

**Special Initiative
Accelerated Training
Program to Join the Hôtel
& Restaurant Industry in
Switzerland.**



EHL Training Initiative: Special Initiative Accelerated Training

EHL, the world's #1 in hospitality education, in collaboration with Swiss hoteliers, is offering a accelerated program to train motivated Swiss or European Union citizens and get them ready to fill available jobs in the hotel and restaurant industry in Switzerland.

With this special initiative, Swiss hôteliers and EHL can fund up to 100% of your training costs (depending on your financial needs), in exchange of your commitment to work for a minimum 2 years at the Swiss hotel or restaurant that will hire you*.

*Disclaimer: Although this joint EHL-Hospitality Industry initiative aims at offering a Swiss work contract for each participant, obtaining such a contract is not guaranteed, but depends on successfully completing the training and the employer's selection process.



10 weeks
EHL training



Employment
contract between
the hotel/restaurant
and you



Work in the hotel/
restaurant for a
minimum of
2 years

Your first 2.5 months will be spent at EHL campus in Lausanne, Switzerland. During this 10-weeks training period, you will live on campus, practice daily alongside EHL experts in the different EHL food outlets. You will also follow intensive language courses and get to know the values of the Swiss hospitality. You will learn skills in your chosen track: culinary or service.

General information



Program dates
February - April 2023
or
May - July 2023



Housing
on-site, EHL
Campus Lausanne



Admission criteria

Passport Swiss or EU

Motivation to join the hotel and restaurant industry

Committed to work for a minimum 2 years in Switzerland

Be Dependable, flexible, organized



Deposit fee

To join the program you will be requested a deposit fee, that will serve to cover any damage occurred during the training. The remaining amount will be reimbursed to you once you have completed your first 2 years with your employer.



SALARIES

Minimum growth monthly salary:

3'000 euros in the Swiss hotel and restaurant industry.



Culinary Track

If you choose the Culinary Track, you will learn the skills to work in different kitchen roles:

KITCHEN OPERATION

You will learn the principles of the flow of food through a large volume operation within EHL's food court kitchen and quick service restaurant.

STEWARDING

You will learn how to organize the work in a stewarding area and implement waste sorting management standards.

CATERING

You will get to understand the specificities of the catering industry and the catering techniques used for events and specialized delicatessen shops.

FINE DINING CUISINE

You will get a basic understanding of a gastronomic cuisine including the organization and the production.

PASTRY MAKING

You will get to know the main stages of production of basic pastry products.

INTRODUCTION TO FRENCH, GERMAN & ENGLISH

You will learn how to express yourself in simple sentences (orally and in writing) in everyday personal and professional situations.



Food & Beverage Service Track

If you choose the Service Track, you will learn the skills to work in different restaurant service and bar-tending roles:

BAR & RESTAURANT OUTLETS

You will apply different service techniques depending on the type and flows of clients.

MIXOLOGY

You will learn how to classify and describe alcoholic beverages and cigars according to production processes.

FINE DINING RESTAURANT

You will learn the processes and standards of service used in a fine dining restaurant.

CONFERENCES & EVENTS

You will apply the basic service techniques necessary for an event and will prepare a sequence for an event's organization from beginning to end.

INTRODUCTION TO FRENCH, GERMAN & ENGLISH

You will learn how to express yourself in simple sentences (orally and in writing) in everyday personal and professional situations.

