



B.H.M.S.
Business & Hotel Management School

Lucerne City, Switzerland

Culinary Management Program

(accredited by the American Culinary Federation Foundation)



IS A CAREER IN CULINARY MANAGEMENT FOR YOU?

Worldwide, restaurant and food service industry is booming. In the United States, the number of jobs for chefs, cooks and food preparation workers is projected to increase 11% between 2010 and 2016. The largest demand for skilled cooks and chefs is expected in sit-down restaurants, which offer more varied menus and more personal experience. This demands highly trained chefs and cooks to join one of the fastest growing industries.

If you enjoy working with people, don't mind working in an environment that can be hot, humid and hectic, like to work with your hands using variety of techniques and equipments to prepare, create and experiment with food, like to maintain and ensure high work standards, and have the energy to succeed, then you should consider a career in culinary management.

WHICH CULINARY MANAGEMENT CAREER SHOULD YOU PURSUE?

If you think that a culinary education can only lead to a job as a chef, think again! An Advanced Diploma or a Culinary Degree trains you for a variety of careers, including restaurant management, hotel management, pastry chef, institutional cooks, and short-order cooks.

While some basic culinary skills can be learned through on-the-job training, to obtain a higher paying job and advance in a culinary career, you will need to have some advanced training. Someone that holds a Degree or Advanced Diploma in Culinary Management may be able to begin their career as a cook or chef without first spending time in a lower skilled job. In addition, Degree or Diploma holders may be able to begin their careers at a better hotel or fine restaurant, which typically has more exacting hiring standards.

CULINARY MANAGEMENT AT BHMS

At BHMS Culinary Management programs, students focus on what it takes to manage a kitchen, restaurant, or catering operation. Students spend most of their time learning how to prepare food, including baking, broiling, and pastry making. Time is also spent on the use and care of kitchen equipment. In addition to learning about food preparation, students study health and sanitation requirements, portion control, cost management, food purchasing, selection and storage, and menu planning. At BHMS, students also learn about general management skills, including accounting, employee relations, marketing and communication.

BHMS employs top chef instructors who have vast experience working in leading culinary establishments in Switzerland and around the world for many years. BHMS chef instructors have the academic as well as the managerial expertise to inspire students who are planning a global career in Culinary Management.

