



Business and Hotel Management School

Culinary and Pastry Arts

Study details

Course type: Short Course

Degree: Certificate programmes in Culinary and Pastry Arts

Study mode: Full time

Duration: 10 Weeks Month

Cost of study

Cost : 15 200 CHF

Reg. fee : 1 000 CHF

Scholarship :

Insurance : N/A CHF

Intake/s

May/Aug/Nov/Feb

Requirements

- Minimum 17 years of age
- 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

- Local tax
- Access to e-campus and internet
- Excursions and field trips
- Airport pick-up

Operating costs 750

Culinary operating expenses 500

Additional information

Whether you're a beginner looking to discover the secrets of the kitchen or an experienced chef aiming to refine your techniques, our hands-on programmes are designed to take your skills to the next level.

From seasoned chef instructors to state-of-the-art facilities, our certificate courses have all the right ingredients to help you turn your passion into a professional skill set.