



5 STARS INSTITUTION



PREPARING HOSPITALITY LEADERS

[bhms.ch](http://bhms.ch)



# CULINARY ARTS



# Feed Your Passion, Perfect Your Art

Are you passionate about the tantalizing aromas, vibrant colours, and mouth-watering flavours that emerge from a well-crafted dish? Do you find yourself mesmerized by the artistry and precision of top chefs as they whip up culinary masterpieces? If so, it's time to turn your love for food into a fulfilling career through a world-class culinary arts education at BHMS Culinary Academy.

## Perfect Your Art

From mastering knife skills and understanding ingredient pairings to mastering time management and learning how to run a profitable food & beverage business, gain invaluable hands-on experience in state-of-the-art kitchens and during Swiss internships under the guidance of experienced chefs. You'll learn the importance of teamwork, communication and problem-solving as you navigate the fast-paced world of professional kitchens, developing resilience, adaptability and the ability to thrive in high-pressure environments.

## A Springboard to An Exciting Career

With the rise of food tourism, the growing demand for innovative dining experiences and the explosion of healthy and sustainable eating, a degree in culinary arts or a higher diploma in pastry, chocolate & bakery opens up countless career pathways: chef in a Michelin-starred restaurant, foodpreneur, restaurant manager, events & catering manager... the possibilities are limited only by your imagination.

The journey begins now, and the world awaits your creative touch.





# Distinguished Chefs



From the left: Chef Fotis Kefalkis, Chef Daniel Sonderegger, Chef Shaun Leonard, Chef Balazs Gyoergyi and Chef Michael Meier.

Our chefs and culinary faculty come from the finest kitchens and renowned restaurants. They pass on their knowledge, their experience and their inspiration to culinary students in a learning-friendly environment with extensive exposure to current food trends.

**Chef Shaun Leonard** is the BHMS Culinary Programme leader. He is an MA graduate of the University of Northumbria, UK and Cornell University, Ithaca NY. Chef Leonard has 25 years' experience in the F&B industry and over 15 years of teaching experience in some of Europe's top culinary institutes. He was the head chef for numerous Hilton, Kempinski and Royal Garden Hotels including the prestigious Paddington Hilton in London.

**Chef Fotios Kefalakis** is the BHMS Pastry Chef Instructor. For over 25 years, he worked in 5-star hotels, fine-dining restaurants, and 7 star cruise ships around the world. For the past 10 years, he has shared his advanced pastry expertise with passionate students, designing innovative pastry modules that include 3D printing and chocolate and sugar showpieces.

**Chef Michael Meier** is a BHMS Culinary Instructor. He studied culinary arts at Johnson and Wales University in Charleston, South Carolina. Chef Meier has over 20 years of culinary experience as a Sous Chef for fine-dining properties. He has traveled, lived and worked throughout the Americas, Hawaii and many European countries.

**Chef Balazs Gyoergyi** is a BHMS sous-chef and Culinary Instructor. He graduated from a prestigious culinary arts school in Hungary, before pursuing further studies at BHMS Culinary Academy. With nearly 20 years of experience working in fine dining establishments across Europe and the USA, he adds a global flavour to his craft.

**Chef Daniel Sonderegger** is a BHMS Culinary Instructor. With over 15 years' experience working in some of the UK's most luxurious hotels, he has been inspiring students at BHMS Culinary Academy and other top Swiss culinary institutes for ten years.



# Accreditation & Quality Assurance

The BHMS Culinary Academy was established to inspire excellence, creativity, innovation and professional development in culinary operations and management. Vital culinary skills are nurtured and honed, preparing students to develop a career in leading restaurants, hotels or resorts all over the world. The culinary programme is designed to enhance students' contemporary skills in food preparation and presentation, a la carte cuisine, pastry and desserts and kitchen management through hands-on training and classroom learning.

BHMS is an *eduQua* certified institute. *eduQua* is a Swiss quality label that provides certified education institutions with guidelines in relation to courses offered, communication with clients, value performance, faculty quality and learning methodology.

BHMS Culinary Arts Diploma, Higher Diploma, Postgraduate Diploma and BA Degree programmes are accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) as well as the Institute of Hospitality. This ensures that BHMS culinary programmes meet internationally recognised standards and competencies set for faculty, curriculum and student services.

The BHMS Culinary Academy has a partnership agreement with the Robert Gordon University, Aberdeen in the UK to offer the Bachelor of Arts Degree in Culinary Arts. Robert Gordon University is consistently ranked as the Top Modern University by leading University Guides – The Times, The Sunday Times, The Guardian and The Complete University Guide.



ALL CULINARY AWARDS  
ACCREDITED BY



ALL CULINARY ARTS DIPLOMAS  
+ DEGREES ACCREDITED BY



BHMS IS A CERTIFIED  
INSTITUTE BY



BA CULINARY ARTS DUAL  
DEGREES AWARDED BY



# Diploma Culinary Arts

Discover the art of food production and European cuisine in this hands-on programme and develop the confidence and skills you need to succeed in one of the world's most dynamic industries.

After just six months, you'll be ready for your first paid internship, setting the stage for an unforgettable experience in a world-class establishment in Switzerland or anywhere across the globe.



## Diploma (12 months)

### Admission Requirements:

- Completed secondary school diploma.
- IELTS 5.0 level or equivalent.
- 17 years of age.

### 1<sup>st</sup> Semester (6 months)

- Essentials of Culinary Operations LAB
- Food Preparation Techniques LAB
- European Cuisine LAB
- Garde Manger I LAB
- Cakes & Creams LAB
- Bakery & Breads LAB
- Nutrition
- Food Safety
- Hospitality & Tourism Structure & Products
- German or French Language
- Academic Study Skills

### 2<sup>nd</sup> Semester // 4-6 months

- Diploma Internship

**B.H.M.S.** <sup>+</sup>  
Business & Hotel Management School

**Diploma in Culinary Arts**  
(120 Credits – 60 ECTS Equivalent)

**Accredited by**



American Culinary Federation  
Education Foundation



**Institute of Hospitality**  
ACCREDITED

**Disclaimer:** the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.





**Salmon, Cucumber, Horseradish**

This starter recipe is demonstrated in the «Garde Manger I LAB».

**Pears, Whisky, Almond**

This dessert recipe is demonstrated in the «Cakes & Creams LAB».



# Higher Diploma Culinary Arts

Take your craft to the next level with advanced techniques and culinary artistry, as you also develop your managerial and operational expertise in areas such as cost management, human resources, and business analysis.

The second half of the programme culminates in a paid internship in Switzerland or worldwide where you can put your skills to the test.



## Higher Diploma (12 months)

### Admission Requirements:

- Completed secondary school diploma.
- BHMS Diploma or equivalent.
- IELTS 5.5 level or equivalent.

### 3<sup>rd</sup> Semester (6 months)

A la Carte Cuisine LAB  
 Global Cuisine LAB  
 Themes & Concepts LAB  
 Mediterranean Cuisine LAB  
 Garde Manger II LAB  
 Chocolate Creations LAB  
 Food & Beverage Service Operations LAB  
 Menu Design  
 Food & Beverage Cost Management  
 Supervisory Development  
 Culinary Business Analysis  
 Food & Wine Pairing

### 4<sup>th</sup> Semester // 4-6 months

Higher Diploma Internship

**B.H.M.S.**  
 Business & Hotel Management School

**Higher Diploma in Culinary Arts**  
 (120 Credits – 60 ECTS Equivalent)

### Accredited by



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**Bronze Bream, Minestrone, Pesto**

This main course recipe is demonstrated in the «Mediterranean Cuisine LAB».

**Swiss Beef Entrecote, Swiss Cheese Arancini, Broccolini & Chimichurri**

This main course recipe is demonstrated in the «A la Carte Cuisine LAB».



# Dual Bachelor Degree Culinary Arts

In the third and final year, your focus shifts to cultivating your leadership and business skills.

From hosting a real-live event to developing new food products, you'll learn what it takes to turn your ideas into reality, setting the stage for your final internship and a successful career.



## Dual Bachelor Degree (12 months)

### Admission Requirements:

- Completed secondary school diploma.
- BHMS Higher Diploma (Culinary or Pastry) or equivalent.
- IELTS 6.0 level or equivalent.

### 5<sup>th</sup> Semester (6 months)

- New Food Product Development
- Managing Culinary Resources
- Contemporary Culinary Operations
- Food Service Management
- Creativity & Entrepreneurship
- Academic Writing & RGU Standards: Workshop
- Patisserie Design & Innovation (for Pastry, Chocolate & Bakery)
- Language Elective Module (for direct entry students)

### 6<sup>th</sup> Semester // 4-6 months

- BA Internship

 **ROBERT GORDON UNIVERSITY ABERDEEN** **Bachelor Degree in Culinary Arts**  
(120 Credits – 60 ECTS Equivalent)

**B.H.M.S.**  **Business & Hotel Management School** **Bachelor Degree in Culinary Arts**  
(120 Credits – 60 ECTS Equivalent)

**Accredited by**



American Culinary Federation  
Education Foundation



Institute  
of **Hospitality**  
**ACCREDITED**

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**Scampi, Cherry Tomatoes, Zucchini, Olives**

This starter recipe is demonstrated in the «Contemporary Culinary Operation».

**Veal, Potatoes, Carrots**

This main course recipe is demonstrated in the «Contemporary Culinary Operation».



# Postgraduate Diploma Culinary Arts

If you hold a degree in another field and dream of transitioning your career to the culinary sector, the Postgraduate Diploma in Culinary Arts is tailored specifically for you.

The programme delves into advanced techniques and encourages creativity, providing you with a well-rounded culinary education with a strong focus on managerial skills.



## Postgraduate Diploma (12 months)

### Admission Requirements:

- Associate Degree or equivalent
- Minimum two years of full-time work experience
- IELTS 5.0 or equivalent

### OR

- Bachelor degree in any discipline
- IELTS 5.0 level or equivalent

### 1<sup>st</sup> Semester (6 months)

Essentials of Culinary Operations LAB

Food Preparation Techniques LAB

European Cuisine LAB

Global Cuisine LAB<sup>5</sup>

Themes & Concepts LAB<sup>5</sup>

Mediterranean Cuisine LAB<sup>5</sup>

A la Carte Cuisine LAB<sup>5</sup>

Nutrition

Food Safety

German Communication I & II

4 Elective Modules<sup>6</sup>

### 2<sup>nd</sup> Semester // 4-6 months

Postgraduate Diploma Internship

**B.H.M.S.**  
Business & Hotel Management School

**Postgraduate Diploma in Culinary Arts**  
(120 Credits – 60 ECTS Equivalent)

<sup>5</sup>Students take one module only, unless exempt from a core module(s)

### <sup>6</sup>Elective Modules

- Cakes & Creams LAB
- Bakery & Breads LAB
- Chocolate Creations LAB
- Food & Wine Pairing
- Menu Planning
- Food & Beverage Cost Management
- German Communication III

**Disclaimer:** the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



**Parsnip, Apple, Dried Beef, Sour Cream**

This soup recipe is demonstrated in the «Global Cuisine LAB».

**Mango, Chili, Peanuts**

This dessert recipe is demonstrated in the «A la carte Cuisine LAB».



# Diploma Pastry, Chocolate & Bakery

This diploma programme equips you with the skills and knowledge to master the art of pastry and baking. Explore the techniques behind crafting exquisite cakes, tarts, and pastries, discover the secrets to creating artisanal bread and learn the art of creating decadent chocolate treats that delight the senses.

After six months, you'll be ready for your first paid internship in Switzerland or across the globe.



## Diploma (12 months)

### Admission Requirements:

- Completed secondary school diploma.
- IELTS 5.0 level or equivalent.
- 17 years of age.

### 1<sup>st</sup> Semester (6 months)

Pastry & Bakery Foundations LAB

Classic Patisserie LAB

Boulangerie & Viennoiserie LAB

Traditional European Cakes LAB

Chocolate Work Foundations LAB

Culinary Foundations LAB

Food Safety

Nutrition

Academic Study Skills

German or French Communication

### 2<sup>nd</sup> Semester // 4-6 months

Diploma Internship

**B.H.M.S.**<sup>+</sup>  
Business & Hotel Management School

**Diploma in  
Pastry, Chocolate & Bakery**  
(120 Credits – 60 ECTS Equivalent)

**Disclaimer:** the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.





**Opera Gateaux**

This dessert is demonstrated in the «Classic Patisserie LAB».

**Green Apple & Almond Nougat**

This dessert is demonstrated in the «Traditional European Cakes LAB».



# Higher Diploma Pastry, Chocolate & Bakery

The Higher Diploma programme equips you with a range of specialised techniques, from crafting advanced chocolate pralines to designing stunning showpieces. You'll also acquire the know-how to run a successful F&B business.

The second half of the programme culminates in a paid internship in Switzerland or worldwide where you can put your skills to the test.



## Higher Diploma (12 months)

### Admission Requirements:

- Completed secondary school diploma.
- BHMS Diploma Pastry, Chocolate & Bakery or equivalent.
- IELTS 5.5 level or equivalent.

### 1<sup>st</sup> Semester (6 months)

Ice Creams & Plated Desserts LAB

Advanced Chocolate Pralines LAB

Petit Fours & Petit Gâteaux LAB

Entremets Cakes LAB

The Art of Show Pieces LAB

Events & Catering LAB

Pastry Business Start-Up

Creativity & Design

Costing Calculations for Pastry Operations

Supervisory Development

### 2<sup>nd</sup> Semester // 4-6 months

Higher Diploma Internship

**B.H.M.S.**<sup>+</sup>  
Business & Hotel Management School

**Higher Diploma in  
Pastry, Chocolate & Bakery**  
(120 Credits – 60 ECTS Equivalent)

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**Milk Chocolate & Blood Orange**

This moulted is demonstrated in the «Advanced Chocolate Pralines LAB».

**Cream, Chocolate, Raspberry**

This dessert recipe is demonstrated in the «Events & Catering LAB».



# Short Courses Culinary

## Certificate Culinary Operations (10 weeks)

This course introduces you to the kitchen environment, focusing primarily on the various aspects of food preparation techniques and food production.

### Admission Requirements:

- Completed secondary school diploma.
- IELTS 5.0 level or equivalent.

Essentials of Culinary Operations LAB

Food Preparation Techniques LAB

Garde Manger LAB

Cakes & Creams LAB

Nutrition

Food Safety

## Advanced Certificate Culinary Arts (10 weeks)

This course introduces you to the fundamentals of culinary arts through culinary operation techniques and hands-on core competency training.

### Admission Requirements:

- Recognized culinary qualifications and/or minimum one year culinary experience.
- IELTS 5.5 level or equivalent.

Themes & Concepts LAB

Garde Manger II LAB

Chocolate Creations LAB

A La Carte Cuisine LAB OR Global Cuisine LAB

Food & Wine Pairing

Supervisory Development



**Certificate in  
Culinary Operations**



**Advanced Certificate in  
Culinary Arts**



# Short Courses Pastry

## Certificate Pastry, Chocolate & Bakery (10 weeks)

This certificate program will provide you with the needed skills to enter the world of pastry kitchens, chocolate-making and bakeries in an intensive practical course.

### Admission Requirements:

- Completed secondary school diploma.
- IELTS 5.0 level or equivalent.

Pastry & Bakery Foundations LAB

Classic Patisserie LAB

Boulangerie & Viennoiserie LAB

Chocolate Work Foundations LAB

Food Safety

## Advanced Certificate Pastry, Chocolate & Bakery (10 weeks)

During this course you will learn some advanced skills and techniques related to plated desserts, chocolate pralines as well as pastry business start-up.

### Admission Requirements:

- Recognized culinary qualifications and/or minimum one year patisserie experience.
- IELTS 5.5 level or equivalent.

Ice Creams & Plated Desserts LAB

Advanced Chocolate Pralines LAB

Petit Fours & Petit Gâteaux LAB

Pastry Business Start-Up

Supervisory Development



**Certificate in  
Pastry, Chocolate & Bakery**



**Advanced Certificate in  
Pastry, Chocolate & Bakery**

**Disclaimer:** the above list of courses and following recipes are indicative only and non-exhaustive. All modules are subject to variation and/or substitution without notice.



# Internships & Experience

## Assured Internships

As an essential requirement of the academic curriculum at BHMS Culinary Academy, students are expected to successfully complete a 4-6-month internship within an approved hotel or restaurant.

To facilitate the placement process, a dedicated career and placement counsellor actively assists students in securing internships both in Switzerland and worldwide.

These internships provide an invaluable opportunity for students to gain practical experience, while employers assess their performance, behaviour, and professional demeanour. Students are also encouraged to develop a portfolio of recipes and reflect upon the nature and management style of the property where they are interning. Internships in Switzerland entitle trainees to a gross monthly salary of **CHF 2,303**.

## Michelin-starred Restaurants

With a diverse portfolio of Michelin-starred restaurants in Switzerland and around the world, interns have the chance to work alongside renowned chefs and gain invaluable experience in a dynamic and innovative culinary environment.

## Real-World Experience

To build on the skills acquired in the kitchen, students actively participate in a range of field trips and real-world competitions, designed to increase their employability. A partnership with Givaudan Switzerland allows students to benefit from the knowledge and expertise of an industry leader at the forefront of culinary innovation.

# Givaudan

Innovation Center



## Michelin-starred Restaurants



☘☘ Restaurant Sens\_Lake Lucerne



☘☘ Restaurant Stucki\_Basel



WIDDER

☘☘ Restaurant Widder\_Zurich

7132

☘☘ Restaurant Silver\_Vals

la réserve  
EDEN AU LAC

☘ La Réserve\_Lake Zurich



☘ Ristorante Ornellaia\_Zurich



☘ Restaurant KLE\_Zurich

MAISON  
MANESSE

☘ Restaurant Maison Manesse\_Zurich



STORCHEN

☘ La Rôtisserie\_Zurich

## Swiss Deluxe Hotels



Geneva



Zurich & Geneva



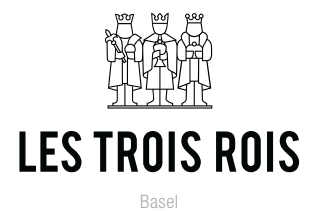
Lucerne



Andermatt



Zurich



Basel

# Graduate Placement

## Masterwork

A company owned by the Benedict Education Group, provides global career and placement opportunities for BHMS graduates after completing BA, MBA, PGD, Master or Culinary Academy programs. BHMS also works with numerous international placement agencies that specialize in placing graduated students in Europe, Asia and North America. This service includes preparing for telephone interviews and video resumés, job prospecting, preparing extensive documentation for employment as well as assistance with visa applications.

## Career Days

The BHMS Career Days are an opportunity for students and alumni to be recruited by top global companies. During the event, students can consider placement opportunities, meet with company representatives and have one-on-one interviews. Throughout the year, companies pay regular visits to the campus to offer students invaluable work experience in a variety of positions in luxury hotels and dining facilities.

## MASTERWORK

PLACEMENT AND CAREER





## Swiss & European Employers



MANDARIN ORIENTAL  
THE HOTEL GROUP

Lake Lucerne - Zurich - Barcelona (Spain)



BÜRGENSTOCK  
HOTELS & RESORT

Lake Lucerne

 **Hilton**  
Garden Inn™

Zurich Limmattal

Belvédère  
— Seerestaurant —

 Belvédère\_Lake Lucerne



VITZNAUERHOF

Lake Lucerne

The <sup>Dolder</sup> Grand  
D

Zurich



 L'oustau De Baumannière\_France

  
MOTEL ONE

Germany

ikos™  
ANDALUSIA

Spain

## USA Employers



THE RITZ-CARLTON

Lake Tahoe\_St. Louis - Dove Mountain\_Orlando



SHERATON

Erie Bayfront\_Pennsylvania



JW MARRIOTT™  
INDIANAPOLIS



Hudson Valley\_New York



Hilton

Fort Lauderdale Beach Resort\_ Florida



Blue Ridge Mountains\_North Carolina

# My Career After Graduation



Kalina Yordanova

**Kalina Yordanova** completed her Bachelor's degree in Culinary Arts in 2022 and presently works as an **Executive Pastry Chef** at Ristorante Al Giardino in Zurich, **Switzerland**.

*«My studies at BHMS gave me a new and different perspective of the culinary world as well as the world in general. Learning new languages and acknowledging different cultures were my greatest challenge but I am still learning while climbing the culinary career ladder.»*



Mihail Velkov

**Mihail Velkov** completed his Bachelor's Degree in Culinary Arts in 2020 and presently works as a **Private Chef** on Catamaran Lagoon 42 in the Ionian Islands, **Greece**.

*«My career journey is focused on continuously developing new skills and leaving positive impact on others.»*, says Mihail.  
*«My studies at BHMS Culinary Academy and the hands-on exposure I had were my building blocks to launch my career in this fascinating and ever changing culinary world.»*



Manal Al Faez

**Manal Al Faez** completed her Bachelor's Degree in Culinary Arts in 2019 and presently works as a **General Manager** at the Gulf Institute of Culinary Arts, Manama, **Bahrain**.

*«I owe my present success to the foundation I was exposed to during my studies at BHMS Culinary Academy. The Swissness, the creativity, the dedication and the hard work were all incredibly helpful in navigating the challenges of running a new culinary institute in Bahrain.»*

**Daniel Biro** completed his Bachelor's Degree in Culinary Arts in 2019 and presently works as an **Executive Head Chef** at Anantara New York Palace in Budapest, **Hungary**.

*«My three internships at BHMS Culinary Academy launched my career and set me on the path for success. They taught me resilience, dedication and persistence, and applied skills I still rely on today. I wouldn't be where I am today if it hadn't been for the hands-on education I received.»*

**Carla Marchelli** completed her Postgraduate Diploma in Culinary Arts in 2018 and presently works as a **Head Chef** at Cartel Gastro AG, Zurich, **Switzerland**.

*«I am fortunate to be part of a young team that blends authentic Mexican cuisine with the latest global trends», says Carla. «My education at BHMS was the door opener for such a challenging position in the global food industry and I look forward for my next career move.»*

**Donovan Tan** completed his Bachelor's Degree in Culinary Arts in 2021 and presently works as a **Demi Chef de Partie** at Victor's Fine Dining by Christian Bau, Perl-Nennig, **Germany**. Victor's Fine Dining is a 3 Michelin Starred restaurant since 2005.

*«I am grateful to have completed my culinary studies at the BHMS Culinary Academy», says Donovan. «My culinary studies at BHMS opened my eyes to the world of fine-dining and made me more sensitive to locally-produced, seasonal food. And that's exactly what we do at Victor's Fine Dining by Christian Bau.»*



Daniel Biro



Carla Marchelli



Donovan Tan

IN THE HEART OF LUCERNE CITY



DUAL DEGREES WITH A TOP UK UNIVERSITY

**B.H.M.S.** 

**Business & Hotel Management School**

BHMS Business & Hotel Management School  
Guetschstrasse 2-4 // 6003 Lucerne // Switzerland  
Phone +41 (41) 248 7000 // Fax +41 (41) 248 7004  
admission@bhms.ch // [www.bhms.ch](http://www.bhms.ch)

