



# Real-world global education with lifelong impact



Explore the possibilities

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#### \*\*\*\*

ALL OUR SCHOOLS
RANK IN THE WORLD'S
TOP 10
FOR HOSPITALITY
AND LEISURE
MANAGEMENT QS RANKINGS

\*\*\*\*

LIFELONG EDUCATION: HIGHER EDUCATION, JUNIOR AND FAMILY PROGRAMS, PROFESSIONAL SOLUTIONS, AND ONLINE COURSES \*\*\*\*

90% OF OUR STUDENTS HIRED UPON GRADUATION

★★★★ 100+ INDUSTRY PARTNERS \*\*\*\*

UNIQUE SPECIALIZATIONS AND REAL-WORLD EXPERIENCE FOR SUCCESSFUL CAREERS IN HOSPITALITY AND BEYOND

With nearly 40 years' experience in hospitality, business, and culinary arts education, we are committed to delivering the world-class experience and business skills that are most needed in the hospitality industry and beyond.

Creating tomorrow's

industry leaders

As the largest private educator in Switzerland, we currently operate four of the world's top hospitality schools and have more than 6,000 students enrolled in our programs. Each of our schools offers a different educational focus, but they all share the same diverse international experience, firmly rooted in the Swiss tradition of hospitality education.

All of our schools offer bachelor's and master's programs, and the opportunity to get invaluable work experience through internships in a variety of industries. Our educational offer is completed by youth and family programs, as well as corporate solutions.

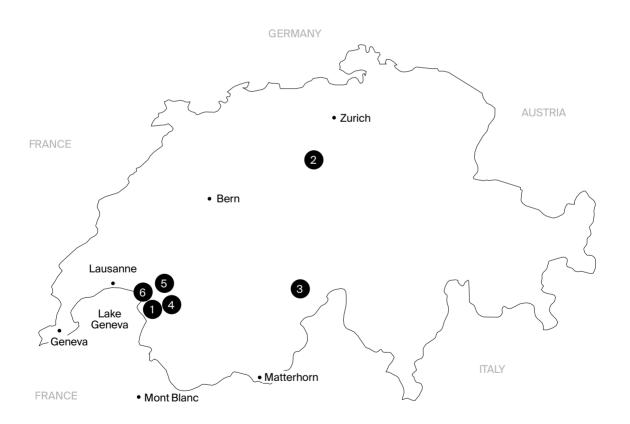




We bring the Swiss tradition of excellence to life in everything we do. Our global networks of students, alumni, and industry partners are what make us a truly great community. We ensure our programs remain highly relevant and effectively prepare our students for international careers in hospitality and beyond.

**Yong Shen** 

Chief Executive Officer





1. Le Bouveret campus

Lucerne campus

3. Brig campus





Caux campus



6. Montreux campus

# Real-world experience

Our unique partnerships and internship opportunities open the doors to some of the world's top global names across a broad range of industries. We offer our students invaluable real-world experience, and help them connect with people at the heart of the business – both in the classroom and in the workplace.



We partner with leading hospitality, business, and culinary leaders to provide our students with industry expertise and know-how. Here are some of the leading

companies we are privileged to collaborate with:





































A dedicated career services team provides students with one-on-one coaching and practical input - from writing a CV to preparing for an interview. Career coaches come alongside them to help them identify and prepare for internship opportunities.

A Further Education counselor helps students identify their strengths and map out their steps after graduation, whether that is pursuing a graduate degree at one of our schools, stepping into the professional arena, or marking out a whole new path.

#### Access to job opportunities

The skills our students acquire equip them for success within the hospitality industry and beyond – wherever there is a client, there is a need for hospitality skills.

Twice a year, our students have exclusive access to the International Recruitment Forum, one of the largest career events in Europe, where they get the chance to attend career presentations, meet with recruiters from over 100 companies, participate in panel discussions, and network with alumni.





#### A global community

With 32 chapters and over 24,000 members, alumni from across all Swiss Education Group schools have access to one of the largest hospitality networks in the world.

Some 70% of our alumni currently work in the hospitality, tourism, or culinary sectors, while 30% work in business consultancy, education, finance, or the healthcare industry, among others. Five years after graduating, 90% of alumni hold management positions or have created their own company.

For us, the International Recruitment Forum is an opportunity to invest in our future and make sure we are students' employer of choice. It's a fantastic opportunity to meet and connect with them before everyone else.

#### John Timson

Academic and Talent Development Director, AccorHotels

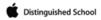
#### A stamp of approval

Our international academic and accreditation partners ensure that your qualifications are recognized world-wide and that high-quality educational standards are upheld.



















We are certified IELTS (International English Language Testing System) providers — the world's most renowned English language test.

We are an official program provider of WSET — Wine & Spirit Education Trust, the most trusted and largest global provider of wine, spirits, and sake qualifications — and each of our schools is able to offer the qualifications.





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I felt confident that with this degree, I would have endless career paths and opportunities to choose from within and beyond the hotel industry.

#### **Desiree Overhage (USA)**

2012 Hotel Institute Montreux graduate Co-Founder,

César Ritz
Colleges
Switzerland

Culinary Arts Academy Switzerland Swiss Hotel Management School

Jur schools

Hotel Institute Montreux

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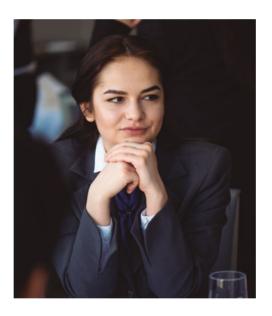
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## César Ritz Colleges Switzerland

A Leading Business School with Entrepreneurship and Hospitality at its Heart





Number 7
Worldwide

To thrive in the dynamic, ever-changing world of hospitality, entrepreneurship and innovation are key, and at César Ritz Colleges Switzerland, we set students up for success with a thorough business education. Combining the finest of the César Ritz hospitality heritage with an innovative business mindset, we provide a hands-on education that values independent, visionary thinking and leadership.

We believe that education should be diverse and engaging, which is why our curriculum uses a hands-on, experiential approach to learning. Sustainability lies at the heart of all we do, and we do our best to raise our students' awareness about the best practices they can apply to their future careers.



#### INSPIRING AN INNOVATIVE BUSINESS MINDSET

#### Bachelor Program

Year 1	INTRODUCTION TO HOSPITALITY	2 academic terms (2 x 11 weeks)
		Worldwide internship (4-6 months)
Year 2	HOSPITALITY AND BUSINESS	3 academic terms (3 x 11 weeks)
		Worldwide internship (4-6 months)
Year 3	SPECIALIZATIONS	3 academic terms (3 x 11 weeks)
	Entrepreneurship & Innovation	
	Finance	

#### **GRADUATE WITH A:**

Bachelor of International Business, awarded by César Ritz Colleges Switzerland &

Bachelor of Arts, awarded by Washington State University (Carson College of Business)





#### TAKE YOUR FUTURE INTO YOUR OWN HANDS

#### Master Program

Year 1	2 academic terms (2 x 11 weeks)
	Worldwide internship (4-6 months)
	Integrated business project

#### **GRADUATE WITH A:**

Master of International Business, awarded by César Ritz Colleges Switzerland

&

Master of Arts, awarded by the University of Derby





CÉSAR RITZ COLLEGES SWITZERLAND

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#### A WELL-ROUNDED CAREER IN WINE

#### Certificate in Wine Business Management

6 x 2-week modules

#### GRADUATE WITH A:

Certificate in Wine Business Management, awarded by César Ritz Colleges Switzerland in partnership with the Wine and Spirit Education Trust





César Ritz Colleges Switzerland provided me with a broad foundation that was easily transferable to different industries. It opened up the world for me. Studying abroad within such an international environment also gave me a cosmopolitan outlook for my career.

Isabela Joffe (Brazil)

2002 graduate Independent contractor, Calibre One Miami

Thanks to partnerships with industry leaders, students gain key insights into real-life operations as the industry is brought into the classroom.

















# Culinary Arts Academy Switzerland

Passion for Food, Career for Life





Number 8 Worldwide

At Culinary Arts Academy Switzerland, students benefit from a world-class education that blends culinary mastery with business practicality and hospitality knowledge. This integrated education equips them with all the skills they need to become culinary masterminds, in state-of-the-art kitchens and spaces uniquely tailored for every stage of culinary development.

Our well-rounded curriculum links practical skills to business knowledge, allowing students to develop their leadership and management skills and providing them with the know-how to launch a successful food-based business.



#### A RECIPE FOR SUCCESS

### Bachelor Program

Year 1	THREE PATHWAYS	3 academic terms (3 x 11 weeks)
	Culinary Arts	Worldwide internship (4-6 months)
	Pastry & Chocolate Arts	
	Vegetarian Culinary Arts	

#### **GRADUATE WITH A:**

Swiss Grand Diploma, OR continue on for a bachelor's degree

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Year 2	THREE PATHWAYS	2 academic terms (2 x 11 weeks)
	Culinary Arts	Worldwide internship (4-6 months)
	Pastry & Chocolate Arts	
	Vegetarian Culinary Arts	<del></del>
Year 3	TAKE THE LEAD	2 academic terms (2 x 11 weeks)

#### **GRADUATE WITH A:**

Bachelor of International Business in chosen pathway, awarded by Culinary Arts Academy Switzerland, part of César Ritz Colleges Switzerland &

Bachelor of Arts (Honours), awarded by the University of Derby







#### SPICE UP YOUR CAREER

#### Master Program

Year 1

DEVELOP YOUR MINDSET

2 academic terms (2 x 11 weeks)

Worldwide internship (4-6 months)

Consultancy project or formulation of business plan

#### GRADUATE WITH A:

Master of International Business, awarded by Culinary Arts Academy Switzerland, part of César Ritz Colleges Switzerland &

Master of Arts, awarded by the University of Derby







"At Culinary Arts Academy Switzerland, I learned how to think for myself and come to the answers on my own. I didn't just learn how to cook, I also learned a lot about business and hospitality."

**Lavr Kozlov (Russia)** 2019 graduate Lead Product Developer, Silicon Valley Camp

Thanks to partnerships with industry leaders, students gain key insights into real-life operations as the industry is brought into the classroom.























# Swiss Hotel Management School

The Contemporary Swiss Hospitality Management School





Number 4
Worldwide

Swiss Hospitality Management School combines the best of Switzerland's rich hotelier heritage with the forward-thinking and innovative learning tools of tomorrow. We believe in the power of learning by doing to prepare students for their future career. Practical classes, internships, and real-life hospitality projects form an essential part of the curriculum, reinforcing what is learned in class and providing students with priceless opportunities to develop their professional and life skills.

An industry-endorsed curriculum — enhanced by masterclasses and internships, and with Swiss excellence at its core — ensures that students graduate ready to succeed in the competitive and rapidly changing world of hospitality management.



#### A HANDS-ON UNDERGRADUATE PROGRAM

#### Bachelor Program

Year 1 FOOD & BEVERAGE 1 academic semester MANAGEMENT Worldwide internship (4-6 months) Year 2 ROOMS DIVISION 1 academic semester MANAGEMENT Worldwide internship (4-6 months) Year 3 **SPECIALIZATIONS** 2 academic semesters International Hospitality Dissertation/integrated business project Management or design project (6 weeks) International Hospitality and Events Management International Hospitality and Design Management

#### GRADUATE WITH A:

Bachelor in chosen specialization, awarded by Swiss Hotel Management School



Bachelor of Arts (Honours) in chosen specialization, awarded by the University of Derby



### A FOUNDATION FOR YOUR CAREER Postgraduate Diploma

a <u>CAREER-DEFINING DEGREE</u> A Master of Arts

1 academic semester

Worldwide internship (4-6 months)

**SPECIALIZATIONS** 

International Hotel Operations Management

International Hotel and Events Management

1 academic semester

1 semester: Dissertation/integrated business project

#### **GRADUATE WITH A:**

Postgraduate Diploma, awarded by Swiss Hotel Management School



#### GRADUATE WITH A:

Master in chosen specialization, awarded by Swiss Hotel Management School



Master of Arts, awarded by the University of Derby



#### **ENHANCE YOUR CAREER**

#### Master of Science

**SPECIALIZATIONS** 

1 academic semester

International Hospitality Management

1 semester: Dissertation/integrated business project

International Hospitality: Design Management

International Hospitality

Management: Digital Value Creation

#### GRADUATE WITH A:

Master in chosen specialization, awarded by Swiss Hotel Management School

Master of Science, awarded by the University of Derby



S·H·M·S Swiss Hotel Management Schoo

# Master of International Business

Online Executive Master of International Business

Final intake: October 2021

1 academic semester

Self-paced study with tutor support (2-8 semesters)

Worldwide internship and integrated business project (4-6 months)

Onsite delivery (2 weeks)

#### **GRADUATE WITH A:**

Master of International Business, awarded by Swiss Hotel Management School

**Executive Master of International Business,** awarded by Swiss Hotel Management School





Thanks to partnerships with industry leaders, students gain key insights into real-life operations as the industry is brought into the classroom.

















### Hotel Institute Montreux

#### The Business of Hospitality





Number 6 Worldwide

Studying at Hotel Institute Montreux brings the hospitality approach to business education. Our curriculum is delivered by experienced faculty and guest lecturers who are experts in their respective fields. They bring their real-life experience to the classroom and are committed to being available to students.

Students learn how to bring hospitality's customercentric approach to the business world and build a mental agility that will help them adapt their skills to the realm of hospitality and industries beyond.



#### ONE DEGREE, ENDLESS POSSIBILITIES

#### Bachelor of Business Administration

 Year 1
 INTRODUCTION TO HOSPITALITY
 2 academic terms (2 x 11 weeks)

 Worldwide internship (4-6 months)
 Worldwide internship (4-6 months)

 Year 2
 ROOMS DIVISION AND MANAGEMENT APPLICATION
 2 academic terms (2 x 11 weeks)

 Worldwide internship (4-6 months)
 Worldwide internship (4-6 months)

 Year 3
 INTERNATIONAL BUSINESS & SPECIALIZATIONS
 3 academic terms (3 x 11 weeks)

#### GRADUATE WITH A:

Bachelor of Business Administration (with specialization), awarded by Hotel Institute Montreux Bachelor of Business Administration, awarded by Northwood University





#### FLEXIBLE LEARNING TO TAKE YOU TO THE NEXT LEVEL

#### Master of Business Administration

Year 1

2 academic terms (2 x 11 weeks)
Onsite at Hotel Institute Montreux

1 capstone project (1 x 4 weeks) Online with Northwood University 1 academic term (1 x 16 weeks) Online with Northwood University

Worldwide internship (optional)

#### **GRADUATE WITH A:**

Master of Business Administration, awarded by Northwood University (DeVos Graduate School)



#### UNLOCK A WORLD OF OPPORTUNITIES

#### Master of International Business

Final intake: October 2021

Year 1

2 academic terms (2 x 11 weeks)

Worldwide internship

#### GRADUATE WITH A:

Master of International Business (with specialization), awarded by Hotel Institute Montreux



The versatility in what I studied allowed me to venture outside of traditional hospitality and into a completely new field.

Alexander Mcloughlin (Singapore/Ireland)

2017 graduate Casino Operations Manager, Gamesys London

Choose from one or more specializations offered in partnership with leading companies:

Luxury Brand Management

Financial Analysis and Wealth Management













**Human Capital and Development** 

Franchise Business Management

Management for the Senior Living Industry









# LIFELONG LEARNING

# Lifelong learning

Our world-class approach to education extends to youth, eager to make a mark on the world, and professionals with a desire for growth and improvement.



Swiss Education Academy gives young people and families the opportunity to explore their interests, unlock new passions, and make new friends in one of the most beautiful countries in the world.

Our dynamic summer programs take a holistic approach – blending engaging, hands-on learning with experiences that boost confidence and create lasting memories. Young people aged 10-20 can explore the art of Swiss hospitality, unlock new opportunities with a language course, bring their love of food to life with our culinary arts program, or grow their entrepreneurial skills and innovative thinking. Families can discover Switzerland, with its unique culture and delicious food.

As the corporate arm of Swiss Education Group, SEG Professional partners with you to improve the value of your people, culture, and business. We align ourselves with your organizational goals to design a competitive, differentiated business proposition.

We partner with a global open-source community of top experts to up-skill your people and up-scale entrepreneurial enterprises, associations, and governments.



swisseducationacademy.com



4 JUNIOR PROGRAMS FOR YOUNG PEOPLE AGES 10-20



OVER 35 YEARS OF EXPERIENCE



**2 FAMILY PROGRAMS** 



swisseducationpro.com



ADVISORY SERVICES AND SCALABLE PROJECT MANAGEMENT

★★★★ ACADEMIC BRAND LICENSING AND FRANCHISING

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EXECUTIVE DEVELOPMENT COURSES AND FACULTY TRAINING AND CERTIFICATION

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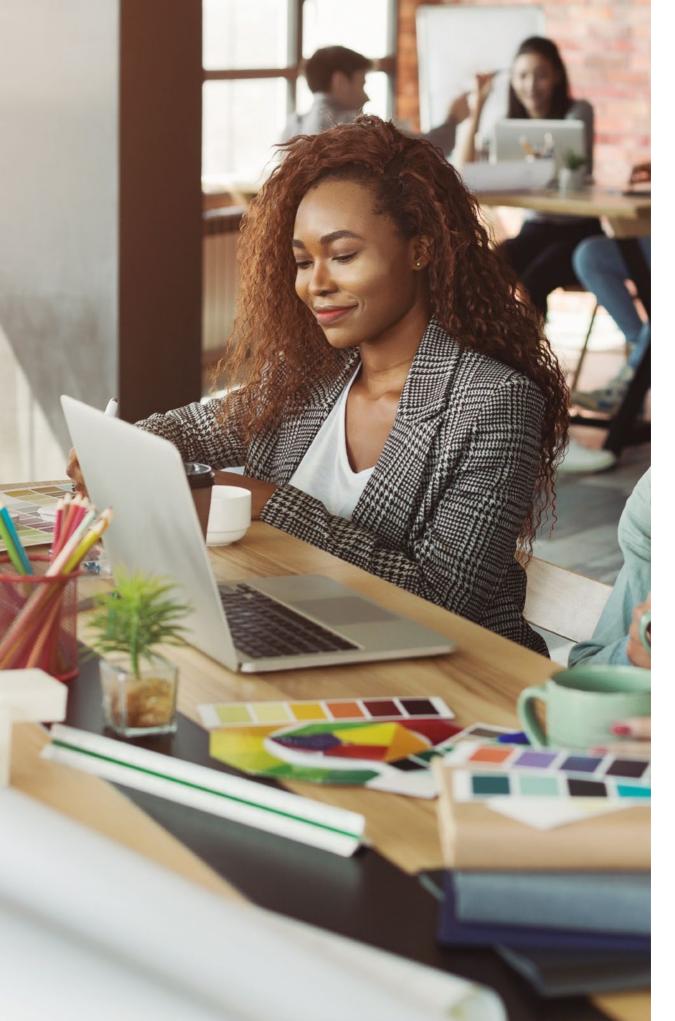
ONLINE PROFESSIONAL LEARNING PRODUCTS



We are committed to giving our emerging leaders the ability to continue their professional development. Swiss Education Group Professional has worked with us to develop an immersive and challenging program that will help us stand by our commitment.

#### **Eugenio Pirri**

Chief People and Culture Officer, Dorchester Collection







1.

2.



3.



- Developing a palate for wine
   César Ritz Colleges Switzerland
- 2. Students enjoying a break between classes

  Hotel Institute Montreux
- 3 Chef Anton Mosimann, OBE An esteemed partner of Culinary Arts Academy Switzerland
- 4. Caux Palace, a winter wonderland Swiss Hotel Management School



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# Explore the possibilities



**FOLLOW US ON SOCIAL MEDIA** 



**CONTACT US** 



**ATTEND** ONE OF OUR **OPEN DAYS** 



**APPLY ONLINE** 



Want to find out more?

Attend one of our upcoming events and discover if one of our schools is the place for you.

swisseducation.com/events

swisseducation.com contact@swisseducation.com

















#### Our offices worldwide

#### **EUROPE** (Headquarters)

Avenue des Alpes 27 CH-1820 Montreux Switzerland +41 21 965 40 20 contact@swisseducation.com

#### **ASIA**

43 Pekin Street #02-01, Far East Square Singapore 048773 +65 6738 7025

#### Hong Kong & China

Unit 1005, 10/F, Tower 1, Silvercord, 30 Canton Road, Tsim Sha Tsui, Kowloon, Hong Kong +852 2545 0505

#### **AMERICAS**

SCES Trecho 2 LT 39 Loja 01 e 02 Beira Lago, Brasília - DF CEP: 70.200-002 Brazil +55 61 3037 9633

#### MIDDLE EAST AND AFRICA

Office 206, 183 Armada Complex A Arar Mustafa Wahbi Al Tal St. Amman 11194, Jordan +962 79 722 0600