

Advanced Diploma in Culinary Management

Program: Year 2 of the Advanced Diploma in Culinary Management

Duration: One year

Availability: This offer is available to Swiss residents and EU citizens only

Overview

The second year to the Advanced 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 Advanced Diploma 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.

The second year of culinary management further develops food preparation skills by introducing recipes and specific regional and international cuisines so that students can identify and know how to prepare certain international favorites. Preparation and plate decoration as well as basic bread and pastry preparation skills are also a part of this more advanced year. By the time students have entered this program, they should have developed a love and passion for food as will be exemplified by their dedication to this highly respected and very much in demand profession. Students must pass and prove their ability before being placed into an internship position.

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.

Schweizer Vereinigung für Qualitäts- Management-Systeme (SQS registration number: 34198)



Entry Requirements

- 19 years of age
- Successful completion of the BHMS Diploma in Culinary Management or equivalent.
- English language skills at a level equal to IELTS 5.5

Course Content

| Course | Course Name | Credits | Hours |
|--------------|---|------------|------------|
| CLN 2001 | Food Production Lab: A la Carte Cooking | 12 | 60 |
| CLN 2002 | Food Production Lab: The Cuisine of France | 12 | 60 |
| CLN 2003 | Food Production Lab: The Cuisine of the Mediterranean | 12 | 60 |
| CLN 2004 | Food Production Lab: Garde Manger | 12 | 60 |
| CLN 2100 | Concept Development | 6 | 30 |
| CLN 2400 | Menu Design | 6 | 30 |
| CLN 2500 | Culinary Business Analysis | 6 | 30 |
| CLN 2600 | Culinary Marketing | 6 | 30 |
| CLN 2700 | Purchasing and Receiving | 6 | 30 |
| CLN 2800 | Food Service Law | 6 | 30 |
| CLN 2900 | Facilities and Design | 6 | 30 |
| HMT 2250 | Budgeting for Food and Beverage | 6 | 30 |
| 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.

Holidays

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.

Tuition Fee (Swiss residents and EU citizens only, including health insurance)

| | Total fees in CHF | | Total fees in € | |
|-------------------------|--------------------|--------------|--------------------|--------------|
| | Incl. Room & Board | Tuition only | Incl. Room & Board | Tuition only |
| Third year | 17'500 | 13'000 | 13'000 | 10'000 |
| Payment in installments | 18'500 | 14'000 | 13'750 | 10'750 |

Yearly course fees include course materials, internet, and excursions.

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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