

SCHOOL OF EHL PRACTICAL ARTS

International Culinary Arts, Fine Dining Experience & Restaurant Management

Associate Degree

Imagine a place where...

Your passion for food turns into a real future.

But passion alone is not enough...

You need the right places. The right mentors. The right experiences.

Program highlights

Take on a prestigious path to the top of the Food & Beverage world.

Diploma

Associate Degree in International Culinary Arts, Fine Dining Experience and Restaurant Management.

Duration

2 years, including a 6-month internship in a partner restaurant worldwide, plus field trips in Switzerland and abroad.

Professional immersion

Benefit from a guaranteed 24-week internship placement through our dedicated network of top chefs and partner restaurants in Switzerland or internationally.

NECHE accreditation

This program is accredited by the New England Commission on Higher Education (USA)



ADVANTAGES

Why Choose EHL for Your Culinary Arts Degree?

Because no other school brings together international gastronomy, fine dining experience, entrepreneurship, and innovation the way we do. Here, you learn by doing, gaining the skills, confidence, and vision to shape the future of hospitality.

Top Chefs

MOFs & World Champions in Michelin-starred setting.

International

Culinary cultures with top chefs and field trips.

Entrepreneurial

Fine-dining, guest experience and restaurant management.

Real-world

Hands-on practice in EHL's public restaurants.

Hands-on

13 F&B outlets, demo kitchens, culinary and oenology labs.

EHL Bachelor

Start your career or go beyond with the EHL Bachelor.

Network

Lifetime membership to the 35k members alumni network.

Internship

Guaranteed 24-week internship through our top chef network.

Student life

Fun campus life with a community of 3500 students.

Lausanne

One of Europe's culinary hubs, close to France and Italy.



EXCLUSIVE NETWORK

Your Exclusive Network of Industry Experts

Learn directly from EHL MOFs, chefs and experts plus a curated circle of Michelin-star chefs, restaurateurs, sommeliers, mixologists, designers, and innovators who guide you throughout the program.

Industry role model

Benefit from a dedicated industry mentor for your class

MOF, World Champions and renown visiting chefs

Masterclasses & guest talks from industry experts

Get hired today and tomorrow

Benefit from exclusive internship placements & job opportunities

Professional springboard

Graduate with an exclusive address book



Julien Boutonnet
Meilleur Ouvrier de France Pastry & Confectionary



Thomas Fefin
Meilleur Ouvrier de France Maître d'Hôtel, Service & Table Art



Romain Fouquet
Chef at bistronomic pedagogical restaurant **1893 by EHL**



Christophe Schmitt
Michelin-starred Chef at gastronomic pedagogical restaurant **Le Berceau des Sens**



Julien Gradoz
World Champion Catering



Thomas Marie
Meilleur Ouvrier de France Bakery



Christian Segui
Meilleur Ouvrier de France Charcuterie and Catering



Thomas Guichard
World Champion Catering

Fast-track your future

Gain the skills and experience to grow into a wide range of international F&B careers, such as:

- Culinary entrepreneur, restaurant owner, innovation specialist
- F&B manager, catering expert, sommelier, barista, mixologist
- Sous-chef, head chef, private chef
- F&B professional in health or R&D sectors

OR

Take the bridge to the Bachelor of Science

Continue your journey with a 4-month bridge, giving you shortened access to the EHL Bachelor in International Hospitality Management or to other Bachelor programs.

Reinforce your hospitality and business foundations from rooms, front office and housekeeping to economics, analytics and communication, opening doors to careers across every sector of hospitality and beyond.







Overview

2 YEARS
International Culinary Arts, Fine Dining Experience and Restaurant Management

2 semesters on EHL Lausanne Campus including international field trips to Switzerland and abroad.

6-month internship guaranteed placement in a selected prestigious restaurant from our exclusive network of top chefs.

1 semester on EHL Lausanne Campus with specialization courses in Culinary Arts or Food & Beverage entrepreneurship

Start your journey toward roles like Entrepreneur, F&B supervisor, Sous Chef, and many more

Direct entry to the Bachelor of Science in International Hospitality Management (2 years + 4 months)*

*Following successful application

CURRICULUM

YEAR 1

Build Your Foundations.

Learn the fundamentals. Discover your style. Create your first concept.

Practical Courses

- Culinary Arts: learn fundamentals about sauces, cuts, pastry, fine dining, savory pastry, boutique catering, events, and sustainable cooking.
- Culinary Science: understand cooking physics, food safety, sous-vide, and preservation.
- Beverages: discover mixology, coffee craft, wine basics, and non-alcoholic infusions.
- Service & Guest Experience: learn guest psychology, service techniques, scenography, signatures, and Michelin-level standards.
- Creativity & Design: explore plating, table arts, seasonal setting, and design thinking.

Restaurant Management Courses Applied to Practice

- Leadership & Self-Awareness: learn to communicate, present, and lead with confidence.
- Entrepreneurship Basics: turn ideas into concepts with your first restaurant project.
- Sales, Marketing & Communication: attract guests through branding, events, and social media.
- HR for Restaurants: plan staffing, recruit effectively, and understand team dynamics.
- Project Management: learn to plan, budget, and run a restaurant opening.
- Industry Tools & Technology: use office productivity applications, AI, and digital tools to boost efficiency and creativity.

Special Projects

- Create & serve a lunch concept
- Operate your own restaurant for one week
- Masterclasses with world-class chefs
- Field visits to local producers and suppliers

Field Trips

Switzerland, France, Italy and Japan: meet producers, visit artisans, meet chefs, and taste local gastronomy.

CURRICULUM

YEAR 2

Refine. Innovate. Lead.

Take your craft further. Shape your signature. Prepare for leadership.

Semester 3 — Professional Immersion in Internship

6 months guaranteed internship in a restaurant member of our exclusive network of top chefs and restaurant owners.

Semester 4

Practical Courses

- Advanced Culinary Techniques: healthy cuisine, culinary medicine, BBQ & wood-fire, luxury chocolate & confectionery, high-end catering.
- Culinary Science & Innovation: AI for culinary research and nutrition, fermentation, food technologies, metabolic health, and innovation labs.
- Beverages: oenology, mixology, coffee, tea.
- Service Excellence: cultural etiquette, art of welcoming, VIP protocol, and psychology applied to guest experience.

Restaurant Management Courses Applied to Practice

- Advanced Entrepreneurship: develop, cost, brand, and pitch your next restaurant concept.
- Advanced Marketing & Storytelling: food photography, videography, writing, branding, and storytelling.
- Creativity & Visual Design: create Instagram-worthy dishes, plate artistry, and interior design.
- HR & Training: learn to lead and manage teams

Professional Certifications and specialization courses

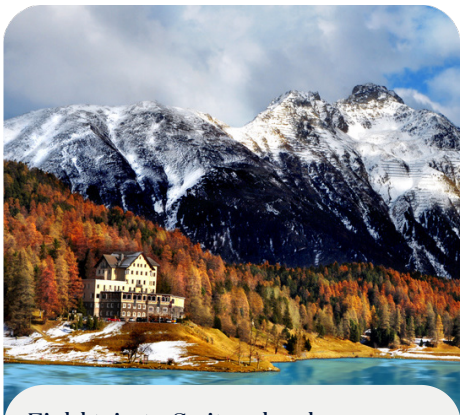
- HACCP
- Wine & Spirit
- Sous-vide cooking
- Barista
- Specialization courses

Special Projects

- Culinary Challenge & Charity Gala
- Full Food & Beverages offer + space design for your graduation ceremony
- Masterclasses with world-class chefs
- Field visits to local producers and suppliers

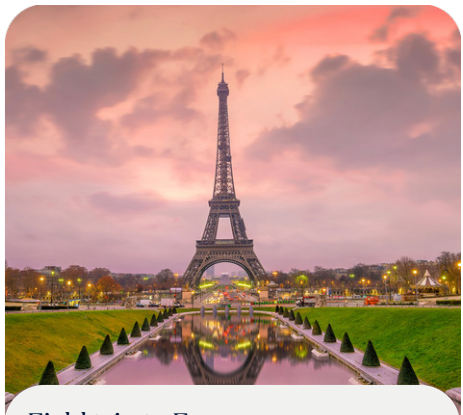
Global Gastronomy & Cultural Immersion

Explore the world's most iconic food cultures through immersive field trips that broaden your perspective and nourish your culinary creativity.



Field trip to Switzerland

Explore the rich and unique culinary diversity from Graubünden region, a three language areas, where traditions and local ingredients are celebrated every day from farm-to-table to the highest culinary standards.



Field trip to France

Discover Paris, France's capital and legendary hub of gastronomy. Explore bustling markets, meet local artisans, and dive into a culinary culture where tradition, international influences, and top experiences come together in every dish.



Field trip to Italy

Travel through Italy's rich food heritage. From regional specialties to artisanal producers, experience the Mediterranean flavors, stories, and craftsmanship that make Italian cuisine a global reference for authenticity and passion.



Optional field trip to Japan*

After graduation, immerse yourself in Japan's world-renowned culinary culture. Learn from masters of precision, seasonality, and balance while exploring one of the most innovative and influential gastronomic traditions in the world.

**Additional fees*

Admission Requirements

International Culinary Arts, Fine Dining Experience and Restaurant Management

AGE
18 (you must be 18 before the course start date)

EDUCATION
Secondary general education degree qualifying for higher education (Suisse Maturité or equivalent)

ENGLISH REQUIREMENTS
Excellent written and verbal command of English is required. As proof, you are asked to submit one of the following international English certificates:

- IELTS Academic module with a minimum overall brand score of 6.0
- TOEFL (iBT) with a minimum score of 4
- TOEFL Essentials with a minimum score of 8.5
- Cambridge (minimum First Certificate) B2 and a minimum of 170 points
- Duolingo score of 110

Alternatively, you can submit evidence that English was the main medium of instruction during your last three years of secondary/high school studies.

PROGRAM INTAKES
- February and September
- 1st cohort: September 2027



DISCOVER EHL LAUSANNE CAMPUS

Experience our campus first-hand.

World's best Hospitality Management institution

Become an EHL student!
With a legacy of over 130 years, our approach is grounded in blending academic excellence with real-world experiences that truly matter. Through strategic collaborations with industry leaders and hands-on training, you'll gain invaluable insights and forge connections to shape your future success.

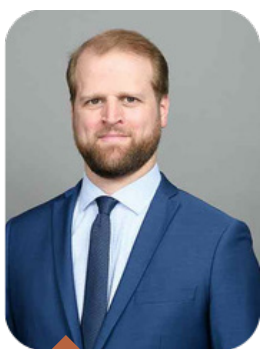
Swissness
Lausanne offers a delightful variety of cultural, gastronomic and commercial attractions.

Food & Beverage
13 in-house outlets, including Le Berceau des Sens, EHL's signature Michelin Starred fine dining restaurant.

Active lifestyle
The new Sports Center has facilities for 30 sports, while Switzerland offers great outdoor activities.

Buzzing hive
3'500 students from over 125 countries, and hundreds of events happening on campus every year.

Wish to talk about your project?



Meet with Arnaud Jonquet, your personal EHL advisor.

BOOK A CALL

EHL School of Practical Arts Campus Lausanne, Route de Berne 301, 1000 Lausanne, Switzerland I +41 21 785 11 11