



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

We Create Leaders In

# Culinary Management

2025/26

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





## 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.

Employers now require general culinary skills, creative management drive and a degree recognition allowing graduates to move and work in many different employment locations globally. To ensure our students international future we award the UK number 1 rank (2025 Guardian ranking) culinary degree from Ulster University.

A key feature of our Swiss European Culinary Institute is our strong partnership with WACS, World Association of Chefs Societies, which professionally approves all culinary courses. WACS represents millions of chefs worldwide, and combined with the HTMi graduate employer platform provides HTMi future culinary leaders with a world-class employer and professional community.

Master Chef Andreas Kurfurst



## Join the Masterclass in International Culinary Management



### Culinary Instructors:

**Master Chef Andreas Kurfurst** (Left)

World Champion Cake Design 2017 Milan, Guinness Book of Records Holder

**Master Chef Javier Lafuente** (Middle Left)

Experienced Master Culinary Chef Instructor, Multifaceted Culinary Expert

**Master Chef Wolfgang** (Middle Right)

Experienced Master Culinary Chef Instructor

**Master Chef Valeria Castelli** (Right)

Experienced Master Culinary Chef Instructor, Culinary Gastronomy Expert



**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.



### Ulster University

Ulster University, UK, Bachelor (Hons) degree delivered at HTMi for 20 years, is ranked number 1 in 2025 Guardian Good University Guide (Hospitality and Culinary Degrees).



### EduQua

EduQua is the Swiss accreditation body recognized and supported by the Swiss Confederaate 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 2025 is top 20 overall.



## 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.



### 2025 Key Academic Performance Metrics



### UK UNIVERSITY HOSPITALITY DEGREE RANKINGS



**No.1** Bachelor Degree 2025  
**No.7** Master's Degree 2025

### STUDENT INNOVATION



**No.1** In Switzerland  
**No.4** In Europe

### GLOBAL RANKING



**Top 12** Employer Rank 2022  
**Top 20** Global Rank 2025

## 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 courses range** from Diplomas to **internationally recognized University Degrees.**

**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'** teaching.

**Bachelor BSc degree UK rank number 1** (2025 Guardian Best Universities, Culinary Subject).

## 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





## HTMi Culinary Management Courses – HTMi Undergraduate Diplomas

The Swiss European Culinary Centre Switzerland at HTMi, is delighted to launch its powerful 2026 onwards suite of employer centric courses focused on required skills, knowledge and internationally recognized degrees. Employers now require general culinary skills, creative management drive and a degree recognition allowing graduates to move and work in many different employment locations globally. Our aim is to give each student the opportunity to become highly successful, creative and internationally mobile. Our focus is on undergraduate and postgraduate students, and we welcome all talented students, to learn from our menu of Master Chefs.

Our leading course of up to 3 years can be entered at advanced levels subject to your entry qualifications and experience. The Crown Jewel that every future Culinary Master should aspire to achieve, is our internationally recognized culinary bachelor's degree from the Ulster University Business School UK, delivered at HTMi Switzerland. The Bachelor BSc (Hons) in Culinary Arts Management, is awarded with a dual BA Culinary Business Degree from HTMi Switzerland. For years one and two the Swiss European Culinary Centre team have designed a programme which develops both the practical hands-on skills with the professional business acumen leading into the BSc final year Degree where students can learn the correct employer centric mix of culinary, creativity, innovation and management skills – an International Passport to success in the field of Culinary Arts Management.

### Undergraduate Entry requirements

Recommended minimum age of 17.5 years

- Completed secondary school education (International high school diploma or equivalent), or IB Diploma, IBCP Diploma, Maturité, Abitur, French Bac, 3 A-levels, min 2C's, International high school diploma or equivalent).
- Direct entry options or credit transfer options to Year 1 are available for IBCP, IBDP and BTEC Candidates.
- Candidates who have successfully completed the HTMi Diploma and Higher Diploma in Culinary Arts will be eligible for entry into the final year BSc (Hons) Degree
- Candidates with prior learning from other culinary schools or the workplace may also apply, and consideration for entry at years 2 or 3 will be considered.

All applications will be considered on an individual basis

Year 1 HTMi Diploma: English language proficiency IELTS 5 or equivalent

Year 2 HTMi Higher Diploma: English language proficiency IELTS 5.5 or equivalent

Year 3 UU Degree English language proficiency IELTS 6 or equivalent

### Year 1

#### HTMi Diploma in Swiss European Culinary Arts Management

Introduction to Culinary Arts  
Food and Beverage Service  
Food Sustainability and Gastronomy  
International Cuisines  
Baking and Pastry Arts  
Menu Planning and Control (inc. Nutrition & Diets)  
Research and Writing in Culinary Arts  
German 1  
Professional Practice

### Year 2

#### HTMi Higher Diploma in Swiss European Culinary Arts Management

Culinary Operations and Management  
Human Resources Management  
Hospitality Finance  
Managing Culinary Themes and Concepts  
Contemporary Marketing  
Technology and the Food System  
Research Methods  
German 2

### Year 3

#### BSc (Honours) Culinary Arts Management

Food Innovation and Food on the Move  
Strategic Planning and Decision Making in Hospitality  
Regenerative Practices in the Visitor Economy  
Applied Digital Marketing Management  
Leadership Behaviour  
Culinary Research Project



\* subject to validation 2026

## PROGRESSION ▼

### Year 1

Diploma in Swiss European Culinary Arts Management

Academic Semester -20 weeks  
(2 X blocks 10 weeks)

Paid Internship in Switzerland or International

### Year 2

Higher Diploma in Swiss European Culinary Arts Management

Academic Semester -20 weeks  
(2 X blocks 10 weeks)

Paid Internship in Switzerland or International

### Year 3

BSc (Hons) Culinary Arts Management

Academic Semester -20 weeks  
(2 X blocks 10 weeks)

Paid Internship in Switzerland or International



# “Dual Degree Program”



## HTMi Culinary Management Courses – Degree Programmes

### Undergraduate Entry requirements

Minimum age of 18 years  
 IELTS 6

- Completed secondary school education (International high school diploma or equivalent), or IB Diploma, IBCP Diploma, Maturité, Abitur, French Bac, 3 A-levels, min 2C's, International high school diploma or equivalent).
- Direct entry options or credit transfer options to Year 1 are available for IBCP, IBDP and BTEC Candidates.

All applications will be considered on an individual basis



#### Year 1

Introduction to Culinary Arts  
 Food and Beverage Service  
 Food Sustainability and Gastronomy  
 International Cuisines  
 Baking and Pastry Arts  
 Menu Planning and Control (inc. Nutrition & Diets)  
 Research and Writing in Culinary Arts  
 German 1  
 Professional Practice

#### Year 2

Culinary Operations and Management  
 Human Resources Management  
 Hospitality Finance  
 Managing Culinary Themes and Concepts  
 Contemporary Marketing  
 Technology and the Food System  
 Research Methods  
 German 2

#### Year 3

### BSc (Honours) Culinary Arts Management

Food Innovation and Food on the Move  
 Strategic Planning and Decision Making in Hospitality  
 Regenerative Practices in the Visitor Economy  
 Applied Digital Marketing Management  
 Leadership Behaviour  
 Culinary Research Project

\* subject to validation 2026

### Masters Postgraduate Pathway

Our MBA in Culinary Management, (HTMi Dual Award) is now combined with our leading internationally recognized MSc International Hospitality Management awarded by Edinburgh Napier University. Qualified students get the employer centric combination of master's level culinary skills, creativity, management, hospitality and an in-depth culinary specialization enabled through the master's project /dissertation. The graduate outcome is the correct blend of knowledge, skills, creativity and international employer mobility requirements from the leading internationally recognized MSc Degree.

### Postgraduate Entry requirements

Recommended minimum age of 20 years  
 Intakes: PgD: January, April, August, October. Masters: Jan and August  
 MBA/MSc Admissions: 20+ years old, culinary, business or hospitality degree or Postgraduate Diploma or 3 years comprehensive culinary experience  
 PgD English language proficiency IELTS 5.5 or equivalent  
 MBA/MSc English language proficiency IELTS 6 or equivalent

#### Post Graduate Culinary Management

Introduction to Culinary Arts  
 International Cuisines  
 Food Sustainability and Gastronomy  
 Baking and Pastry Arts  
 Menu Planning and Control (inc. Nutrition & Diets)  
 Hospitality Finance  
 German 1  
 Professional Practice

#### MBA Culinary Management (HTMi Dual Award) / MSc Hospitality Management

International Festival and Events Management  
 Applied Digital Marketing Management  
 Tourism Management  
 Strategic Planning and Decision Making in Hospitality  
 Leadership  
 Culinary Hospitality Enterprise Project  
 Management of Heritage Tourism  
 Research Methods  
 Culinary Dissertation



## MASTERS PROGRESSION ▾

### PgD Year

Postgraduate Diploma in Swiss European Culinary Arts Management  
 Academic Semester - 20 weeks (2 X blocks 10 weeks)  
 Paid Internship in Switzerland or International

### Masters Year Dual Award

MBA Culinary Management (HTMi Dual Award) / MSc Hospitality  
 Academic Semester - 20 weeks (2 X blocks 10 weeks)  
 Paid Internship in Switzerland or International





**HTMI**  
Hotel and Tourism  
Management Institute  
Switzerland



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