

Higher Diploma in Culinary Arts

18.03

Program: Year Two of the BA in Culinary Arts

Duration: 12 months

Availability: This offer is available to all potential students holding the Diploma in Culinary Arts or equivalent

Overview

The second year of culinary studies leading to the Higher Diploma in Culinary Arts 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 or international food production 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 Higher Diploma program is accredited by the **American Culinary Federation Education Foundation (ACFEF)**, established in 1929, and the largest professional chefs' organization in North America. ACFEF comprises more than 230 chapters and 20'000 members across the United States. The mission of ACFEF 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.

Students learn from a dedicated faculty, who in addition to their academic credentials, bring along know-how and experience in the culinary field. This ensures that what is learnt in class is contemporary in a daily food and beverage environment in highly relevant to real operational situations.

Aim of the Program

The BHMS Higher Diploma in Culinary Arts program is specifically designed for young adults wishing to develop their careers in the field of gastronomy. It can also benefit people looking to obtain the necessary specialized knowledge when contemplating opening their own culinary or catering business. The program builds on the 1st year Diploma to further develop practical and professional competencies in dish creation and production, while also introducing fundamental food service management skills. Students with the appropriate qualifications can enter the program in the second year.

The second year of the culinary arts degree, explores regional and international cuisines enabling students to prepare a range of international favourites. Dish composition and plate decoration variations are applied and evaluated. A specialist course focussing on chocolate further enhances the patisserie knowledge gained in year 1. 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 a 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 kitchen area according to their talent. Successful students may be able to assume more responsibility and develop their culinary creativity 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 1'000 to 1'400.

Entry Requirements

- 18 years of age
- 10 + 2 years of secondary higher education
- BHMS Year 1 Diploma in Culinary Arts or equivalent
- English language skills at a level equal to IELTS 5.5

Location

BHMS, Business and Hotel Management School, Luzern

Intakes

January, February, April, May, July, August, October and November. Please contact the BHMS admission office for the next intake opportunity.

Holidays

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

Course Times

Academic courses are held:

Monday to Friday from 08:00 to 13:00 OR from 13:00 to 18:00. Saturday courses may be offered in some terms from 11:00 to 17:00.

Vocational courses may be held at various times depending on the subject:

Monday to Friday from 06:30 to 08:00, 07:30 to 14:30, 16:00 to 20:30 or from 14:00 to 20:30.

Course Content

SEMESTER 1 (6 months)			
Modules		Credits Hrs	Contact
BBA 2700	Human Resource Management	6	25
CLN 1800	Food & Wine Pairing*	6	25
CLN 2202	International Cuisine (Lab)	12	60
CLN 2203	A La Carte Cuisine (Lab)	12	60
CLN 2205	Contemporary Culinary Arts (Lab)	12	60
CLN 2206	Mediterranean Cuisine (Lab)	12	60
CLN 2400	Menu Design	6	25
CLN 2500	Culinary Business Analysis*	6	25
CLN 2550	Garde Manger II (Lab)	6	30
CLN 2701	Food Costing and Acquisition Management	6	25
CLN 2751	Chocolate Creations (Lab)	6	30
HMT 2250	Budgeting for Food and Beverage	6	25
HM 1210	Food Service Operations	6	25
SEMESTER 2 (6 months)			
Industry Training		24	
Total		120	

* one elective to be chosen. A selection of other courses may substitute or amend the above elective courses. Please ask for the detailed course program at the time of application.

Students joining the second year directly will be required to take:

- CLN 1102 (year 1) before continuing with 3 of the CLN 2202/3/5 or 6 modules
- additional language electives to support industry training in Switzerland.

Students must pass a minimum of 96 academic credits for their award, plus successful completion of an industry training placement.

With an average of twenty-four lessons per week, each student is assured a minimum of 2 free days per week. Students should plan for up to 15 hours of homework and preparatory reading per week.

