

USA COMMUNITY COLLEGE

10-DAY FAMILIARIZATION PROGRAM

B.H.M.S. 

Business & Hotel Management School

Lucerne, Switzerland

SWISS SUMMER ABROAD 2027

ACADEMIC ENRICHMENT & CULTURAL DISCOVERY

CULINARY & HOSPITALITY TRACKS

bhms.ch

28 JUN – 7 JUL 2027

10 DAYS / 9 NIGHTS

TWO TRACKS

CULINARY & HOSPITALITY

LUCERNE

SWITZERLAND

CHF 3,300

GROUP RATE CHF 2,900

Benedict[®]

Member of Benedict Education Group Switzerland

Week 1 – Arrival & Track Workshops

DAY 1 Monday, 28 June – Arrival & Welcome

SHARED

- 07:00–16:00 Arrival and transfer — Lucerne Train Station // Check-in — Lakeside Campus
- 17:30–19:00 Welcome Aperero & icebreaker games – get to know your Swiss summer crew — City Campus // Fine dining dinner — Lakeside Campus
- 19:00–21:00 Evening city tour — Lucerne

DAY 2 Tuesday, 29 June – Orientation & First Track Day

TRACKS SEPARATED

- 07:30–08:30 Breakfast — Lakeside Campus // 09:00–09:30 Orientation — Limelight

CULINARY TRACK

- 09:30–12:00 / 13:30–18:00 Bread & Bakery: From Dough to Freshly Baked — Limelight
- 12:00–12:30 Lunch — City Campus // 18:30–19:00 Dinner — City Campus // Free evening

HOSPITALITY TRACK

- 09:30–12:00 / 13:30–18:00 Swiss Hospitality Immersion: Service Excellence, First Impressions & Aperero Service Lab — City Campus

DAY 3 Wednesday, 30 June – Chocolate & Guest Experience

TRACKS SEPARATED

CULINARY TRACK

- 09:00–11:00 / 12:15–17:00 Chocolate Creations: Working with a Divine Ingredient — Limelight, Lab 5
- 11:30–12:00 Lunch // 17:30–18:30 Dinner — City Campus // Free evening — Lucerne

HOSPITALITY TRACK

- 09:00–11:00 / 12:15–17:00 Behind the Scenes of a Hotel: Front Office, Rooms Division & Check-in Role-Play — City Campus

DAY 4 Thursday, 1 July – European Dishes & Fine Dining Service

TRACKS SEPARATED

CULINARY TRACK

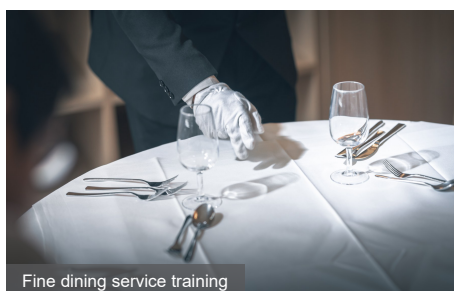
- 08:30–11:00 / 12:15–17:00 European National Dishes & Regional Influences — Lakeside
- 11:30–12:00 Lunch // 17:30–19:00 Joint dinner: European dishes cooked by the Culinary Track, served by the Hospitality Track // Free evening

HOSPITALITY TRACK

- 08:30–11:00 / 12:15–17:00 The Art of Fine Dining: Restaurant Service, Table Mastery & Guest Psychology — City Campus



Chocolate Creations



Fine dining service training



Hands-on culinary classes

Professional Skills & Swiss Excursion Weekend

DAY 5 Friday, 2 July – Professional Foundations

PARTLY SEPARATED

CULINARY TRACK – MORNING

- 09:00–11:30 Traditional & Modern Cooking Methods for Meat, Poultry, Fish — Lakeside Campus

SHARED AFTERNOON

- 13:30–17:00 Inside the Brigade: How Kitchen & Service Teams Run a World-Class Operation — structure, workflow & professional ethics, both tracks together
- 12:00–13:00 Lunch // 18:30 Dinner — City Campus // Free evening

HOSPITALITY TRACK – MORNING

- 09:00–11:30 Designing the 'Wow': Luxury Guest Experience & Service Design — City Campus

DAY 6 Saturday, 3 July – Zurich & Lindt Excursion

SHARED EXCURSION

- 07:30–08:30 Breakfast — Lakeside Campus
- 10:30 Zurich trip with visit to Lindt — Zurich
- 18:00–19:00 Dinner — City Campus // 19:30–21:00 Beers at Rathaus Brauerei — Lucerne

DAY 7 Sunday, 4 July – Mount Rigi & American Dinner

SHARED EXCURSION

- 11:30–13:00 Brunch — Lakeside
- 13:30–18:00 Mountain Rigi excursion — Rigi
- 18:30–19:30 American Dinner on the 4th of July — City Campus // Free evening



Lake Lucerne



Swiss mountain excursions



Swiss patisserie

Track Scheduling Model

- Both tracks run in parallel with identical timetables — separated for workshops (Days 2–5, 8), together for orientation, meals, evenings, excursions, and certification
- Shared professional session (Day 5 afternoon) and joint fine-dining evening (Day 4) connect the two tracks
- Modelled on the BHMS two-track programme structure developed for partner universities

DAY 8 Monday, 5 July – Advanced Skills & Assessment

TRACKS SEPARATED

CULINARY TRACK

- 09:00–11:30 Contemporary & Modernist Cuisine Foundations — Lakeside
- 12:15–17:00 Practical Assessment / Cooking Competition — Lakeside
- 18:30–19:30 Dinner — City Campus // 19:30–21:00 Drinks at Penthouse Rooftop — Lucerne

HOSPITALITY TRACK

- 09:00–11:30 Hospitality Innovation Trial Class: Hotel Tech, Trends & Business — City Campus
- 12:15–17:00 Practical Assessment / Service Competition & Concept Pitch — City Campus

DAY 9 Tuesday, 6 July – Certification & Cheese Factory

SHARED

- 09:00–11:30 Presentation & Certification, both tracks — Meister Hall, Lakeside Campus
- Afternoon: Swiss Cheese Factory visit
- 18:30–20:30 Traditional Swiss Fondue Farewell Dinner — City Campus

DAY 10 Wednesday, 7 July – Departure

SHARED

- 07:30–08:30 Breakfast // 11:30–13:00 Lunch — City Campus // Check-out — Lakeside // Departure

Programme Structure at a Glance

- 5 track workshop days + 1 shared assessment & certification morning
- Tracks separated for 4 full days + 1 morning; 1 shared professional session
- 2 full excursion days (Zurich/Lindt, Mount Rigi) + cheese factory visit
- Culinary Track: bakery, chocolate, European dishes, cooking methods, modernist cuisine
- Hospitality Track: service excellence lab, hotel behind-the-scenes, fine dining service, luxury guest experience, hospitality innovation
- Joint evenings: city tour, icebreaker apero, July 4th dinner, rooftop drinks, farewell fondue

Programme 2027

Date 28.06 – 07.07

 Arrival Monday, 28 June // Departure Wednesday, 7 July

Pricing Summary

PER STUDENT CHF 3,300

GROUP RATE (10+ SAME COLLEGE) CHF 2,900

INCLUDED:

- Shared student accommodation // Daily meals
- Academic programme, workshops & excursions
- Up to 2 US academic credits (subject to home-institution approval)

Contact

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