

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

Part Time Learning

To invest into your education is probably the best investment you can make – you will benefit from this all your life - and the friends you make during your education will enrich you in many ways.

Part time study is becoming more and more a way of life. Many recognize that to advance in their profession they need to improve their qualifications continuously and the qualifications obtained gives them a sense of personal achievement and increased confidence to take advantage of job prospects coming their way.

For a growing number of adults personal and professional circumstances demand however, that they continue to earn a living and part-time study is the only way to achieve this goal.

Overview

The second year to the Advanced Diploma in Culinary Management consists of one intensive study period of 40 weeks at the BHMS campus in Lucerne, Switzerland. The program suits professionals who already work in a position in the culinary world and who want continue to work whilst learning towards an advanced culinary diploma.

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.

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

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

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>.

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