Study Abroad: Lucerne | Culinary Arts

Take your culinary education beyond the classroom.
From the kitchens of Orange Coast College to the culinary and hospitality industry of Switzerland, this pathway gives Culinary Arts students an opportunity to build their skills, experience a new culinary culture, and prepare for an international career.

Take Your Culinary Education to Switzerland

The Orange Coast College Culinary Arts program offers students the opportunity to expand their culinary education internationally through a pathway with **BHMS Business & Hotel Management School in Lucerne, Switzerland**.

Studying at BHMS allows students to experience Swiss culinary and hospitality education while developing their practical, professional, leadership, and business skills in an international environment.

For qualified OCC Culinary Arts students, this pathway can provide an opportunity to continue their education toward a **Bachelor of Arts in Culinary Arts** while gaining valuable international industry experience.

Study Culinary Arts in Lucerne

Located in the heart of Switzerland, BHMS provides students with an international educational experience in **Lucerne**, a city known for its lakefront setting and access to the Swiss Alps.

Students learn from faculty with professional experience in culinary and business fields and study alongside an international student community. BHMS courses are taught in English, with opportunities to develop additional language skills in German, French, or Italian.

The BHMS culinary program combines culinary education with business, management, creativity, and entrepreneurship—preparing students for careers in professional kitchens, food service operations, hospitality, and culinary entrepreneurship.

Continue Your Culinary Education

BHMS offers transfer pathways for students who have completed previous culinary or hospitality education.

Students who have successfully completed the first or second year of a culinary arts or hospitality program at another institution may be eligible to enter BHMS at an advanced level. BHMS evaluates previous coursework and experience to determine the appropriate entry point; in some cases, an additional term may be required to fulfill program requirements.

A separate BHMS direct-entry pathway is specifically available to students who hold an associate degree in a relevant field.

Bachelor of Arts in Culinary Arts

The final year of the BHMS Bachelor of Arts in Culinary Arts program combines advanced academic study with professional industry experience.

The BA year includes six months of study at the BHMS campus in Lucerne followed by a paid industry training period. The program is managed by BHMS in partnership with **Robert Gordon University (RGU)**, which awards the bachelor's degree to students who successfully complete the required modules.

Students entering the BA year study subjects including:

- Managing Culinary Resources
- Creativity & Entrepreneurship
- Contemporary Culinary Operations
- Food Service Management
- Culinary Arts Project
- Academic Writing and Composition

The program is designed to build on students' existing culinary knowledge while developing leadership, management, creativity, and business skills.

Learn Through Industry Experience

A key component of the BHMS program is professional industry training.

Students complete practical training in a hotel or restaurant kitchen, gaining experience in a professional culinary environment. The BHMS program describes this industry training as an opportunity to gain paid work experience while developing skills that can support future supervisory and management positions.

For students entering through the direct-entry pathway, BHMS notes that additional European cuisine practical classes and German courses may be included to prepare students for an internship in Switzerland.

Why Study Culinary Arts in Switzerland?

Studying abroad can give Culinary Arts students the opportunity to:

- Experience culinary education in an international setting
- Develop professional skills in Swiss and international hospitality environments

- Build practical industry experience through a paid internship
- Develop leadership, management, and entrepreneurship skills
- Experience European culinary traditions and techniques
- Study alongside students from around the world
- Develop additional language and intercultural communication skills
- Build an international professional network

BHMS reports partnerships with more than 80 companies worldwide and provides internship and career opportunities through its industry network.

Life at BHMS

BHMS's Lucerne campus offers students the opportunity to live and study in the city center as part of an international student community representing more than 100 nationalities.

Students can also take advantage of language-learning opportunities, with instruction in English and additional opportunities to learn German, French, or Italian.

Who Can Apply?

Students interested in the Culinary Arts pathway should have completed relevant culinary education at the college level.

BHMS's current transfer requirements include:

- Minimum 18 years of age
- At least one year of equivalent training or two years of relevant work experience
- IELTS 5.5 or equivalent English proficiency

BHMS evaluates previous education and experience to determine the appropriate entry point into the program.

Students should work with BHMS admissions to determine their individual eligibility and transfer credit.

Where Will I Study?

BHMS – Business & Hotel Management School
Lucerne, Switzerland

BHMS's Lucerne campus is located at Gütschstrasse 2–6, 6003 Lucerne, Switzerland.

When Can I Start?

BHMS currently offers multiple intake dates throughout the year. Students should contact BHMS directly to determine the appropriate intake based on their academic preparation and transfer pathway.

What's Next?

Interested in taking your Culinary Arts education to Switzerland?

Start by speaking with the **OCC Culinary Arts Department** about your academic plan and whether the BHMS pathway may fit your educational goals.

Students should then contact **BHMS Admissions** to:

1. Review their previous Culinary Arts coursework and experience.
2. Determine their appropriate entry point.
3. Confirm transfer credit and program requirements.
4. Review current tuition, housing, visa, and other international study requirements.
5. Identify an appropriate intake date.

Learn More About BHMS

Visit the BHMS Bachelor of Arts in Culinary Arts page for current program information, admissions requirements, fees, and upcoming intakes.

For transfer information, visit Transfer from Your University to BHMS.

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