



**INTERNATIONAL
HOTEL MANAGEMENT INSTITUTE
SWITZERLAND**

KASTANIENBAUM · LUCERNE

www.imi-luzern.com

*attractive
career possibilities*



An International Education in Switzerland



**ASSOCIATE OF
SCIENCE
DEGREE IN
EUROPEAN
CULINARY
MANAGEMENT**



Goals of the European Culinary Management course

- Provide theoretical as well as applied knowledge in the preparation of European foods, pastries, confectionaries and chocolates. Foods include traditional dishes while taking into account the latest developments in the industry.
- Offer know-how for professional chefs to undertake managerial responsibilities such as costing, and upkeeping of up-to-date hygiene and safety standards.
- Enable participants to study in a favourable environment of small classes, which allows personalised attention by Master Chefs.
- Through industrial training, to provide insight into the functioning of Swiss and European kitchens.
- Provide access to IMI's network of international employers.



Master Chefs

IMI's Master Chefs are holders of the credentials which are expected from experts of their standings, and accepted under Switzerland's very demanding requirements. Besides, all have a solid professional track record in some of the world's most famous and honoured kitchens. Last but not least, all have strong pedagogical experience, and all follow IMI's intensive retraining programme.

Visiting Master Chefs

Master Chefs from Europe are giving guest classes, including demonstrations!

State of the arts facilities

Demonstrations and applications are held in our very modern kitchen. Latest machines are added regularly.

Library is open every day, and participants have free access to EBSCO, which is a computer programme with over 200 professional journals (full articles, not just excerpts).

Computer and laptop rooms are accessible 24 hours a day.

Please see main IMI brochure for full description of facilities.

A typical week

Generally, classes are held four days a week: theoretical subjects in the morning, practical lessons in the afternoon.



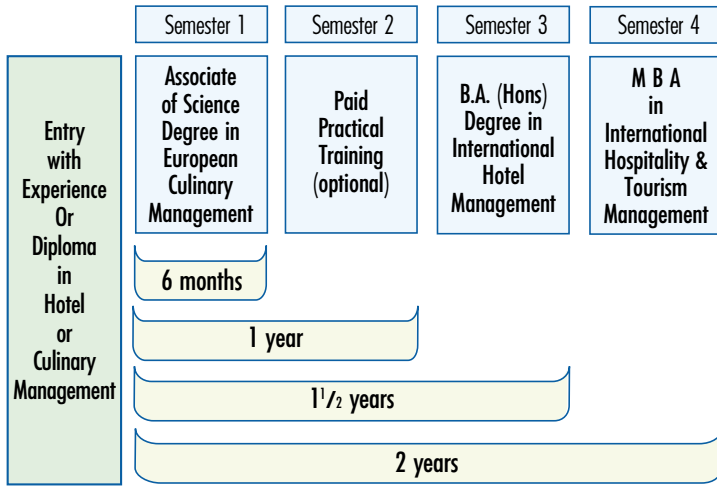
Professional excursions are organised most weeks to locations of culinary interest, such as:

- Chocolate factories
- Cheese demonstration factories
- Meat butchery
- Swiss Gastro Museum
- Vegetable markets
- Visits to top Gault et Millau restaurants in Lucerne and Zürich
- Wine production centres and cellars

GaultMillau

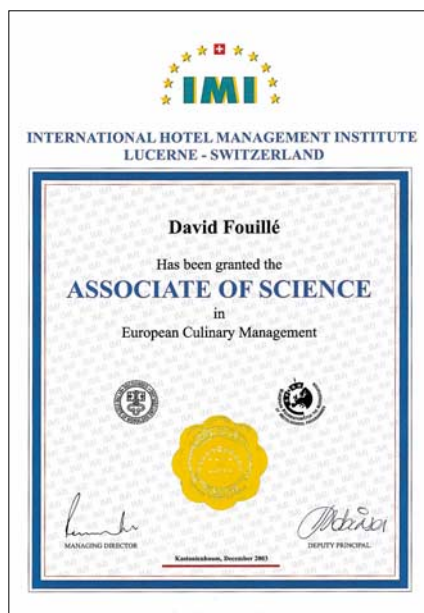


Associate of Science Degree in European Culinary Management



Course description: Associate of Science Degree in European Culinary Management

	Credits	Contact hours
DCA01: Foundations of European Cuisine	4	80
DCA02: Western Gastronomic Cuisine	4	80
DCA03: International Patisserie and Confectionery	2	40
DCA04: Food Costing, Purchase and Menu Design	2	40
DCA05: Restaurant Management and Enterprise	2	40
HMO04: F&B Management III: Beverage Studies	1	20
HMO06: F&B Management IV: F&B Management	1	20
Professional Excursions		80
French or German (beginner or intermediate)	4	80
		480



Participants' profiles

The European Culinary Management course is intended for:

- Experienced chefs who wish to acquire a formal managerial education
- Graduates of hotel or culinary management schools with a strong motivation to specialise in culinary management
- At least 20 years old
- High school certificate or equivalent
- Proficiency in English (500 TOEFL or equivalent)



What Industry Executives say

MR. RENÉ BACHMANN

General Manager
GAMAG Hotels and Restaurants
Switzerland



"Being in charge of 15 hotels and restaurants in Switzerland, I rely increasingly on executive chefs who have a formal education such as the one offered at IMI. A high level of theoretical and practical know-how is nowadays indispensable for whoever wants to be successful and prosperous in the running of gourmet restaurants."

PROF. UDO A. SCHLETRICH

Professor of Hotel Management
University of New Hampshire, USA
Former Managing Director of
Dorchester Hotel, London
CEO of Stakis pic



"IMI offers an international educational experience rarely found in other institutes and provides a firm grounding in the skills necessary to a successful career in the industry. Its programmes in culinary arts are to be welcomed."



Contacts with International Employers

Many international and individual career providers recruit on campus.



Career counselling

Career guidance and information is an essential element of the IMI student support services. Hotel chains and individual operators are invited to present job opportunities and to interview students.

Efficient techniques are taught for: job applications, personal profiles, and interviews. As well, our excellent contacts with the hotel industry, and our worldwide representatives, are of assistance to graduates.



Industrial placement (optional)

The In-Training Department places students in reputable Swiss hotels or restaurants. It organises all administrative matters such as contracts and work permits.

Students are paid a monthly salary of CHF 2'000 to 2'500 gross. From this amount the employer deducts costs such as rooming, food, and government taxes. The NET monthly salary is at least CHF 1'000.

The placement is free. No fees are to be paid during in-training periods.



Switzerland – Centre of Europe



Studying in Switzerland

Lucerne is at the heart of Switzerland and is a vibrant lakeside city offering a combination of history, culture and modern facilities. There are ample opportunities for artistic and sporting activities in one of the most beautiful and scenic regions of Switzerland.

www.luzern.org



Course fees

For details, please refer to the application form.

	Aug 2004 and Feb 2005	From Aug 2005
Administrative fees	CHF. 3'000	CHF 3'000
Covering residence permit – health insurance – textbooks – professional uniforms – federal taxes		
Tuition fees	CHF. 14'500	CHF 17'850
Full board (optional)	CHF. 2'250	CHF 2'250
Seven days a week, including during breakweek		
Accommodation (optional)	CHF. 2'500	CHF 2'500



Note

As the demands of the industry and educational techniques continuously change, we must reserve the right to alter and to improve courses, and therefore this brochure is not part of a binding contract, and should be considered informational.



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IMI REPRESENTATIVE

IF NO OTHER ADDRESS IS INDICATED, PLEASE CONTACT DIRECTLY

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