CULINARY ARTS ACADEMY
SWITZERLAND

Diploma in Vegetarian Culinary Arts







Our Le Bouveret campus is delighted to offer our first Diploma In Vegetarian Culinary Arts.

The Course:

Learn how to create and transform any dish into a vegetarian feast, ready for a five-star menu!

Students will learn the fundamentals of vegetarian cooking, as well as mastering presentation, ingredient substitutions and wine pairings.

An excursion is organised to industry pillars in the local community each term, ranging from a chocolate factory tour to a sensory lab visit.

Vegetarian-focused studies have gained in popularity in recent years, as awareness about the benefits of a meat-free lifestyle are gaining traction. Iceland is leading the way, with nearly 25 restaurants per million inhabitants, but the rest of Europe is catching up quickly, and the UK's current vegetarian population is estimated at over 9 million people.

The Location:

Culinary Arts Academy Switzerland's Le Bouveret Campus has invested in Apicius, a brand new, dedicated training centre, offering students a total of 15 state-of-the-art professional kitchens as well as a Moët Hennessy sky lounge.

Students also have access to a treasured selection of rare culinary publications and artifacts at The Mosimann Collection, in honour of Chef Anton Mosimann OBE.

The campus focuses on sustainability, with over 200,000 bees on site to contribute to their preservation, purchases the majority of the ingredients from local distributors and is a proud member of Green Globe, the highest standard for sustainability worldwide.

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TERM 1

ESSENTIALS OF VEGETARIAN CULINARY ARTS

11 weeks

- Essential of Vegetarian Cooking
- Essentials of Vegan Pastry & Desserts
- The Chef's Tool Kit
  - Nutrition & Health for Vegetarian Diets I
  - Food Hygiene and Sanitation
  - Menus & Recipes
  - Culinary Trends
- French or German (optional)

Certificate in Vegetarian Culinary Arts

Price: 19,800.- CHF

TERM 2

GOURMET VEGETARIAN CUISINE

11 weeks

- Gourmet Vegetarian Cuisine
- Vegan Dessert Creations
- The Professional Chef
  - Nutrition & Health for Vegetarian Diets II
  - Kitchen Management
  - Wine, Beers & Cocktail Creations
  - Service Etiquette
  - Chef Leadership Skills
- French or German (optional)

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Optional Internship: Worldwide internship (location conditions apply) or paid in Switzerland (4-6 months)

Price: 19,800.- CHF

Available starting dates:

April 2020 & July 2020

Entry requirements:

- Successful achievement of secondary education (IGCSE, O-Level)
- IELTS score of 5.5 or TOEFL iBT 55
- Recommended minimum age 18

Find Us Online

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Contact

Member of SWISS EDUCATION GROUP

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