



Business and Hotel Management School

Culinary Arts

Study details

Course type: Bachelor's degree

Degree: BA in Culinary Arts

Study mode: Full time

Duration: 36 Month

Cost of study

Cost : 33 600 CHF

Reg. fee : 500 CHF

Scholarship :

Insurance : N/A CHF

Intake/s

May/Jun/Aug/Sep/Nov/Jan/Feb

Requirements

- Minimum 17 years of age
- Highschool Diploma or equivalent
- IELTS 5.0 level or equivalent
- For those who do not meet the English requirements, we offer the Preparatory English Programme, an intensive course designed for students to level up their language skills.

Accommodation

Meals:

- Three meals a day served at the City Campus Restaurant during the week, including a breakfast buffet and a soup and salad bar.
- Brunch with dinner service on weekends, public holidays, and during term breaks at Lakeside Campus.
- Accommodations for your unique dietary needs at no extra cost.

Accommodations:

- Located in the heart of Lucerne, our two main campuses provide you with comfortable rooms and modern amenities to help you feel at home throughout your time with us.
- All rooms on our City Campus include a balcony and kitchen.
- Rooms on our Lakeside Campus generally have their own balcony but do not have a kitchen. A shared student kitchen is provided.
- All rooms are non-smoking.
- Housekeeping is not provided ; however, all students are provided with cleaning kits that can be collected and returned to reception. All rooms are equipped with toilet paper, trash bags, and cleaning supplies.
- Bed linens and towels are provided and can be dropped off for cleaning once a week.
- Accommodation is provided free of charge during term breaks.
- Parking spaces can be rented for CHF 200 at City Campus subject to availability.

Living Expenses: 5,900 CHF

Shared accomodation: City campus (3-4 people) Included in your fees

Shared Superior Lakeside: Campus (2 people) CHF 1,800

Studio Standard Lakeside: Campus (1 person) CHF 6,600

Studio Superior City: Campus (1 person) CHF 7,500

Speciality

- Mandatory health & medical insurance
- Visa, B-permit, and local tax
- Access to e-campus and internet
- Excursions and field trips
- First airport pick-up

The Cost Increases 1000 Every Year

Operating costs 2,500

Culinary operating expenses 500

Additional information

Our culinary degree programme blends hands-on culinary operations with advanced techniques and a focus on creativity and entrepreneurship to prepare you for a successful career in the industry.

From mastering knife skills to understanding ingredient pairings and even the art of tempering chocolate, you'll gain invaluable hands-on experience in seven state-of-the-art kitchens under the guidance of experienced chefs.

Our comprehensive curriculum, including three internships, equips you with the expertise and proficiency required to excel in some of the world's finest dining establishments. 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.