



HTMI Master Chef, Andreas Kurfurst, (left) leader of World Cake Design Team, 2017.

We Create Leaders In

Culinary Management

2024/25

Leading Careers and WORLDCHEFS approved Diplomas, Bachelor and MBA Degrees in Baking & Pastry and Culinary Arts Business



WORLD ASSOCIATION OF CHEFS SOCIETIES



CREATING CULINARY LEADERS





Leading in Culinary Management Education



“ We create culinary champions and leaders of everything that happens in the culinary sector. Our range of top kitchen and various food and beverage outlets on campus provide our future culinary leaders with an excellent holistic platform to excel. All students will experience our leading culinary team, guest Master Chefs and excellent internship opportunities. A key feature of our Swiss European Culinary Institute is our strong partnership with WACS, World Association of Chefs Societies, which accredits HTMi and approves all culinary courses. WACS represents millions of chefs worldwide, and combined with the HTMi graduate employer platform and International Culinary Association, provides HTMi future culinary leaders with a world-class employer and professional community.”

Master Chef Andreas Kurfurst



RECOGNITION OF QUALITY CULINARY EDUCATION
WORLD ASSOCIATION OF CHEFS SOCIETIES



Join the Masterclass in Swiss European Culinary Arts



Culinary Instructors:

Master Chef Andreas Kurfurst (Centre)
World Champion 2017 Milan, Guinness Book of Records Holder and President of HTMi International Culinary Association.

Master Chef Cortland Warren (Left)
Experienced Master Culinary Arts Chef Instructor focused in Switzerland and USA.

Master Chef Armando Palmieri (Right)
Experienced Master Pastry Arts Chef Instructor, Author, and Globetrotter Chef.



RECOGNITION OF QUALITY CULINARY EDUCATION
WORLD ASSOCIATION OF CHEFS SOCIETIES

Guest Chef Thomas A. Gugler
President Worldchefs

“We are delighted to have HTMi Switzerland as our academic partner. Best wishes to all students and graduates”.



LIVE
LOVE
LEARN



HTMi Leading Education Partnership Community



HTMi Switzerland International Culinary Association

A global association of partner schools, branch campuses and hotel partners including Swisstouches Hotels and Resorts. Together the members of this association provide students with multiple education and career resources, as well as a global culinary R&D platform.



Swisstouches Hotels Resorts

Swisstouches Hotels is the largest and fastest growing Swiss hotel management company in China, and is the sister brand of HTMi Switzerland. All culinary and hospitality employees are also vocational education students adding a world-class culinary operation to HTMi.



EduQua

EduQua is the Swiss accreditation body recognized and supported by the Swiss Confedrate Government; it's the first quality certification for public and private educational institutions in Switzerland. HTMi has this accreditation since 2000.



SQS

The Swiss Association for Quality and Management Systems (SQS) is Switzerland's leading quality organisation for certification and assessment services. SQS audits and assesses HTMi for EduQua.

Kanton Luzern

Regulated by the Swiss Kanton of Luzern Government Dept of Education for the provision of quality standards in adult education.



BAC

BAC, British Accreditation Council is responsible for setting standards within the independent further and higher education sector. BAC accreditation is held by hundreds of colleges and training providers in the UK and overseas. Institutions that carry the BAC endorsement and the BAC mark therefore represent some of the leading and most reliable private colleges and training providers in the UK and internationally.



World Association of Chefs Societies

WACS, is the world's largest chef association, representing millions of chefs. HTMi is a fully recognised WACS academic partner.



Institute of Hospitality

The Institute of Hospitality (IoH) was established in 1938, is the world's leading, award-winning, professional membership body for hospitality professionals around the globe. The Institute accredits HTMi Switzerland undergraduate degree programme.



QS World University Rankings

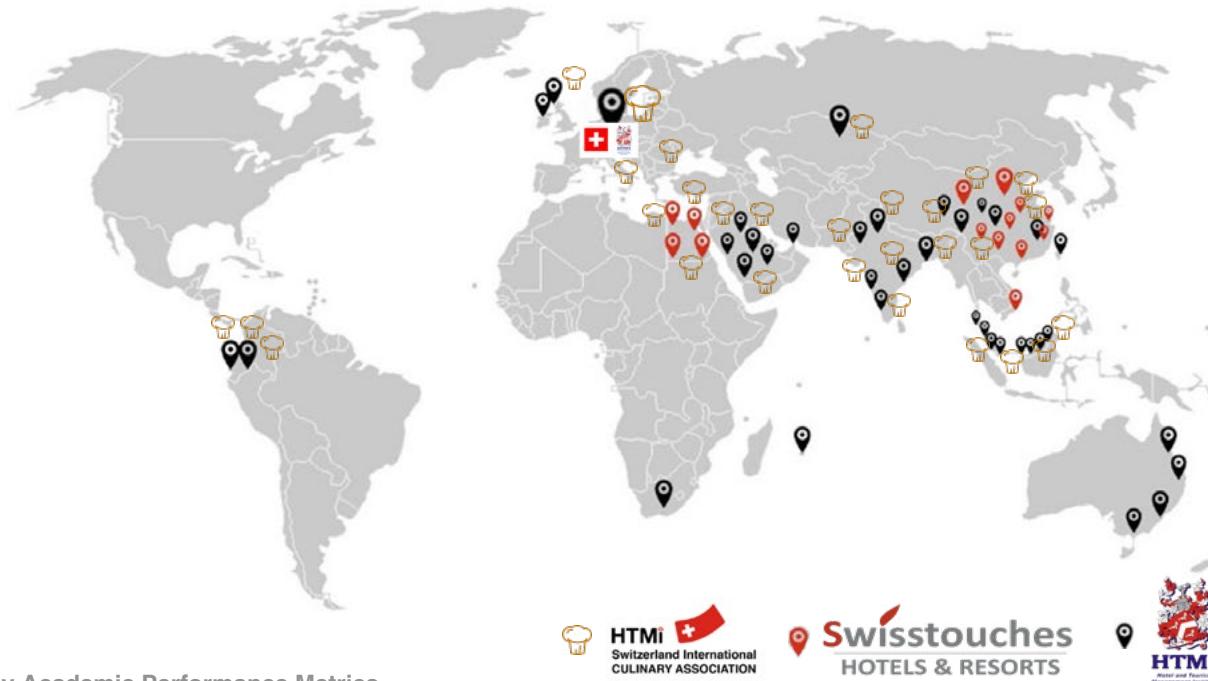
QS Global University Ranking is the most recognised global rank within the education industry. For the subject 'Hospitality and Leisure', HTMi global university rank in 2021 and 2022 is top 15 overall and top 12 for employer reputation.



HTMi Our Powerful Global Culinary Community

Our global culinary community is comprised of culinary training and education centres recognised by World Association of Chefs Societies (WACS) or in partnership with HTMi International Culinary Association. Students and employees from all of these centres and more can complete their education at advanced levels in the Swiss European Culinary

Institute at HTMi Switzerland. When combined, the WACS represented community of Chefs Societies and our large culinary operations in Swisstouches Hotels and Resorts, our platform for graduates is the biggest and strongest globally.



2024 Key Academic Performance Metrics



UK UNIVERSITY HOSPITALITY DEGREE RANKINGS



No.1 Bachelor Degree 2024
No.7 Master's Degree 2023

STUDENT INNOVATION



No.1 In Switzerland
No.4 In Europe

GLOBAL RANKING



Top 12 Employer Rank 2022
Top 15 Global Rank 2022
No.1 Kanton Luzern Switzerland 2023

HTMi Our Master Chef Community



Guest Chef Thomas A. Gugler
President WORLDCHEFS Association

“ We are delighted and proud to have HTMi as an academic partner within the WORLDCHEFS association. Our best wishes to all students and graduates of HTMi Switzerland. ”

WORLD CHEFS WITHOUT BORDERS (Board Member)
World Toques certified “Star Chef”(Asia , Pacific & Africa), Certified WACS Judge,
Citation Highest Technical Adviser in Gold from the All Japan Chefs Association AJCA

Member of

- German Chef Association VKD (Honored with the Golden Merit Award).
- Member of the Euro Toques Association.
- Academie Nationale de Cuisine de France (Ambassador for Germany & Saudi Arabia).
- Lebanon Chefs Association.
- Egyptian Chefs Association.
- South African Chefs Association.
- Master Guild Association.
- Master Guild Association.
- Culinary Team “Let’s go Magic” Germany.
- World Master Chef Society.
- Ambassador for Germany and Saudi Arabia on behalf of SKMER Chef Associations European and Mediterranean Regions.
- Ambassador Academy of Knowledge Slovenia.
- Majstorum Kuharam 1 Reda SKMER.
- Chefs Association European & Mediterranean Areas.

HTMI Our Master Chef Community



◀ **Chef Andreas Kurfürst**
President HTMI International Culinary Assoc.

“ I am delighted to be the resident Master Chef at HTMI Swiss European Culinary Institute, and welcome WACS and other Master Chefs from around the world to visit and help develop our students. Best Wishes , Great Dishes ”.

Head of Culinary Training and Development, HTMI Switzerland
World Champion Cake Design Team Leader
President, HTMI International Culinary Association
Vice President for Life, Emirates Culinary Guild
WORLDCHIEFS Association certified culinary judge

Member of

- Emirates Culinary Guild (ECG).
- Saudi Arabian Chefs Circle (SARCA).
- Syrian Chefs Guild (SCG).
- Canadian Chefs Federation (CCFCC).
- Slovenian Culinary Academy (SCA).

HTMI Our Powerful Global Culinary Community



◀ **Guest Chef Alan Pedge**
Vice President Emirate Culinary Guild

“ To all the Students and Graduates of HTMI Switzerland never forget ‘Life is a book, never close it until the end. He who stops learning stops growing’. Wishing you all success now and in all future endeavors. ”

Vice President Emirates Culinary Guild
World Chefs Association (WACS) certified culinary judge.
Founding Member of the Sri Lankan Chefs Association
Founding Member of the Lebanese Chefs Association (reformed)
Food and Beverage Manager and Culinary in Charge YOSH Hospitality



HTMI Become a Leading Culinary Student



Swiss is the best. Switzerland is the top culinary country.

WACS approved HTMI courses, dual degrees and diplomas.

Number one in value for investment.

Full course range from Diplomas to MBA.

Love It, Live It, Learn It in the world's most beautiful multinational culinary institute UNESCO Biosphere location.

Join the global HTMI WACS network of millions of chefs and opportunities.

Experience the **HTMI famous culinary events** on campus.

Develop your **own culinary business** - education and training.

Champion Chefs' tuition.

Global leading rank hospitality institute.

HTMI Become a Graduate Culinary Leader



WACS HTMI Platform Benefits

Global Culinary Industry Recognition

HTMI is a WORLDCHEFS Recognized School with approved courses; -the highest international market recognition as an institution of excellence, committed to the highest standards of culinary education.

Largest Global Culinary Chef Network

Become part of the largest network of industry professionals, from both academic and corporate worlds. With a custom profile on WORLDCHEFS' leading social network for the industry professionals, you can facilitate student-to-employer communication with access to over 30,000 job offers.

International Certification On Your CV For A Lifetime

Our qualifications have the WORLDCHEFS Global Hospitality Certification. The global benchmark helps students define a career pathway within the experienced culinary economy and shows that our graduates are ready for the workplace by demonstrating that our program meets standards set by the industry.

Lifetime Label Of Excellence

Wear the logo. A branded label, the WORLDCHEFS Recognition of Quality Culinary Education seal offers you a significant point of distinction in the increasingly competitive education landscape.

Learning Community

Being a WORLDCHEFS Recognized School joins you to a vibrant global community of top-tier educators. Gain access to training seminars, specialized curriculums, events, and more opportunities to stay at the cutting edge of industry education.



WE CREATE
CULINARY LEADERS
AND GREAT DISHES





Culinary Management Courses



Dipl./PgD. in Swiss European Baking & Pastry Arts

Dipl./PgD. in Swiss European Culinary Arts

Intakes: January, March, August, October

Dipl Admissions: 18+ years old, basic culinary or experience IELTS 5.0 or equivalent/ HTMi English placement test score.

PgD Admissions: 20+ years old, culinary, business or hospitality diploma or 2- 3 years culinary experience IELTS 5.5 or equivalent/ HTMi English placement test score.

Year 1



Dipl./PgD. in Swiss European Culinary Arts

- Introduction to Food Safety & Hygiene
- Introduction to Kitchen Tools and Equipment
- Appetizers, Hors d'oeuvre, Dressing, Sandwiches and Condiments
- Soups, Hot Starters, Hot Appetisers
- A la carte plating in various styles and services
- Introduction to Herbs and Spices from around the world
- Potato, Pasta and Rice Dishes
- Vegetables, Side Dishes
- European and International Fruits & Vegetables
- Introduction to regional dairies and cheeses
- Introduction to Molecular Cuisine
- Meats, Fish, Seafood, Poultry
- Buffet Set ups, Menu Planning and Menu Engineering
- Introduction to Food Cost & Yield Management
- Introduction to Food Trends and Food Plating Styles
- German Language
- Sorenberg Concept (Developing a F&B Outlet)
- Food Styling and Photography
- Career Development
- Research Project (Post Graduate Students only)
- Culinary Recipe Development
- Swisstouches Special Dishes
- Banqueting Event Culinary
- VIP Event Culinary



Dipl./PgD. in Swiss European Baking & Pastry Arts

- Introduction to Food Safety & Hygiene
- Introduction to Kitchen Tools & Equipment
- Sponges and Doughs
- Biscuits and Cookies
- Buffet and Trolley Desserts
- Tarts & Pies, Cakes & Gateaux
- A la carte dessert plating in various styles and services
- Introduction to Herbs and Spices from around the world
- 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
- Chocolate Creations, Pralines, Sugar Art and Confectionary
- Jams, Jellies and Mousses
- Introduction to Food Cost & Yield Management
- Introduction to Food Trends and Food Plating Styles
- German Language
- Sorenberg Concept (Developing a F&B Outlet)
- Career Development
- Research Project (Post Graduate Students only)
- Culinary Recipe Development
- Swisstouches Special Dishes
- Banqueting Event Culinary
- VIP Event Culinary

Worldwide internship (local conditions apply) or paid in Switzerland

PROGRESSION ▼

Year 1

Diploma or PgD in European Baking and Pastry Arts Diploma OR Swiss European Culinary Arts

Academic Semester – 20 Weeks
(2 X Blocks - 10 weeks)

Paid Internship in Switzerland or Worldwide (4-6 Months)

Year 2

Bachelor, BSc in International Culinary Arts Business

Academic Semester – 20 Weeks
(2 X Blocks - 10 weeks)

Paid Internship in Switzerland or Worldwide (4-6 Months)



“Dual Degree Program”



HTMI Culinary Management Courses


BSc in International Culinary Arts Business
MBA in Culinary Arts

Intakes: January, March, August, October
 BSc Admissions: 20+ years old, culinary, business or hospitality diploma or 2-3 years culinary experience IELTS 5.5 or equivalent/ HTMi English placement test score.
 MBA Admissions: 20+ years old, culinary, business or hospitality degree or 2-3 years culinary experience IELTS 6.0 or equivalent/ HTMi English placement test score.

Year 2 or 1


BSc in International Culinary Arts Business


- Culinary Hospitality Enterprise Project
- Human Resource Management
- Culinary Events
- Introduction to Marketing
- Culinary Arts Concept Development – Theory
- Culinary Arts Concept Development – Practical
- German Language

Dual HTMi Degree: Bachelor, BA Culinary Business Innovation



Worldwide internship (local conditions apply) or paid in Switzerland

Year 3 or 1


MBA in Culinary Arts

- Modern Hospitality Marketing
- Creative Manager
- Hotel Finance and Control Systems
- Culinary in International Events
- Culinary Hospitality Enterprise Project
- Culinary Masterclass
- Modern Gastronomy

Dual HTMi Degree: Masters, MA Culinary Business Innovation



PROGRESSION ▼

Year 2

Bachelor, BSc in International Culinary Arts Business

Academic Semester – 20 Weeks (2 X Blocks - 10 weeks)
 Paid Internship in Switzerland or Worldwide (4-6 Months)

Year 3

WACS Approved MBA in Culinary Arts

Academic Semester – 20 Weeks (2 X Blocks - 10 weeks)
 Paid Internship in Switzerland or Worldwide (4-6 Months)





HTMI
Hotel and Tourism
Management Institute
Switzerland



HTMi Hotel and Tourism Management Institute Switzerland,
Hotel Campus Mariental Panorama, 6174 Soerenberg, Canton Lucerne, Central Switzerland

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