



Accredited by the American Culinary Federation Foundation Accrediting Commission

Diploma in Culinary Management

Program: Year 1 of the Advanced Diploma in Culinary Management

Duration: One year

Availability: This offer is available to all potential students

Overview

The first year to the Diploma in Culinary Management 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 American Culinary Federation Foundation (ACFF) established in 1929 is the largest professional chefs' organization in North America. ACFF is comprised of more than 230 chapters and 20'000 members across the United States. The mission of ACFF 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.

You and your peers learn from a dedicated faculty, who in addition to their academic credentials, brings along know-how and experience in the business field. This ensures that what you learn in class is contemporary and can be applied in real world situations in a daily business environment.

Aim of the Program

The BHMS Diploma in Culinary Management 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 this field, so that they are able to function after graduation in a competent manner. 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 first internship in a commercial kitchen and will allow him/her to obtain enough knowledge and skills to survive in the hustle and bustle of a large, fully-functional kitchen. Interpersonal and business communication skills are as much a necessity for culinarians as learning how to handle a knife and other kitchen equipment.

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 the 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 service, housekeeping, or kitchen area, according to their talent. Successful students may be able to assume more responsibility and guest contact 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 1'200 to 1'400.







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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

Course	Course Name	Credits	Hours
CLN 1000	Food Production Lab	48	240
CLN 1500	Garde Manger	6	30
CLN 1600	Nutrition	6	30
CLN 1650	Hygiene and Safety	6	30
BBA 1500	Accounting I	6	30
BBA 1700	Introduction to Yield Management Concepts	6	30
BBA 1800	Business Communication I	6	30
EGE 1900	German Communication I, II and III	18	90
HMT 1200	Food Service Operations	6	30
HMT 1250	Food Service Theory	6	30
HMT 1320	Introduction to Spirits and Other Alcoholic Beverages	6	30
HMT 1400	Learning and Study Methodology I	6	30
HMT 1650	Personal Development	6	30
HMT 1700	Principles of Food Production	6	30
HMT 1000	Industry Training Preparation		60
HMT 2000	Paid Industry Training	24	
	Total	120	540

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

Location

BHMS, Business and Hotel Management School, Luzern

Intakes

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

Holidavs

According to the academic calendar of BHMS, please ask for one upon application.

Course Times

Academic courses are held:

Monday to Friday from 09:00 to 12:00 and from 14:00 to 17:00, Saturdays from 11:00 to 17:00.

Vocational courses are held:

Monday to Friday from 06:00 to 12:00 and from 14:00 to 20:00 as well as on Saturdays and Sundays from 13:00 to 20:00.

With twenty-four lessons per week, each student is assured to free days per week.

Twenty-four lessons per week over 20 weeks. Please arrange for up to 15 hours of homework and preparatory reading per week.







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Tuition Fee

Tuition fee: CHF 13'500
Accommodation: CHF 2'500
Board: CHF 2'500
Deposit incl. Health Insurance: CHF 2'000

(for 12 months, non refundable)

Annual tuition fee includes course materials, internet, and excursions.

Payment Procedures

⇒ The entire amount is due before course start.

Application Fee

There is a non refundable application fee of CHF 400 payable within 10 days after the receipt of the Offer Letter. This application fee is part of the total course fee.

Terms and Conditions

Please read the terms and conditions which are listed on the back of the first page of the application form or under http://www.bhms.ch/bhms.asp?Rubr=12&Navi=78&SubC=0.

Contact Details

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