HTMi
Hotel and Tourism Management Institute Switzerland

HTMi Switzerland International CULINARY ASSOCIATION

WORLDCHEFS
WORLD ASSOCIATION OF CHEFS SOCIETIES

The Swiss Education and Training Centre for HTMi International Education Group

Swiss European Culinary Arts

Study Swiss European Culinary Arts and European Baking and Pastry Arts in Switzerland and Globally

A Leading Hotel Management Institute in the World
Global QS University Rankings: Top Ten for Employer Reputation
1st in Switzerland and 4th in Europe at EMCUP

Brochure Version Updated Jan 2021

Enter and Excel in the World of Culinary Arts

HTMi Hotel and Tourism Management Institute Switzerland is a leading hotel management institute in the world, ranked top ten in QS Global University rankings for employer reputation and 1st in Switzerland and 4th in Europe at EMCUP.

The WORLDCHEFS Recognition of Quality Culinary Education program recognizes institutions which offer culinary and pastry art programs, which meet or exceed global standards for quality culinary education. The accreditation officially recognizes high standards in Culinary education and training at HTMi on an international level.

HTMi Switzerland offers two diplomas, at both advanced and postgraduate level in:
HTMi Diploma or Postgraduate Diploma in Swiss European Culinary Arts
HTMi Diploma or Postgraduate Diploma in European Baking and Pastry Arts
and a bachelors degree in:
Bachelor, BSc Degree in International Culinary Arts

Students can learn many aspects relating to Swiss European culinary arts including: baking and pastry arts as well as famous Swiss and European dishes suitable for hotel, restaurant buffet setup and operation.

Students who successfully complete our courses can then complete quality work placements in Switzerland and internationally, before advancing even further in their culinary education and training through the HTMi International Culinary Association.

RECOGNITION OF QUALITY CULINARY EDUCATION
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HTMi reserves the right to make changes to the course and application details at any time.

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Reaching out Globally

HTMi International Culinary Association is a group of some of the best culinary institutes globally who are HTMi partners. Through this Association students have the exciting opportunity to join a large global network and advance their education in many centres around the world. This global opportunity is unique, exciting and provides students with many opportunities to learn different culinary cultures, skills, work experience as well as advance their education to higher levels.

Chef Andreas Kurfürst, with more than 40 years culinary experience as Director F&B of a 5 Star Dubai Hotel, F&B Manager, Executive Chef, Corporate Pastry Chef and Pastry Chef, now heads HTMi Culinary Education.

Chef Andreas Kurfurst
President HTMi International Culinary Association
Life-long Honorary Vice President of
Emirates Culinary Guild
Executive Chef and Culinary Instructor, HTMi
World Chefs Association (WACS) certified Culinary Judge

Member of:
Emirates Culinary Guild (ECG)
Canadian Chefs Federation (CCFCC)
Saudi Arabian Chefs Circle (SARCA)
Slovenian Culinary Academy (SCA)
Syrian Chefs Gulld (SCG)

World Hospitality Student Championship

World Cake Designer Championship 2017

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The Culinary Career Pathway

Diploma or Postgraduate Diploma in Swiss European Baking & Pastry Arts
Diploma or Postgraduate Diploma in Swiss European Culinary Arts
Bachelor, BSc Degree in International Culinary Arts

Candidates for the Advanced Diploma should be at least 18 years of age with a passion for the culinary arts. This is the ideal specialisation for students who are currently enrolled in an undergraduate culinary programme. An English level equivalent to a TOEFL 450 or IELTS 5.0 is required.

Candidates for the Postgraduate Diploma must be a minimum 20 years of age, hold a hospitality, culinary or related qualification at Bachelors or Postgraduate level and/or have professional kitchen experience of at least two years. An English level equivalent to a TOEFL 450 or IELTS 5.0 is required.

Candidates should be at least 18-years old with a Diploma / Advanced Diploma in Culinary, Hospitality or Business, or with 2- 3 years culinary kitchen experience and the equivalent of IELTS 5.5. This is a top-up degree comprising Business/Management modules but with an emphasis on Culinary subjects.

HTMi Diploma or Postgraduate Diploma in Swiss European Culinary Arts
HTMi Diploma or Postgraduate Diploma in Swiss European Baking and Pastry Arts
(Studied at HTMi, and selected partners globally)

Internship in Switzerland or Internationally for HTMi Switzerland Students (5-6 months)

Bachelor, BSc Degree in International Culinary Arts for members of HTMi International Culinary Association

Career placement support through members of HTMi International Culinary Association

HOTELS AND COMPANIES THAT RECRUIT HTMi CULINARY STUDENTS INCLUDE

The Fat Duck – heston blumenthal
CANDRIAN CATERING
W HOTELS
INTERCONTINENTAL DAVOS
IHG
Kempinski Grand Hotel des Bains ST. MORITZ
Swisstouches HOTELS & RESORTS
PARK HYATT
HOTEL ARTS BARCELONA
swissôtel Hotels & Resorts
GRISCHA DAS HOTEL DAVOS
THE RITZ-CARLTON
MARRIOTT ZURICH
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HTMi Diploma or Postgraduate Diploma in Swiss European Culinary Arts

Switzerland is the heart of Europe, and HTMi is at the heart of Switzerland, with a culinary experience which blends many European dishes, now famous worldwide. The programme is divided into five key modules blended into one coherent structure of learning. Small group workshops, one-on-one instruction and a “live” kitchen environment ensure students are well equipped for a career in this industry. Through this approach all HTMi culinary students are able to learn and practice many skills and dishes seen in quality hotels in Europe and globally.

	COURSE MODULES	Contact Hours
1.	Introduction to Food Safety and Hygiene Introduction to Kitchen Tools and Equipment Appetizers, Hors-d’œuvre, Dressing, Sandwiches and Condiments	150
2.	Soups, Hot Starters, Hot Appetizers Vegetarian Dishes, Vegan Dishes A la carte plating in various styles and services Introduction to Herbs and Spices from around the world	150
3.	Potato, Pasta and Rice Dishes Vegetables, Side Dishes, European and International Fruits & Vegetables Introduction to regional dairies and cheeses Introduction to Molecular Cuisine	150
4.	Meats, Fish, Seafood, Poultry Buffet Set Ups, Menu Planning and Menu Engineering Introduction to Food Cost and Yield Management Introduction to Food Trends and Food Plating Styles	150
5.	German Language Sörenberg Concept (Developing a F&B Outlet) Food Styling and Photography Career Development Research Project (Post Graduate Students only)	150
6.	Culinary Recipe Development Swisstouches Special Dishes Banqueting Event Culinary VIP Event Culinary	300

***Students will receive a Culinary Centre chef’s special jacket, & an iPad (included in fees).**

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HTMi Diploma or Postgraduate Diploma in Swiss European Baking and Pastry Arts

We ensure all students will learn a blend of famous starter, main course dishes as well as baking and pastry. Students can then opt to graduate with a diploma in Baking and Pastry or General Culinary, depending on where they want their career focus to be. HTMi culinary students also will enjoy personal attention from our world class culinary instructors, as well as being a strong part of culinary events for various VIPs visiting HTMi each semester. HTMi's DNA includes innovation, media and culinary championships.

	COURSE MODULES	Contact Hours
1.	Introduction to Food Safety and Hygiene Introduction to Kitchen Tools and Equipment Sponges, and Doughs Biscuits and Cookies	150
2.	Buffet and Trolley Desserts, Tarts and Pies, Cakes and Gateaux, A la carte dessert plating in various styles and services Introduction to Herbs and Spices from around the world	150
3.	Ice creams, Sorbets and Frozen Desserts Modern and Artisan Breads, European and International Fruits & Vegetables Introduction to regional dairies and cheeses Introduction to Molecular Cuisine	150
4.	Chocolate Creations, Pralines, Sugar Art and Confectionary, Jams, Jellies and Mousses Introduction to Food Cost and Yield Management Introduction to Food Trends and Food Plating Styles	150
5.	German Language Sörenberg Concept (Developing a F&B Outlet) Food Styling and Photography Career Development Research Project (Post Graduate Students only)	150
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Bachelor, BSc in International Culinary Arts

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	COURSE MODULES	Contact Hours
1.	**Culinary Concepts & Production** This module challenges the student to develop a new food concept. The final product (ppt) will be presented to a Panel of Industry Experts for assessment.	60
2.	**Culinary Arts, Theory & Practical** Student will work side-by-side with our Chefs in the Kitchen, planning, sourcing, preparing and plating a 5 course menu, selected by the student as part of the concept of module.	60
3.	**Food and Menu Engineering** Students will be tasked to develop several menus at various Price ranges, for Food Promotions, various Cuisines, Restaurant and Banquet style, to include seasonal, regional and available products.	40
4.	**Services Marketing Management** The module aims to evaluate approaches to planning, organising and controlling the service hospitality & culinary marketing management function that is characterised by intangible, inseparable variables and perishable product offerings. Emphasis is placed upon developing a strategic approach to the industry globally and theories applied to hospitality/culinary industry.	40
5.	**Strategic Management in Hospitality** There is a need for managers and leaders in businesses to be able to explain, develop, apply and implement the strategic management processes in order to achieve competitive advantage. This module will equip students with the perspectives necessary to carry out an effective strategic analysis of organisations to both achieve and sustain that competitive advantage.	40
6.	**Food Systems and Supply Chain** This module focuses on the analysis of the food supply chain system. One might consider how food reaches the marketplace nowadays and how the political, environmental, economic, social and legal factors influence that journey. As a consequence, students will gain an understanding of how the fairness and integrity of our food system are affected.	40

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Culinary Group

Introducing our team of highly qualified chefs:

Centre-Right: Chef Andreas Kurfurst, Head of Culinary Education, Head Chef Pastry Kitchen, President of HTMi International Culinary Association, WACS Judge

Centre-Left: Chef Csaba, Head Chef Main Kitchen

Left Side: Guest Chef Schuster, Food and Beverage Manager

Right Side: Guest Chef Iveson, Head of Academics

Culinary Office in the Palm of Your Hand©

HTMi is a leader in the application of Apple technology for hospitality operations and education. For the baking and pastry arts specialization, the iPad technology is used for recipe and menu development, and collaborative creative concept development within the Culinary Centre. This gives each student a professional lifelong individual recipe book and culinary library.

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Management Institute
Switzerland

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