



HTMi

*Hotel and Tourism
Management Institute
Switzerland*

HTMi 
Switzerland International
CULINARY ASSOCIATION

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

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 14th in QS Global University rankings in 2018 for hospitality and leisure.

HTMi Switzerland offers two diplomas, at both advanced and postgraduate level in:

HTMi Diploma (PgD or Advanced) in Swiss European Culinary Arts

HTMi Diploma (PgD or Advanced) 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.



HTMi reserves the right to make changes to the course and application details at any time.

Reaching out Globally



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 Guild (SCG)



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. The President of the HTMi Culinary Association is HTMi Executive Chef and Head Culinary Instructor, Chef Andreas Kurfurst.

Chef Andreas Kurfurst, with more than 25 years culinary experience is Executive Chef, Head Culinary Instructor, and President of HTMi International Culinary Association. He has previously been Vice President of the Emirates Culinary Guild and Food & Beverage Executive Chef at Marriott Salalah, Oman. Prior to that he was Director of Food & Beverage at the Renaissance Hotel Dubai. Chef Kurfurst has held various culinary positions including Executive Chef at both the Renaissance and Ramada Hotels in Dubai and the Pastry Chef at the Ramada Hotel Dubai. His Pastry Chef background started at the London Swiss Centre Restaurant at Leicester Square followed by extensive experience in Baghdad Iraq, before moving on to Riyadh, Saudi Arabia where he worked as pastry chef for four years. This included catering to many Saudi palaces, including the Crown Prince, who is now King of Saudi Arabia.

The HTMi International Culinary Association also organises Student Master Chef Championships as part of World Hospitality Student Championships, held at HTMi or a partner institute annually.

HTMi Diploma (PgD or Advanced) 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.



HTMi Diploma (PgD or Advanced) in 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.



The Culinary Career Pathway

Advanced or Postgraduate Diploma in European Baking & Pastry Arts
Advanced or Postgraduate Diploma in Culinary Arts (Tailor-Made)
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 (PgD or Advanced) in Swiss European Culinary Arts
HTMi Diploma (PgD or Advanced) in 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



HOTELS
WORLDWIDE



INTERCONTINENTAL
DAVOS



Kempinski
Grand Hotel des Bains
ST. MORITZ



Swisstouches
HOTELS & RESORTS



PARK HYATT ABU DHABI
HOTEL AND VILLAS



HOTEL ARTS BARCELONA



swissôtel
Hotels & Resorts



GRISCHA
DAS HOTEL DAVOS



THE RITZ-CARLTON



MARRIOTT
ZURICH



HTMi
Switzerland International
CULINARY ASSOCIATION

PROGRAMME OUTLINE

The programme is divided into five key models 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. To complete the course in European Baking and Pastry Arts, students will complete modules 1, 2, 3, 4. To complete the general course in Culinary Arts, students will complete modules, 4 and 5 and part of 1, 2, 3 only. The focus in module 5 will be tailor made to suit the student’s future needs and aspirations. The “tailor made” option will be finalised in detail on arrival after discussion with the Culinary Centre instructors.

DIPLOMA IN EUROPEAN BAKING & PASTRY ARTS

DIPLOMA IN CULINARY ARTS

COURSE MODULES	Contact Hours
1. Modern and Artesian Breads Doughs and Pastries Biscuits and Cookies Tarts and Pies	150
2. Buffet and Trolley Desserts Ice-creams and Sorbets Plated Desserts Molecular Desserts	150
3. Chocolate Creations Truffles and Pralines Jellies and Nougats Sugar Art and Confectionery	150
4. German Language Electronic Media* Food Styling and Photography* Career Development Research Project (Postgraduate Students Only)	150
5. Culinary Recipe Development Swisstouches Special Dishes Banqueting Event Culinary VIP Event Culinary	300

***Students will receive a professional pastry tool-kit, Culinary Centre chef’s special jacket, and an iPad mini as part of the course deposit.**

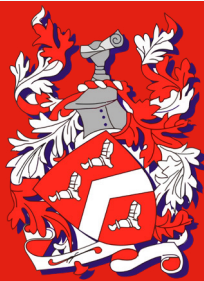
BACHELOR, BSc DEGREE IN INTERNATIONAL CULINARY ARTS

COURSE MODULES	Contact Hours
Swiss Culinary Advanced Theory & Practical	40
Services Marketing Management	60
Strategic Management in Hospitality	60
Food Systems and the Supply Chain	40
Food and Communications	40
Culinary Concepts & Production	40
TOTAL	280

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.





HTMi
Hotel and Tourism
Management Institute
Switzerland

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

www.htmi.ch | htmi@htmi.ch