

Culinary & Restaurant Management

CERTIFICATE



FULL-TIME / 5 MONTHS / MANAGERIAL & OPERATIONAL

Program introduction



Transform your Life-long Passion into a Successful Career

Whether you dream of opening a restaurant or starting your own innovative F&B business, this program will give you the comprehensive overview, the skills and the connections you need. Your own business project will take shape thanks to managerial modules (finance, marketing, leadership...) and the tools EHL has developed to help entrepreneurs. But it will also immerse you in culinary operations, from fine-dining cuisine in EHL's gastronomic restaurant to freshly prepared takeaway food, going through catering, oenology or even R&D. Benefit from the instruction of world-recognized chefs and top experts with a strong global work experience within the F&B industry.



Offerings

1

ADVANCED CULINARY SAVOIR-FAIRE

- Overview of traditional essentials and contemporary cooking techniques
- Insights into Michelin-star quality and into cutting-edge concepts and trends

2

INNOVATION AND R&D

- Open market place with real businesses and customers
- Applied research labs for menu design and culinary innovation

3

MANAGEMENT

- Key skills and strategies to delight your customers and run a profitable F&B business

4

ENTREPRENEURSHIP

- Restaurant Design & Concept Development with expert coaching sessions and hands-on toolbox



360°

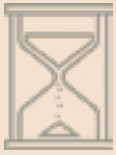
perspective on F&B
management and
operations



650+

hours of both academic and
practical instruction

Key Facts



DURATION

20 weeks, full time

+ optional internship



START DATES

Intro Week starts on February 19 on EHL Campus Lausanne, Switzerland.



PRICE

22,195 CHF*

*Includes: academic tuition, infrastructure & fees, uniforms and materials, prepaid F&B card, Sous-Vide Cooking certification

4 optional professional certifications : 2,850 CHF



ALUMNI NETWORK

30'000 Alumni in 150+ countries



CERTIFICATES AWARDED

- EHL Culinary & Restaurant Management Certificate
- Sous-vide Certification (with CREA)



POSSIBILITIES TO GO FURTHER

- Barista Certification
- Art de la Table Certification
- Mixology Certification
- HACCP Certification

Inside the Program



A 360 DEGREE PERSPECTIVE

This program takes you on a journey towards launching a successful Food & Beverage concept.

It involves crafting a detailed business plan, perfecting your pitch to financiers, setting up operational frameworks, and strategizing effective promotional and launch campaigns. Our intensive sessions aim to give you a 360-degree perspective of managing and operating a thriving F&B business.

Learn from top Chefs



Julien Boutonnet, MOF Pâtisserie & Julien Gradoz, Catering World Champion



Michelin-starred Cheffe Lucrèce Lacchio, Berceau des Sens



Thomas Fefin, MOF Maître d'hôtel du Service et des Arts de la table



Chef Michel de Matteis, MOF Cuisine Restauration



Thomas Marie, MOF Boulangerie

IMMERSE YOURSELF IN CULINARY OPERATIONS

From fine-dining cuisine in EHL's gastronomic restaurant to freshly prepared takeaway food, through catering, oenology, or even R&D.

Benefit from the instruction of world-recognized Chefs, MOFs ("Meilleurs Ouvriers de France"), Michelin-starred Chefs and top experts with a strong global work experience within the F&B industry.



Christian Segui, MOF Charentier Traiteur



Restaurant de l'Hôtel
de Ville, Crissier



Kitchen in the Restaurant de
l'Hôtel de Ville , Crissier

Culinary Training with the Best in the Industry

- 500+ hours of interactive F&B workshops
- Professional certifications on specialized topics to provide you with a competitive edge in the F&B industry
- Training in EHL's 1-star Michelin restaurant Le Berceau des Sens
- Insights from awarded faculty (renowned MOFs and experts)
- Visit a 3-star Michelin restaurant run by our patron Chef Franck Giovannini

Managerial Courses for Broader Business Skills

- 150+ hours of management classes
- Thorough coverage of F&B management tools & techniques immediately put into practice on your own restaurant concept
- Transferrable business knowledge (finance, marketing, HR, sustainability, CSR, etc.)
- Individualized business coaching and toolbox offer guidance and resources
- Elective modules and additional resources to dig deeper into the topics you prefer
- Networking and career development opportunities



Program Details

CULINARY FUNDAMENTALS AND BEVERAGE KNOWLEDGE

- International cuisine and culinary basics
- Pastry and bakery making
- Oenologie
- Mixology
- Events catering and operations management

LUXURY SERVICE AND CULINARY PRACTICAL ARTS

- Fine dining cuisine at the Berceau des Sens
- Fine dining restaurant at the Berceau des Sens
- Bistronomic cuisine at the 1893
- Culinary R&D Design Lab
- Service quality & design

STRATEGIC LEADERSHIP AND MANAGEMENT DEVELOPMENT

- Developing entrepreneurial projects
- Leadership and team management
- Performance and HR management
- Fundamentals of F&B operations
- Fundamentals of sustainable business

F&B MARKETING ESSENTIALS

- Marketing basics for the F&B industry
- Digital marketing and branding strategy
- Market analysis and consumer behavior

FINANCIAL TOOLS FOR THE F&B INDUSTRY

- Food and Beverage costs control
- Finance in F&B
- Financial basics for small business owners

BUSINESS PLAN FOR CONCEPT CREATION

- Business Plan
- Concept creation
- Business tools for the F&B industry

History & Endorsers



Chef Joël Robuchon



Chef Franck Giovannini
Chef of Hôtel de Ville restaurant, Crissier

RENOWNED PATRON CHEFS

Chef Joël Robuchon

When this certificate was launched in 2016, the program was endorsed by the late Chef Joël Robuchon, a famous chef who shared EHL's vision of an ideal education model for culinary excellence.

- Named "Chef of the Century" by Gault & Millau in 1989
- Awarded the Meilleur Ouvrier de France in cuisine in 1976
- Operated more than a dozen restaurants worldwide
- Earned 32 Michelin Guide stars, the most of any chef in the world

Chef Franck Giovannini

Since 2018, the course has been endorsed by Chef Franck Giovannini as a way for career changers to follow their F&B dreams and get a boost into this passionate industry.

- Almost 25 years of experience @ Crissier
- 3 Michelin stars awarded each year since 2016
- Best Chef of the Year 2018 Gault & Millau
- Nearly 20 distinctions and prizes throughout his career

Trailblazing Alumni



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From a career in law to Luxury F&B in the French Riviera.

After achieving a master's degree in Tax and Business Law, Marie-Amélie worked in France as a business legal counsel during almost nine years for different international brands.

When she arrived at a turning point in her life, she began looking for a career that would be a better match for her personal interests and talents. She decided to take the plunge and make a career change in 2018. The hospitality industry had always been of great interest to her, so she decided to investigate hospitality programs and learned that EHL had a reputation of excellence in the industry and a top ranking.

MARIE-AMÉLIE, FRANCE

Class of 2019



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From a US background in business to a culinary career in Paris and New-York.

Like most of our students, Matthieu has an international background and lived in France and Singapore before his family settled down in New York during his teenage years.

After a bachelor's degree from a business school and a few years working in international development and consulting, he decided it was the right moment for a career change. At the age of 25, he joined EHL and the Culinary & Restaurant Management Certificate to fulfill his passion for cooking and business development.

Since he graduated, Matthieu has worked for several restaurants, including a 2-star Michelin and was in 2019 the sous-chef of a restaurant in Paris. He wants to keep gaining experience on the operational side before going back to New York to launch and manage his own restaurant.

MATTHIEU - USA

Class of 2017



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From climbing the ranks in hospitality to the world of gastronomic diplomacy.

The famous saying "If you're good enough, you're old enough" applies to our brilliant student Timon who was already a passionate hospitality professional before joining EHL's Culinary & Restaurant Management Certificate.

He studied the operational side of hospitality management and did several internships as a kitchen assistant in Belgium, Spain and Monaco, including experiences in 3-star Michelin restaurants. He could have continued climbing the ranks in the culinary field based on his talent and ambition alone, but he wanted to strengthen his management skills.

Timon joined the CREM to take a step back and see the restaurant as a whole. He gained an understanding of the big picture and how the different functions of a restaurant work together to deliver a successful dining experience.

TIMON - BELGIUM

Class of 2019



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From a law degree to a food-tech startup.

Upon completing a Law degree in London, Sophie pursued her passion for gastronomy and changed career path following work experience at Lenôtre in Paris. Sophie joined EHL to not only acquire the knowledge and skills to navigate the F&B industry with the guidance of celebrated Chefs and renowned academics, but also to engage with innovation and growth at the heart of EHL. Sophie is co-founder at Amfora SARL, a sustainable, farm direct food tech startup that connects conscious consumers and businesses in Switzerland with artisanal producers in Greece, disrupting the extra virgin olive oil industry one kitchen at a time. Amfora is at the forefront of zero waste, on demand food delivery. Eat well, do good!

SOPHIE - FRANCE

Class of 2020

Your Future in the Food & Beverage Industry

Upon completing the program, you will be ready to put your improved F&B skills and business knowledge into action as a professional or entrepreneur.

CAREER OPPORTUNITIES

- F&B manager
- Entrepreneur
- Restaurant manager
- Head chef
- Private chef
- Chef instructor/consultant
- Culinary production manager
- Food Stylist
- Concept developer



BUSINESS OPPORTUNITIES

- Restaurant, Café or Bar
- Gourmet bakery or specialty foods
- Events / Catering company
- Street food stall or food truck
- Family food business
- Food writer and critic
- Consulting



Join EHL family

Founded in 1893, Ecole hôtelière de Lausanne (EHL) is the world's top-ranking hospitality university with campuses in Switzerland and Singapore. EHL is recognized worldwide for outstanding excellence in hospitality management studies, culinary arts and business education.



Industry Renowned

1

Ranked Number 1 for Employer Reputation*

200+

Companies recruit on campus

4000+

Industry partner

Powerful Network

30'000

Alumni in

150+

Countries

70

Alumni chapters

64%

Senior management positions



Quality Lifestyle

~ 12

Food outlets on state-of-the-art campus & 1 fine dining restaurant (1* Michelin)

~ 30

Student associations

30+

Sport activities

Accreditations & Awards



Ranked Number 1 for Employer Reputation*



1 Michelin star



*Sources: QS World University Ranking 2019 and 2020, World Travel & Tourism Council, the Economic Impact 2017 Report, United Nations annual report, World Economic Forum 2016, US News international survey 2017, Worldwide Hospitality Awards, 2019.

Admissions

To join our Culinary & Restaurant Management program, you must have:

- Post-secondary education (diploma, associate degree, bachelor's degree, etc.) or equivalent relevant work experience.
- For non-native English speakers, English fluency is required and will be evaluated during the motivational interview. You may be asked to take an official language proficiency test, like TOEFL (min. 80 points), IELTS (min. 6.0 points) or Duolingo (min. 105 points).
- Recommended: work experience in the hospitality industry and some culinary knowledge (basics).



Apply online!

Go to apply.ehl.edu and create your login.

Questions?

Get in touch with Arnaud Jonquet, your program advisor at EHL.

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