Business & Hotel Management School Guetschstrasse 2-6 // CH-6003 Lucerne
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B.H.M.S.
Business & Hotel Management School

BA in Culinary Arts

18.03

Program: Year Three of the BA in Culinary Arts

Duration: 12 months

Availability: This offer is available to all potential students who hold the BHMS Advanced Diploma or equivalent.

Overview

The third and final year of the BA degree 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 hospitality industry. BHMS manages the program with RGU, who awards the Bachelor degree to students who successfully complete the third year, and pass all modules.

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. You and your peers learn from a dedicated faculty, who in addition to their academic credentials, brings along know-how and experience in the culinary and business fields. This ensures that what you learn in class is contemporary and can be applied in real world situations in a daily catering or food service environment.

The Robert Gordon University, founded in 1881 in Aberdeen as a college, became today's dynamic, modern University in 1992 and has an international reputation for providing high quality education to more than 13,000 students from Undergraduate to PhD level.

Aim of the Program

The BHMS BA in Culinary Arts program is specifically designed for young adults wishing to develop a career in the field of gastronomy. The program offers students extended practical and professional competency training in this field, so that they are able to take up rewarding graduate positions. It also benefits people looking to obtain the necessary specialized knowledge when contemplating opening their own culinary or catering business. Students with the appropriate qualifications can enter the program in the third year.

The third year and final year of culinary arts studies builds on students' existing culinary competencies and experience to deepen and hone practical leadership and business skills. By the time students enter the third year, 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. An inter-disciplinary range of capstone modules facilitate the development of both creativity in culinary concepts and the knowledge to manage a range of food service operations.

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 the career. This will prove invaluable when applying for the first supervisory or management position. Students will complete their training in a hotel or restaurant kitchen, according to their talent. Successful students may be able to assume more responsibility in their third 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 1'200 to 1'400.

Entry Requirements

- 19 years of age
- 10 + 2 years of secondary higher education
- Minimum 12 months of full-time culinary higher education
- Minimum 6 months industry experience
- Competence in knife-handling skills and food preparation techniques
- Completion of food safety and nutrition courses
- English language skills at a level equal to IELTS 6.0

Course Content

SEMESTER 1 (6 months)			
	Modules	**Credits**	**Contact Hrs**
EGE 5850	Academic Writing and Composition	Course Requirement	60
BS 3977	Managing Culinary Resources	15	60
BS 3978	Creativity and Entrepreneurship	15	60
BS 3979	Contemporary Culinary Operations	15	60
BS 3980	Food Service Management	15	60
SEMESTER 2 (6 months)			
Industry Training			
BS 3161	Workplace Internship	45	NA
BS 3981	Culinary Arts Project	15	NA
Total		120	

** Direct Entry students will take additional European cuisine practical classes and German courses to support and prepare them for an internship in Switzerland*

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Location
BHMS, Business and Hotel Management School, Luzern

Intakes
February and August each year. Please contact the BHMS admission office for the next intake vacancy.

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 09:00 to 12:00 and from 14:00 to 17:00, Saturday courses may be offered in some terms from 11:00 to 17:00.

Vocational courses are held:
Monday to Friday from 07:30 to 14:30 or from 14:00 to 20:30.

Each theoretical module consists of 60 lessons of lectures and tutorials over a 20 week period plus 30 hrs of directed study plus 60 hrs of directed study

Students should plan for up to 15-20 hours of homework and preparatory reading per week.

ACF
American Culinary Federation
Education Foundation
Programmatic Accreditation by ACFEF Accrediting Commission

RGU ROBERT GORDON UNIVERSITY ABERDEEN