A further component of this course is to apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.

FRE119 French 1 / GER 119 German 1

French/German language courses at the Culinary Arts Academy are designed to introduce students to reading, writing and speaking, largely in preparation for an internship within a kitchen. The goals of this course are to develop a strong foundation of language skills and cultural understanding. Activities are centred on spoken French/German, especially within a kitchen environment, to ensure when entering their first training period, students are able to be integrated into a kitchen brigade and function as part of the team.

MGT110 Introduction to Industry Experience

This course equips students with the necessary skills to succeed in the workplace. Students develop interview, job search, and communication skills; build self-confidence; and learn to conduct themselves in a professional manner appropriate to hospitality industry standards.

Students will be prepared to optimize their internships, in Switzerland or abroad, as well as to foster their future career advancement, development, and self-improvement.

Term 2

KIT121 Culinary Skills in Banquet and Buffet Preparation

Students will begin to understand the operational systems of kitchen organisation by application of fundamental skills in a high volume, fast paced kitchen where students will

understand timing, adaption of recipes, organisation and preparation techniques. The unit will focus on cooking theories and techniques within practical cookery, basic Garde Manger and Pastry. Practical culinary skills for a variety of food service styles, menu preparation and understanding kitchen operations will be the central focus of the unit.

The curriculum covers the following topics:

- Introduction to application of practical skills
- Regional influences, ingredients and menus
- Recipe planning and calculations

KIT122 Kitchen Management

This course is designed to provide students with an introduction to the management of a kitchen including the wide range of skills needed to manage in today's environment. It introduces the general idea of systems management illustrating how an F&B operation's menu impacts the need for the physical, human, and financial resources of the operation as well as the transformation of such to reach operational goals. Control tools typically used in the industry are introduced. The emphasis of this course is on the practical activities that managers of all sizes of food operations can use to plan and control their business. The focus of the course will be on menu planning, designing, analysis, costing, pricing and budgeting, preventing theft and implementing systematic control strategies.

BPC128 Introduction to Baking and Pastry Arts

This course combines the skills of both a baker and pastry chef. Demonstrations with practical hands-on classes ensure the students can reproduce a variety of dough, bread, pastries, pies, special occasion cakes and plated and buffet desserts. This will enable the student to have a good understanding of the multiple facets of this speciality area.

HUM124 Business Communication

Through a series of in-class activities, and informal and formal writing assignments, students develop their critical thinking, research, and written communication abilities. Emphasis is on both writing process and the final written product. Students learn to write restaurant reviews, recipes, analysis papers, and reports. Presentation skills are practiced.

Students learn to use and document sources correctly to avoid plagiarism. Skills include correct quotation, summary, paraphrase, citation, and bibliography construction following the Harvard Referencing System format. Other skills – syntax, grammar, word choice, and style – are addressed as needed on an on-going basis throughout the course.

FRE129 French 2 / GER 129 German 2

French/German language courses at the Culinary Arts Academy are designed to introduce students to reading, writing and speaking, largely in preparation for an internship within a kitchen. The goals of this course are to develop a strong foundation of language skills and cultural understanding. Activities are centred on spoken French/German, especially within a

kitchen environment, to ensure when entering their first training period, students are able to be integrated into a kitchen brigade and function as part of the team.

Term 3

KIT131 Cuisines of Europe

In this course, students will gain an understanding of the importance that many European countries place on their national dishes and cultural traditions. The course will group together distinctive regional cuisine styles from Europe with their rich cultural backgrounds. Students will be exposed to European cultural and ethnic cuisines and learn to understand the role and importance of these cultures in today's cuisines. Students will be required to research and present on a wide variety of these topics.

Through a combination of cooking demonstrations and practical workshops, the course builds on the skills and knowledge gained from Essential Culinary Procedures. Students will be exposed to advanced cooking techniques, including baking and pastry with an emphasis on plate presentation requiring both a higher skill-set and the need for efficient and effective teamwork, typical of restaurant management. Students will develop their leadership skills running a simulated, hierarchical kitchen brigade while producing elaborate European-themed dishes as part of the college's dining room operations; including organized theme days.

Students will combine the competencies gained in their first two terms to create menus with a European influence. Through a 'live' kitchen environment, students will be exposed to practical situations involving the necessity to solve problems 'on the spot'. Students will be required to lead the kitchen team as the 'Chef of the day' and this will include direct customer contact as a part of the feedback process. Students will reflect on their performance through the management processes of recognition, analysis and implementation.

KIT132 The World of Garde Manger

Classical Garde Manger techniques where students are exposed basic principles of charcuterie and cold buffet preparation and presentation. Students will be exposed to a large variety of Garde-Manger preparations including terrines, pâtés, galantines, ballantines, sausages and whole items using assorted meats, offal, poultry, game and fish.

SCI133 Nutrition

The key principles of nutrition will be covered and will include a chef's perspective needed for designing menus and dishes for today's customer - including those with special dietary and allergy requirements.

FRE139 French 3 / GER139 German 3

French/German language courses at the Culinary Arts Academy are designed to introduce students to reading, writing and speaking, largely in preparation for an internship within a kitchen. The goals of this course are to develop a strong foundation of language skills and cultural understanding. Activities are centred on spoken French/German, especially within a kitchen environment, to ensure when entering their first training period, students are able to be integrated into a kitchen brigade and function as part of the team.

INT130 Internship 1

Students are required to complete an internship in a hotel or restaurant of international standard for a period of 4 - 6 months (minimum 640 hours). This training needs to be completed in Switzerland.

Term 4

KIT241 Cuisines of the World

This unit builds upon the skills and knowledge attained by students in both the first year of their programme and industrial training period. Through a simulated kitchen/ restaurant environment students will compose menus and present international cuisines and cooking styles from the classical through to fusion.

MGT247 Restaurant Service and Management

In order to develop a broader understanding of a Food and Beverage operation, the culinary student needs to be able to function in front of the customer. This course covers the basic theoretical and technical knowledge of service operations combined with practical skills. This will enable the student to achieve a proficient standard for a range of service types and situations in the international hospitality industry. The course also examines the function of Food and Beverage service departments in relation to other hospitality operational departments and includes an introduction to the practical aspects of dining room management.

WIN245 Wine, Beverage, and Mixology *

This unit identifies and examines the food and beverage management systems, emphasizing theoretical knowledge of food and beverages to gain understanding of menu writing skills and cost control management.

This course explains and examines the making and service aspects of both alcoholic and non-alcoholic beverages and provides a basic understanding of how the beverage department of a large hotel is organized. The course provides students with the confidence to make

appropriate beverage decisions in the hospitality workplace by implementing a framework for assessing beverages while satisfying potential customers. In addition students will be exposed to the intricacies of wine appreciation through the development of structured tasting notes.

Students will acquire knowledge of service and making aspects of alcoholic and non-alcoholic beverages, and an understanding of how beverage establishments influence choice and consumption.

*This course is taught in partnership with the Ritz Paris.

MGT246 Marketing for the Food Industry

The course introduces students to the marketing concept and examines the application of marketing to the hospitality industry. At the end of the course, students will be able to understand how complex hospitality operations can adapt to a changing environment and market conditions, as well as understand marketing terminology. Students will be involved in creating marketing materials which will be used in functions, events and viewed by the public.

Term 5

KIT251 Fine Dining Kitchen

This course is designed as a capstone for the learning that has taken place to the end of Year 2. The students will be required to integrate their skills and knowledge in order to successfully run and understand the operation skills and creativity required to run a fine dining restaurant.

Assignments will include operating the fine dining restaurant. All aspects of the dining experience from the planning, implementation, operation and analysis will be covered and embrace not only the practical capability of the student but also their organizational, managerial, financial and marketing skills. In both assignments, students will be required to reflect on the learning that has taken place throughout the course in order to judge the value of their work. The course focuses on plate design, creative menu writing skills and food photography.

In this course, students will develop both their culinary management competencies and people management skills. The course focuses on menu planning, cost and control, as well as the development of work plans linked to a simulated hierarchical kitchen structure. Students will develop their people-management skills through the processes of self-evaluation and structured feedback, and will learn to self-evaluate in order to judge their own performance.

BPC258 Advanced Baking and Pastry *

This course continues with the development of skills and knowledge gained in both Baking and Pastry Arts Level 1 and industry training. Students will gain a practical understanding of advanced baking and pastry techniques with an emphasis on plate presentation, decoration

and flavours. Students will be exposed to the challenge of producing menu items for a dessert trolley, daily menus from set to *à la carte* and formal banquets along with applying skills of chocolate and confectionary and show piece creations This will enhance the student's ability to work in a team and highlight the need for effective planning.

*This course is taught in partnership with the Ritz Paris.

MGT257 Food and Beverage Management

This course offers the student a comprehensive understanding of contemporary food and beverage management from a systems management approach. Students will understand the influence a menu has on all aspects of an F&B operation. They will learn basic control systems surrounding the operation control cycle within an F&B operation and concepts relating to the areas of food production. It also covers areas of analysis with ratios and cost-volume-profit analyses.

HUM254 Applied Research

This course explores research methods which are suitable for the food business industry, students will learn to how to structure a research paper and develop skills in statistics, use of SPSS, conducting interviews, analysis and transcribing. Students will explore primary and secondary research along with use of qualitative and quantitative data. This course prepares students for in-depth research and study of consumer behaviour in further studies.

INT250 Internship 2

Students are required to complete a second training in a hotel or restaurant of international standard for a period of 4 - 6 months (minimum 640 hours). This training may be completed in Switzerland or abroad.

Term 6

6HO713 Business Plan for the Entrepreneur 1

The unit explores entrepreneurship and business from a strategic level allowing students to set goals and understand the food industry from the perception of an entrepreneur. Students will use their culinary knowledge, skill and creative thinking to compose an innovative business plan based on their personal culinary focus. The course examines procedures, law, and financial accounting and entrepreneurship considerations.

The aim of this course is also to develop a holistic understanding of entrepreneurship by examining philosophical, psychological and social perspectives, as well as technical skills. The course will explore entrepreneurship as an attitude; the necessary skills and culture to support entrepreneurial activities as a strategy for creating new business; and the innovative

growth and development of existing business. The course will also include a strategic approach to self-promotion.

The Business Plan reflects idea generation, measuring ability to develop concepts, initiate the project, implement skills from across the curriculum into a strategic development process which focuses on the students own culinary ambition. The business plan will be formatted in considering financial, legal, business professionalism and entrepreneurship strategies.

6HO714 Chocolate and Sugar Arts

Sugar and Confectionary creations form a specialized part of the culinary field and play a key role in the development of the artistic and creative skills of students. These creations play a unique role in creating a defined quality signature for an enterprise and to distinguish itself from the competition.

6HO715 Culinary Concept Planning

The unit is designed to integrate culinary skills, management techniques and knowledge in order to successfully plan, organise and develop a food concept.

The project is built on current trends, sustainability and use of local regional produce from France and Switzerland. Students are encouraged to be creative, innovative and develop a cooking style which is unique and approachable to the public.

The project will involve immense planning, organisation, PR and will be open to the public. Students will conceptualise a menu, setting and control the process of development, implementation, finances and operational procedures. Project management and operation strategy is an integral part of the unit.

6HO717 Food Development Project

Students will learn how to develop their own product or recipe. They will understand the process of food product development, be able to plan, organize and carry out product development projects, develop of a menu for an event and have knowledge of what kind of tools for project planning there are on the market.

6HO719 Food Styling

This course is designed to provide students with a general food photography understanding. Students will learn how the media influences food trends, master the skills of food photography, discuss the various lighting, compositional and logistical demands of the genres

This course will propose, consider and analyze the different relationships between communication and food and how these relationships negotiate our identities, cultures and

environments. This course also has a practical component where student learn how the basics of food photography and create their blog.

Term 7

6HO713 Business Plan for the Entrepreneur 2 *

The unit explores entrepreneurship and business from a strategic level allowing students to set goals and understand the food industry from the perception of an entrepreneur. Students will use their culinary knowledge, skill and creative thinking to compose an innovative business plan based on their personal culinary focus. The course examines procedures, law, and financial accounting and entrepreneurship considerations.

The aim of this course is also to develop a holistic understanding of entrepreneurship by examining philosophical, psychological and social perspectives, as well as technical skills. The course will explore entrepreneurship as an attitude; the necessary skills and culture to support entrepreneurial activities as a strategy for creating new business; and the innovative growth and development of existing business. The course will also include a strategic approach to self-promotion.

The Business Plan reflects idea generation, measuring ability to develop concepts, initiate the project, implement skills from across the curriculum into a strategic development process which focuses on the students own culinary ambition. The business plan will be formatted in considering financial, legal, business professionalism and entrepreneurship strategies.

*This course is taught in partnership with the Ritz Paris.

6HO716 Culinary Events Management

The unit is designed to integrate culinary skills, management techniques and knowledge in order to successfully plan, organise and develop a food concept (event). This unit uses research methods techniques to analyse customer expectations for events and catering. Within logistical and culinary process constraints students will produce a specification for a food on the move product.

The project will involve planning, organisation, PR and will be open to the public. Students will conceptualise a menu, setting and control the process of development, implementation, finances and operational procedures. Project management and operation strategy is an integral part of the unit.

6HO718 Food Philosophy

In this course, students will discover the evolution of food from a historical and cultural perspective, in particular, how this evolution has influenced the diets and way of life of different people around the world. Students learn to understand food writing and key skills

in report writing through food related topics. A key component of the course will therefore be how people with culinary vision, from past to present, have made an impact on the development of food.

6HO720 Gastronomy and Food Trends

The unit explores global food trends and sustainability within the boundaries of gastronomy.

Students will be exposed to the theoretical, practical, scientific and cultural aspects of wine making and culinary traditions which enhance the modern dining experience.

The unit explores questions related to food supply and demand, processing and transport. The course examines advanced wine and food matching techniques while exploring food flavours and ethnicity in wine matching.

The course covers practical and theoretical aspects of

- Gastronomy and food trends
- Food consumption trends
- Cultural significance of food
- Sustainable food systems
- Global food crisis and food policy

6HO721 International Food and Wine Matching

Food and wine matching; Discover wine pairing strategies and potential food partners of the main grape varieties and other common wine grapes. Students will understand the effects of how viticulture and oenology and age can influence colour, aroma, flavour, style, and body of a wine, explore the performance factors (aromas, flavours, styles, and body) of the main grape varieties and other common wine grapes.

Students will also apply the theory of wine & food pairing to a practical systematic approach in wine & food pairing and understand contrasting, matching and exclusion of a wine with a particular dish.