

Diploma in Culinary Arts

17.09

Program: Year 1 of the BA in Culinary Arts

Duration: One year

Availability: This offer is available to all potential students who meet the entry criteria

Overview

The Diploma in Culinary Arts consists of one intensive study period of 6 months at the BHMS campus in Lucerne, Switzerland, and one practical paid industry training period of 4-6 months in the Swiss hospitality industry.

BHMS is a member of the *Bénédict* Switzerland group of schools, founded in 1928, whose mission is to provide adult education for people with a desire to succeed. *Bénédict* School is one of Switzerland's largest private education organizations and is teaching each year more than 15,000 full and part time students.

The Diploma program is accredited by the **American Culinary Federation Education Foundation (ACFEF)**, established in 1929, and the largest professional chefs' organization in North America. ACFEF comprises more than 230 chapters and 20'000 members across the United States. The mission of ACFEF is to make a positive difference for culinarians through education, apprenticeship, and certification, while creating a fraternal bond of respect and integrity among culinarians everywhere.

Students learn from a dedicated faculty, who in addition to their academic credentials, bring extensive know-how and experience in the culinary field. This ensures that what is learnt in class is contemporary in a daily food and beverage environment and highly relevant to real operational situations.

Aim of the Program

The BHMS Diploma in Culinary Arts program is specifically designed for young adults wishing to enter the field of gastronomy. The program offers students practical and professional core competency training in food creation, so that they are able fully competent to contribute to the industry upon. This carries considerable value and prestige with employers worldwide. It can also benefit people looking to obtain the necessary specialized knowledge when contemplating opening their own culinary or catering business. Students with the appropriate qualifications can enter the program in the second year.

This first year program introduces potential students to the wonderful world of food and food production. It teaches basic food production techniques and allows the students to understand what the demands are that the industry requires of future culinarians. This basic course prepares a student for his/her first internship in a commercial kitchen and will allow him/her to develop the confidence, team-work capability, knowledge and skills to survive in the hustle and bustle of a large, fully-functional kitchen.

Paid Industry Training in Switzerland

Industry training is an integral part of the study program at BHMS and provides an opportunity to gain paid work-experience during the early stages of a career. This will prove invaluable when applying for the first supervisory or management position. Generally, the first industry training position will be in a junior position, where students can practice the skills that they learned in the first academic year at BHMS. Students will complete their training in the kitchen area according to their talent. Successful students may be able to assume more responsibility and develop their culinary creativity in their second year.

The industry training salary in Switzerland, negotiated between the employers' association and the Employee Union, is presently set at minimum CHF 2'168 per month gross. From this salary, students have to pay for room, board, and taxes. The average net income per month varies from CHF 1'000 to 1'400.

Entry Requirements

- 18 years of age
- 10 + 2 years of secondary higher education
- English language skills at a level equal to IELTS 5.0

Course Content

| SEMESTER 1 (6 months) | | | |
|-----------------------|---|--------------------|---------|
| Modules | | Credits Hrs | Contact |
| BBA 1801 | Business Communication I | 6 | 25 |
| CLN 1101 | Essentials of Culinary Operations (Lab) | 12 | 60 |
| CLN 1102 | Food Preparation Techniques (Lab) | 12 | 60 |
| CLN 1105 | European Cuisine (Lab) | 12 | 60 |
| CLN 1500 | Garde Manger (Lab) | 6 | 30 |
| CLN 1600 | Nutrition | 6 | 25 |
| CLN 1651 | Food Safety | 6 | 25 |
| CLN 1753 | Cakes and Creams (Lab) | 6 | 30 |
| CLN 1754 | Bakery and Breads (Lab) | 6 | 30 |
| EGE 1900 | German or French | 12 | 50 |
| HMT 1101 | Hospitality and Tourism Industry | 6 | 25 |
| HMT 1350 | Certificate in Wines | 6 | 25 |
| HMT 1000 | Industry Training Preparation | Course Requirement | 40-60 |
| SEMESTER 2 (6 months) | | | |
| Industry Training | | 24 | |
| Total | | 120 | |

A selection of other courses may substitute or amend the above elective courses. Please ask for the detailed course program at the time of application.

Students must pass a minimum of 96 academic credits for their award, plus successful completion of an industry training placement.

Location

BHMS, Business and Hotel Management School, Luzern

Intakes

January, February, April, May, July, August, October and November. Please contact the BHMS admission office for the next intake opportunity.

Holidays

Are scheduled according to the holiday plan of BHMS, and can be downloaded from the BHMS website under 'School Calendars'.

Course Times

Academic courses are held:

Monday to Friday from 08:00 to 13:00 OR from 13:00 to 18:00. Saturday courses may be offered in some terms from 11:00 to 17:00.

Vocational courses may be held at various times depending on the subject:

Monday to Friday from 06:30 to 08:00, 07:30 to 13:30, 16:00 to 20:30 or from 14:00 to 20:30.

With an average of twenty-four lessons per week, each student is assured a minimum of 2 free days per week. Students should plan for up to 15 hours of homework and preparatory reading per week.

