

PREPARING HOSPITALITY LEADERS

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**CULINARY  
ARTS**





# Culinary Career

Food is not just something we need to survive- it adds to quality of life if enjoyed and properly prepared by someone who is skilled and dedicated to its preparation. Specialized education leading to a culinary career, as well as practical training, plays an important part in this process as culinary professionals are the men and women who have honed their skills through years of training.

**Chefs** are the creative minds behind today's successful restaurants. They are the most dedicated, motivated and skilled food professionals around and their creativity fills menus of the most innovative dining establishments. Chefs also play a major role in managing a kitchen brigade, with military efficiency, as quality and inventory control, timing, health and sanitation, artistic display and taste all need to be considered and coordinated like a world-class symphony orchestra.

**Pastry Chefs** apply their craft to desserts, breads, pastries as well as sugar and chocolate creations. Their skill is one based on design and enjoyment of artistry, working in bakeries and pastry shops, gourmet shops, grocery stores, cruise liners or large hotels with extensive culinary facilities. They are the «flamboyant» chefs who like to display what they create for others to enjoy.

**Food Service Managers** are those in charge of daily food operations in restaurants, banquet rooms, cafeterias, diners and other food service establishments. They manage all aspects of the business other than the preparation of food and must work in close proximity with the kitchen brigades. They are responsible for the guest service, work flow, personnel management, budgeting and inventory control. They determine the successful operation of a food service facility, ensuring guests are happy and loyal and provide a return on the investment as well for the owners.

Culinary Arts is best learned by combining classical principles with innovative ideas and techniques to ensure a solid foundation with cutting edge creativity, attention to detail and a fundamental understanding of consistency, flavor and texture. The opportunity to practice this broad range of skills in a team both in a dedicated stress-free environment as well as in a functioning operation is an optimal start to a rewarding career.









# Distinguished Chefs & Culinary Faculty

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. Our faculty includes top chefs, visiting professors and international personalities from the culinary world.

**Shaun Leonard** is the BHMS Culinary Program 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 13 years of teaching experience in top culinary institutes in Europe. He was the head chef for numerous Hilton, Kempinski and Royal Garden Hotels including opening the prestigious Paddington Hilton in London. Chef Leonard is a keen culinary competitor, having won gold and silver medals at some of the world's most prestigious culinary competitions at the culinary world cup in Luxembourg and the culinary Olympics in Erfurt Germany.

**Fabian Gysi** is a BHMS Chef Instructor. He is a graduate of the Swiss Federal Culinary Apprenticeship Program. Chef Gysi has 22 years of culinary experience including fine dining properties. He was an executive chef at many world-class restaurants, hotels and catering companies in Canada, Bermuda, Czech Republic and Switzerland. For a number of years, Chef Gysi has been running his own catering company in Canada.

**Michael Meier** is BHMS Sous Chef. He was born in Switzerland and grew up in Venezuela and the United States. 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 including fine dining properties. He traveled, lived and worked throughout the Americas, Hawaii and many European countries. He blends modern techniques with tradition to create new and exciting cuisine at BHMS Culinary Academy.







# 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 climb a career ladder in leading restaurants, hotels or resorts all over the world. The culinary program 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. The *eduQua* label sets and reviews key criteria for the quality of Swiss education provision.

BHMS Culinary Arts Diploma, Higher Diploma and BA Degree programs are accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). This insures that BHMS culinary programs meet internationally recognized 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.



Modernist Cuisine at the BHMS Culinary Academy

# Diploma: Learn the Essentials

The BHMS Diploma in Culinary Arts introduces students to the world of food production through basic operational techniques and hands-on core competency training. Highlights of this first year include classic European cooking methods, cuts, stocks and sauces as a foundation stone. Patisserie skills are developed through two specialised courses and industry essentials of food safety and nutrition are taught in preparation for students' first industry training placement.



## Diploma\* (12 months)

### Entry 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

Introduction to the Hospitality Industry

Certificate in Wines

German or French Language

Business Communication I

Industry Training Preparation

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

Paid Industry Training

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

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



\*Accredited by ACFEF

**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 culinary diploma year under «Garde Manger 1» lab.

**Pears, Whisky, Almond**

This dessert recipe is demonstrated in the culinary diploma year under «Cakes & Creams» lab



# Higher Diploma: Learn to Create

The BHMS Higher Diploma in Culinary Arts increases the students' fundamental understanding of international culinary principles gained at the Diploma level. Practical highlights of this second year include advanced cold kitchen techniques, advanced training in contemporary dish creation and presentation, and a dedicated chocolatier course. Students additionally start to develop their managerial skills through core business subjects, preparing them for a broad range of culinary career opportunities.



## Higher Diploma\* (12 months)

### Entry Requirements:

- BHMS Culinary Diploma or equivalent diploma or commensurate work experience
- IELTS 5.5 level or equivalent

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

A la Carte Cuisine LAB  
 .....  
 International Cuisine LAB  
 .....  
 Contemporary Culinary Arts LAB  
 .....  
 Mediterranean Cuisine LAB  
 .....  
 Garde Manger II LAB  
 .....  
 Chocolate Creations  
 .....  
 Budgeting for Food & Beverage  
 .....  
 Menu Design  
 .....  
 Food Costing & Acquisition Management  
 .....  
 Food Service Operations  
 .....  
 Culinary Business Analysis **OR** Food & Wine Pairing  
 .....  
 Language Electives

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

Paid Industry Training

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

**Higher Diploma in Culinary Arts**  
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**Bronze Bream, Minestrone, Pesto**

This main course recipe is demonstrated in the culinary higher diploma year under the «Mediterranean Cuisine» lab.

**Cream, Chocolate, Raspberry**

This dessert recipe is demonstrated in the culinary higher diploma year under «Contemporary Culinary Arts» lab.



# Dual Bachelor Degree: Learn to Lead

The third and final year, leading to a Bachelor in Culinary Arts, builds on students' existing culinary competencies and experience to deepen and hone practical, leadership and business skills. Highlights of this third year program include inter-disciplinary management of food service operations, including customer service, resource planning and management. New product development, molecular cuisine, technology applications and managing teams in the kitchen labs additionally provide capstone learning in a variety of skill areas, before students progress to their final industry placement and graduate positions.



## Bachelor Degree\* (12 months)

### Entry Requirements:

- BHMS Higher Diploma or equivalent
- IELTS 5.5 - 6.0 level or equivalent

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

Culinary Themes & Research

Managing Culinary Resources

Contemporary Culinary Operations

Food Service Management

Creativity & Entrepreneurship

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

Workplace Internship

Culinary Arts Project



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



**Bachelor Degree in Culinary Arts**  
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**Scampi, Cherry Tomatoes, Zucchini, Olives**

This starter recipe is demonstrated in the culinary bachelor degree year under «Leadership of the Contemporary Kitchen» lab.

**Veal, Potatoes, Carrots**

This main course recipe is demonstrated in the culinary bachelor degree year under «Leadership of the Contemporary Kitchen» lab.



# Postgraduate Diploma Culinary Arts

The BHMS Postgraduate Diploma in Culinary Arts is designed for degree holders in other fields wishing to re-align their career into the culinary sector. It combines a hands-on approach to culinary operations and food preparation skills as a foundation, with more advanced techniques and creativity in the latter part of the program. Managerial skills are enhanced through key, applied theory courses to ensure a balanced conversion award. Highlights of the programme include classic European cooking methods, cuts, stocks and sauces as a foundation stone, before practicing these skills with international and contemporary menus in a working restaurant environment. The industry essentials of food safety and nutrition are also taught in preparation for the students' industry training placement.



## Postgraduate Diploma (12 months)

### Entry Requirements:

- Completed 3-year degree in any discipline, OR
- A Diploma plus two years of culinary work experience
- IELTS 5.5 level or equivalent

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

Essentials of Culinary Operations LAB
Food Preparation Techniques LAB
European Cuisine LAB*
International Cuisine LAB*
Contemporary Culinary Arts LAB*
Mediterranean Cuisine LAB*
Budgeting for Food & Beverage
Menu Design
Nutrition
Certificate in Wines
Food Safety
Industry Training Preparation
2 Elective Modules**

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

Paid Industry Training
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**B.H.M.S.** <sup>+</sup> **Postgraduate Diploma in Culinary Arts**  
Business & Hotel Management School (120 Credits – 60 ECTS Equivalent)

### Students select two courses only\*

#### Elective Modules\*\*

- Culinary Business Analysis
- Food and Beverage Pairing
- Consumer Behaviour
- Human Resource Management in the Hospitality Sector
- German Communication
- French Communication
- Mandarin Communication
- Spanish Communication

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

This soup recipe is demonstrated in the postgraduate diploma program under «International Cuisine» lab.

**Mango, Chili, Peanuts**

This dessert recipe is demonstrated in the postgraduate diploma program under «A la carte Cuisine» lab.



# Guaranteed Internships



Industry training is an integral part of the study program at the BHMS Culinary Academy. During every academic year, students are required to successfully complete a 4–6 months industry training period in an approved hotel or restaurant. A Career and Placement Counsellor assists students with placements in hotels and restaurants both in and outside Switzerland. During industry placement, employers will assess students' performance, behaviour and professional attitude. Furthermore, students are requested to produce a portfolio of recipes and to reflect on the nature and management style of the property in which they had their industry training. Students doing their internship in Switzerland will be under contractual obligation with their employers, which will entitle them to receive a trainee's gross monthly salary of **CHF 2,190**.

**The following is a sample of Swiss and non-Swiss employers who hire BHMS culinary and non-culinary students for their industry training:**

- Marriott Hotel, Zurich
- Mövenpick Hotel, Zurich Airport
- Crown Plaza Hotel, Zurich
- Savoy Hotel, Zurich
- Carlton Hotel, St. Moritz
- Hotel La Réserve, Geneva
- Hotel Warwick, Geneva
- Grand Hotel Europe, Luzern
- Astoria Hotel, Luzern
- Continental Park Hotel, Lugano
- Marriott Opera Ambassador Hotel, Paris, France
- Hilton Hotel, Amsterdam, The Netherlands
- Ramada Brussels Woluwe, Brussels, Belgium
- Radisson BLU Resort, St. Julians, Malta



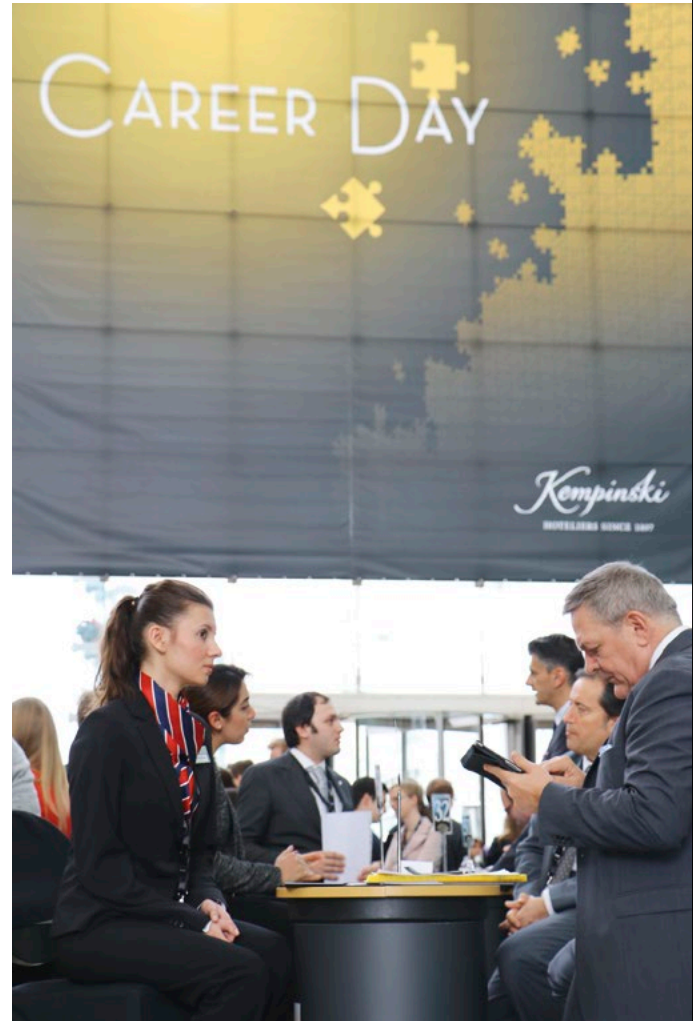


# Graduate Placement

**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. BHMS also participates in numerous career fairs to expose its graduates to global career opportunities.

**BHMS graduates work in top hotels and resorts all over the world. Some of the venues are listed below:**

- Soho Grand Hotel, New York, USA
- Gaylord Opryland Resort & Convention Center, Nashville, USA
- Frenchman's Creek Beach & Country Club, Florida, USA
- The Peabody, Memphis, USA
- Royal Caribbean International, Miami, USA
- The Waldorf Hilton, London, UK
- The Arts Club, London, UK
- The Fairmont Royal York, Ontario, Canada
- Shangri-La Hotel, Dubai, UAE
- Sandals Luxury Resorts, Caribbean Sea
- LUX\* South Ari Atoll, Maldives
- Mövenpick Hotel, Karon Beach, Phuket, Thailand
- Hyatt Regency Resort & Spa, Danang, Vietnam
- Intercontinental Hotel, Hong Kong, PR China
- Kempinski Grand Hotel, Gelendzhik, Russia
- Hyatt Hotel, Kiev, Ukraine
- Fairmont Hotel, Singapore
- Sealogical Yacht Crew, Worldwide



**MASTERWORK**  
PLACEMENT AND CAREER



# My Career After Graduation



Valeriia Sergeeva

**Valeriia Sergeeva** completed her Culinary Higher Diploma in February 2015 and RGU BA Degree Hotel and Hospitality Management in August 2016. She presently works at the Racines NY fine-dining restaurant in New York, USA, as a **Sous Chef**.

*«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 my culinary career ladder.»*



Eric Reluz

**Eric Reluz** completed his BA Degree Culinary Arts in August 2017. He presently works as a **Pastry Chef & Chocolatier** at Tropical Chocolate Cafe in Panama.

*«Being a chocolatier is often regarded as romantic and exciting but there is lots of hard work involved in creating confectionery from chocolate», says Eric. «My studies at BHMS Culinary Academy and the hands-on exposure I had were my building blocks to launch my career in this fascinating world of chocolate and confectionery.»*



Natpavee Chicakkaraphong

**Natpavee Chinakkaraphong** completed her Culinary Higher Diploma in April 2015 and presently she is the **Owner & Director** of her own Dessert Corner Cafe, Songkhla Province, Thailand.

*«I owe my present success to the foundation I was exposed to during my studies at the BHMS Culinary Academy. The Swissness, the creativity, the dedication and the hard work were all my assets to launch my own business in the shortest time possible.»*



**Sahil Luthra** completed the Postgraduate Diploma Culinary Arts in November 2014 and presently works as a **Sous Chef** at the 12 Union Park, an Asian Fusion restaurant in Mumbai, India. He is also a **Menu Creation Consultant** working with a group of Asian Fusion restaurants all over India.

*«Fusion cuisine is cuisine that combines elements of different culinary traditions. Similar to BHMS, I was able to mix with diverse cultures and accept different traditions and this was the blend I needed to launch my culinary career.»*

**Elizabete Šteina** completed her Culinary Arts Diploma in August 2012 and presently works as an **Executive Chef** at Delaware North Group in Victoria, Australia. Delaware North is a global hospitality and food service provider.

*«I am fortunate to join a global player like the Delaware North, getting involved in some mega catering events such as the Australian Open and the Australian Football season in Etihad stadium. My education at BHMS was the door opener for such challenging positions in the global food industry and I look forward for my next career move.»*

**Maxim Mityakin** completed his Higher Diploma Culinary Arts in April 2015 and presently works as a **Sous Chef** at La Cata Restaurante in Torrevieja region, Spain.

*«I am grateful to have completed my culinary studies at the BHMS Culinary Academy», says Maxim. «During my studies, I was exposed to international cuisine which enabled me to work successfully at La Cata Restaurante with its Scandinavian touch.»*



Sahil Luthra



Elizabete Šteina



Maxim Mityakin

IN THE HEART OF LUCERNE CITY



DUAL DEGREES WITH TOP UK UNIVERSITY

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

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