



CULINARY ARTS
ACADEMY
SWITZERLAND

PASSION *for* FOOD, CAREER *for* LIFE

Nurture your talent, feed your curiosity, and build the strong foundation you need to succeed in your career, at one of the best culinary schools in the world.

#7

SCHOOL IN THE WORLD FOR
HOSPITALITY AND LEISURE
BY QS RANKINGS 2024

#1

CULINARY SCHOOL
IN SWITZERLAND

2

CAMPUSES SET IN
BEAUTIFUL LOCATIONS
ACROSS SWITZERLAND

WHY CULINARY ARTS ACADEMY SWITZERLAND?

Cutting-edge training facilities

Uniquely qualified, world-class
chef instructors and faculty

Masterclasses with culinary legends

Exclusive industry insights from
highly esteemed partners

Strong focus on sustainability

International internship opportunities

GET TO KNOW US

Take the next step towards
a career in culinary arts



culinaryartsswitzerland.com

SWISS DIPLOMAS *in* CULINARY ARTS *or* PASTRY ARTS

ONE YEAR

Develop your culinary craft

Designed to be an entry level focus on culinary or pastry skills. Master Swiss and European Cuisine, both traditional and contemporary.

Graduate with a

Swiss Diploma in Culinary Arts or
Swiss Diploma in Pastry Arts

BACHELOR *of* ARTS *in* CULINARY ARTS

THREE YEARS

A recipe for success

Explore this exciting culinary program that equips you with the technical skills you need to be a top chef and the entrepreneurial know-how you need to launch your own business. Choose between pathways in Culinary Arts, Pastry & Chocolate Arts, and Vegetarian Culinary Arts.

Graduate with a

Bachelor of International Business in chosen pathway, awarded by Culinary Arts Academy Switzerland and César Ritz Colleges Switzerland

Bachelor of Arts (Honours) in Culinary Arts, awarded by the University of Derby



MASTER *of* ARTS *in* CULINARY BUSINESS MANAGEMENT

ONE YEAR

Spice up your career

Acquire the entrepreneurial skills you need to launch your own culinary business. The practical modules of this program are perfect if you're looking to shift careers into the world of culinary arts, and will provide you with unique hands-on experience.

Graduate with a

Master of International Business in Culinary Business Management, awarded by Culinary Arts Academy Switzerland and César Ritz Colleges Switzerland

Master of Arts in Culinary Business Management, awarded by the University of Derby



MULTI-CAMPUS EXPERIENCE



Situated on our Le Bouveret campus, Apicius Culinary Center prioritizes student experience. Its five-story structure houses seven state-of-the-art kitchens, each tailored to specific culinary stages, enhancing culinary development.



In the center of Brig, the Alpina restaurant is for students in their final term of the bachelor's program. We offer them a one-of-a-kind opportunity to run a restaurant open to the public, from menu creation to wine pairings.

Some of the distinguished companies we are proud to partner with:



HOLY COW!
GOURMET BURGER Co.



HOTELIERS SINCE 1897

