



B.H.M.S.

Business & Hotel Management School

Lucerne City, Switzerland

Culinary Management Program

(accredited by the American Culinary Federation Foundation)



IS A CAREER IN CULINARY MANAGEMENT FOR YOU?

Worldwide, restaurant and food service industry is booming. In the United States, the number of jobs for chefs, cooks and food preparation workers is projected to increase 11% between 2010 and 2016. The largest demand for skilled cooks and chefs is expected in sit-down restaurants, which offer more varied menus and more personal experience. This demands highly trained chefs and cooks to join one of the fastest growing industries.

If you enjoy working with people, don't mind working in an environment that can be hot, humid and hectic, like to work with your hands using variety of techniques and equipments to prepare, create and experiment with food, like to maintain and ensure high work standards, and have the energy to succeed, then you should consider a career in culinary management.

WHICH CULINARY MANAGEMENT CAREER SHOULD YOU PURSUE?

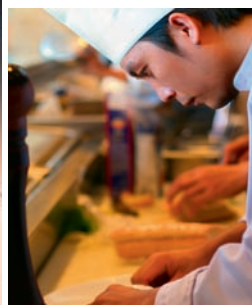
If you think that a culinary education can only lead to a job as a chef, think again! An Advanced Diploma or a Culinary Degree trains you for a variety of careers, including restaurant management, hotel management, pastry chef, institutional cooks, and short-order cooks.

While some basic culinary skills can be learned through on-the-job training, to obtain a higher paying job and advance in a culinary career, you will need to have some advanced training. Someone that holds a Degree or Advanced Diploma in Culinary Management may be able to begin their career as a cook or chef without first spending time in a lower skilled job. In addition, Degree or Diploma holders may be able to begin their careers at a better hotel or fine restaurant, which typically has more exacting hiring standards.

CULINARY MANAGEMENT AT BHMS

At BHMS Culinary Management programs, students focus on what it takes to manage a kitchen, restaurant, or catering operation. Students spend most of their time learning how to prepare food, including baking, broiling, and pastry making. Time is also spent on the use and care of kitchen equipment. In addition to learning about food preparation, students study health and sanitation requirements, portion control, cost management, food purchasing, selection and storage, and menu planning. At BHMS, students also learn about general management skills, including accounting, employee relations, marketing and communication.

BHMS employs top chef instructors who have vast experience working in leading culinary establishments in Switzerland and around the world for many years. BHMS chef instructors have the academic as well as the managerial expertise to inspire students who are planning a global career in Culinary Management.



1 – 2 Years BA (Hons) Food & Culinary Arts



University of Brighton



Advanced Diploma in Culinary Management

20 WEEKS ACADEMIC TERM (480 HOURS)

Food Production Lab (240 hours)

Concept Development – Menu Design – Culinary Marketing – Purchasing & Receiving
Cost Control – Food Service Law – Facilities & Design – Budgeting for Food & Beverage

4 – 6 Months Paid Industry Training*



Diploma in Culinary Management

20 WEEKS ACADEMIC TERM (480 HOURS)

Food Production Lab (240 hours)

Pastries & Breads – Garde Manger – Nutrition, Safety, Hygiene & Sanitation
Kitchen Accounting – Food Service Theory – Business Communication 1
French Communication 1 – German Communication 1 – Internship Preparatory Course

4 – 6 Months Paid Industry Training*

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*A minimum of 4 months industry training or 600 hours (whichever is longer) is required to fulfil requirement needed to attain Diplomas.

DIPLOMA IN CULINARY MANAGEMENT

(1ST ACADEMIC YEAR):

This one year program introduces students to the world of food production through basic operation techniques and hands-on core competency training. It focuses on how to handle kitchen utensils and equipments, the making of bread and pastry, cold kitchen, plate preparation & presentation, food safety and nutrition, kitchen accounting as well as French and German communications.

ADVANCED DIPLOMA IN CULINARY MANAGEMENT

(2ND ACADEMIC YEAR):

This one year program attempts to familiarize students with various recipes and specific regional and international cuisines. It focuses on interpersonal and business communication skills, budgeting, menu design and pricing, concept development, marketing, and entrepreneurship. European culture, service management, food service law and professional ethics round up the theoretical part of the program.

AMERICAN CULINARY FEDERATION:

The Culinary Management Diploma and Advanced Diploma offered at BHMS is accredited by the American Culinary Federation Foundation. ACF is comprised of more than 230 chapters and 20,000 members across the United States and is well known as “The Authority on Cooking in America.”



University of Brighton

BHMS Advanced Diploma in Culinary Management is articulated by the University of Brighton, UK for graduates to complete their BA (Hons) in Culinary Arts Degree either in one year full-time study or in two years work-based top-up Award. Work-based top-up Award allow students to earn their BA degree while working fulltime in a top British Culinary establishment.

ADMISSION REQUIREMENT:

DIPLOMA ENTRY REQUIREMENTS:

- 18 years of age & successfully completed 12 years of schooling.
- English Language skills at a level equal to IELTS 5.0 or equivalent.

ADVANCED DIPLOMA ENTRY REQUIREMENTS:

- 19 years of age & successfully completed 12 years of schooling.
- English Language skills at a level equal to IELTS 5.5 or equivalent.
- Completion of BHMS Diploma in Culinary Management Program or have a formal culinary training.

COURSE FEES & INTAKES:

1st Year Diploma Course Fees ¹	CHF 12'200
2nd Year Advanced Diploma Course Fees	CHF 12'200
Room & Board ²	CHF 4'500
Yearly Deposit ³	CHF 1'500
Application Fee	CHF 300

Course Intakes are on January, February, April, May, July, August, September and November of each year.

¹Yearly course fees includes visa, B-permit, airport pick-up, course material and free access to internet.

²Full board accommodation in shared twin rooms for 24 weeks.

³Yearly deposit includes the mandatory health and medical insurance coverage for 12 months, field trips and excursions.

