

# Postgraduate Diploma in Culinary Arts

06.19

## Program: Postgraduate Diploma in Culinary Arts

**Duration:** One year

**Availability:** This offer is available to all students meeting the specified entry criteria

### Overview

The BHMS Postgraduate Diploma in Culinary Arts is a conversion program aimed at graduates from other fields, who wish to gain a solid foundation in culinary principles to develop a career in the food service industry. The program combines academic learning, professional practice and culinary skill development to provide a solid theoretical and operational knowledge of food preparation techniques and management practices for the foodservice industry.

The program comprises one intensive study period of 6 months at the BHMS campus in Lucerne, Switzerland, and one practical paid internship period of 4-6 months in the Swiss hospitality industry. 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.

BHMS is a member of the Bénédict Education Group of schools, originally founded in 1928, whose mission is to provide adult education for people with a desire to succeed. The Bénédict Education Group is one of Switzerland's largest private education organizations and is teaching annually more than 15,000 full and part time students.

Students learn from a dedicated faculty, who in addition to their academic credentials, bring know-how and experience in the culinary and related business fields. This ensures that what is learnt in class is contemporary and can be applied in a daily food-production environment in real world situations.

### Aim of the Program

Through the taught modules and internship placement students are educated to:

- Apply a range of food preparation skills in a culinary setting.
- Make informed choices concerning the composition, visual and textural qualities in the production and presentation of dishes.
- Demonstrate best practice in food safety and general work practices.
- Apply business and management concepts in a food service context.

### **Paid Internship in Switzerland**

Internships are an integral part of the study philosophy at BHMS and provide an opportunity to gain paid work-experience in a different cultural setting as part of career development. Depending on students' prior experience culinary interest, language skills and professional goals, a variety of kitchen placements across the may be undertaken during semester 2 of the program..

The internship salary in Switzerland, negotiated between the employers' association and the Employee Union, is presently set at minimum CHF 2'212 per month gross. From this salary, students have to pay for room, board, and taxes. The average net income per month varies from CHF 1'20 to 1'400.

A variety of placement opportunities also exist internationally, with contract periods and salaries subject to local/national work permit and other regulations.

### **Entry Requirements**

- 20 years of age
- Bachelor Degree in any discipline
- IELTS 5.0 level or equivalent

### **Location**

BHMS, Business and Hotel Management School, Luzern

### **Intakes**

January, February, April, May, July, August, October and November each year.

### **Holidays**

Are scheduled according to the holiday plan of BHMS, and can be downloaded from the BHMS website under 'School Calendars'.

### **Course Times**

#### **Theoretical modules are held:**

Monday to Friday from 08:00 to 13:00 or from 14:00 to 19:00. Saturday courses may be offered in some terms from 11:00 to 17:00.

#### **Practical/Lab modules are held:**

Monday to Friday from 06:30 or 07:15 to 14:00, or from 14:00-20:30.

With an average of 22 lessons per week, each student is assured two free days per week.

Students should plan for up to 18 hours of homework and preparatory reading per week.

**Course Content**

SEMESTER 1 (6 months)			
	Modules	Credits	Contact Hrs
CLN 1101	Essentials of Culinary Operations (Lab)	12	60
CLN 1102	Food Preparation Techniques (Lab)	12	60
CLN 1105	European Cuisine	12	60
CLN 1600	Nutrition	6	25
CLN 1651	Food Safety	6	25
CLN 2202*	International Cuisine (Lab)	12	60
CLN 2203*	A la Carte Cuisine (Lab)	12	60
CLN 2005*	Contemporary Culinary Arts (Lab)	12	60
CLN 2006*	Mediterranean Cuisine (Lab)	12	60
FLS 1901/ FLS 1301	German/French Communications A1.1	6	25
FLS 1902/ FLS 1302	German/French Communications A1.2	6	25
HCM 1500	Beverage Studies	6	25
<i>Plus 3 electives from</i>			
CLN 1800	Food and Wine Pairing	6	25
CLN 2400	Menu Design	6	25
CLN 2500	Business Analysis	6	25
CLN 2701	Food Costing and Acquisition Management	6	25
HCM 1300	Food and Beverage Service Operations (Lab)	6	25
HEM 1250	Restaurant Revenue Management	6	25
HEM 2850	Hotel and Restaurant Design	6	25
SEMESTER 2 (6 months)			
INT 4000	Postgraduate Internship	24	
<b>TOTAL</b>		<b>120</b>	

\* Alternative Labs dependent on term of study

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