IMI
INTERNATIONAL MANAGEMENT INSTITUTE SWITZERLAND

#13
GLOBALLY in Hospitality & Leisure Management
QS Rankings
2026

IMI Switzerland

Educating

Responsible Leaders to Reshape the Future

imi-luzern.com

Seeacherweg 1, 6047 Kastanienbaum

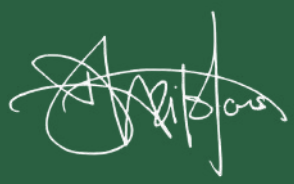
WELCOME TO IMI SWITZERLAND

At IMI, we believe that education should be personal.

Every student arrives with different ambitions, talents, and experiences, and our role is to help them grow with confidence and purpose.

Through small class sizes, individual support, and strong industry connections, we create a learning experience that prepares students not only for successful careers, but also for the opportunities and challenges of an international world.

Mr. David Hailstones
Chief Executive Officer



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01

ABOUT IMI

TRUSTED BY GLOBAL EMPLOYERS

Through a global network of employer partnerships, industry connections, and alumni relationships, IMI graduates launch careers with leading organisations across hospitality, business, aviation, finance, consulting, and luxury industries. From international hotel groups and airlines to multinational corporations and globally recognised brands, our graduates are building successful careers around the world. These connections provide valuable opportunities for internships, graduate placements, and long-term professional growth across Europe, the Middle East, Asia, the Americas, and beyond.

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IMI Switzerland in Numbers

#13
Global Ranking

97%
Employment Rate

35
Nationalities on Campus

HISTORY

Our Origins

For over thirty years, IMI has grown in step with the hospitality and business industries, maintaining a clear focus on practical, career-focused education. From its beginnings in Weggis to its established presence in Luzern, IMI has prepared international students for careers in global hospitality and business environments.

IMI Through The Years

From 1991 to today

1991

IMI welcomed its first cohort of 55 students at the Hotel Waldstätterhof in Weggis. Founded by Heinz Bürki, the institution was established to combine academic study with practical industry experience in hospitality education.

2026

With Hotel Seeburg, IMI now operates a dedicated 4-star training hotel, where academic learning is integrated with real-world hospitality operations.

OUR MISSION

Educating Responsible Leaders to Reshape the Future

IMI's mission underpins all areas of its activity, from academic delivery and industry engagement to campus experience and international partnerships. We are committed to maintaining high standards that support the development of students, faculty, and industry partners. This creates an environment centred on responsibility, growth, and professional excellence.

4 HALLMARKS OF EXCELLENCE

EXCELLENCE

Business Studies

At IMI, business education is distinguished by relevance, rigor, and real-world execution. Our programmes combine academic depth with practical immersion through the live operations of Hotel Seeburg, where students translate theory into measurable business performance.

Leadership

Leadership is shaped through responsibility, and perspective. IMI students participate in conferences, and interactive sessions alongside internationally respected figures, including former Prime Ministers, senior executives, and influential decision-makers. These direct engagements allow students to exchange ideas, and develop strategic thinking in real leadership environments.

Sustainability

Aligned with the World Sustainable Hospitality Alliance's Pathway to Net Positive Hospitality, IMI prepares students to lead in a rapidly evolving global market. Through real business application of ESG principles, students learn how sustainability drives decision-making, innovation, operational performance, and long-term value creation.

Professional Etiquette

Success in international business requires more than academic achievement. Through structured etiquette workshops and real-world application, students develop polished communication skills, professional behaviour, confidence, and cultural intelligence. This is further enriched through IMI's connections to royal and diplomatic circles.

QUALITY ASSURANCE

Accreditations & Audits

At IMI, we are committed to delivering the highest academic standards, supported by professional accreditations from some of the world's most respected agencies. These accreditations ensure our programmes meet internationally recognised benchmarks, guaranteeing not only academic excellence but also an exceptional student experience. Regular audits by these accrediting bodies uphold our commitment to quality, ensuring that our programmes remain innovative, rigorous, and relevant in a rapidly evolving industry.

SQS – ISO 9001:
Ensuring quality management excellence.

SQS – Eduqua:
Switzerland's recognised certification for educational institutions.

The Council for Hospitality Management Education (CHME):
Endorsing the quality of our hospitality management programmes.

EUHOFA Membership:
Part of the prestigious international association of hotel schools.

“EDUCATION CREATES OPPORTUNITIES. HOSPITALITY CREATES CONNECTIONS.”

Having been part of the IMI family for more than 14 years, I have seen our institution grow, adapt, and support students from around the world. Today, I am honoured to serve as Academic Dean as we begin an exciting new chapter with the addition of the Hotel Seeburg to our portfolio.

Hospitality and education continue to evolve rapidly. By combining the traditions of Swiss hospitality with innovative and industry-focused learning, we will continue to prepare our students for successful international careers.

Together with our faculty and staff, I look forward to creating new opportunities and supporting every student's journey at IMI.

Mr. Anthimos Georgiou
Academic Dean

02

PROGRAMMES

CERTIFICATE

International Hotel & Tourism Management

Covering hospitality and management basics as well as university study skills, this certificate programme is designed for school leavers and, on completion, allows for direct entry onto any of our Bachelor's programmes. A comprehensive curriculum – covering both practical and theoretical study units – prepares students to take on degree-level study. This certificate programme is designed for high school leavers from Grade 10 level who are looking to pursue a BA (Hons) degree in hospitality, business or culinary management at IMI Switzerland.

Duration:
6 Months

Intakes:
February, May, August, November

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- High school certificate or equivalent (GCSEs / O-Levels etc.)
- 17 years of age
- Proof of English proficiency: IELTS 4.5, TOEFL 31-34, Duolingo 100 or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

Modules

SEMESTER 1 I 22 WEEKS

- The Hotel, Tourism and Events Industry
- Studying at University
- Introduction to Food & Beverage Service
- Hygiene Management
- English for University Studies
- Hospitality Business Basics

Credits: 120

SEMESTER 2 I 22 WEEKS

Paid Internship (Optional)
in Switzerland or abroad

Degree Pathway Options

Upon successful completion of the Certificate Programme, students can progress directly to any of IMI's BA (Hons) degree programmes.

BA (Hons)
International Hospitality Business Management with Internship
Develop operational and strategic management skills for careers in the global hospitality industry.

BA (Hons)
International Business Management with Internship
Build expertise in business strategy, entrepreneurship, marketing, finance, and international management.

BA (Hons)
International Culinary Management with Internship
Combine culinary arts with business and management knowledge to prepare for leadership roles in the food and hospitality sectors.

AIM

Provides a solid foundation for students entering the hospitality, tourism, and events industries.

Offers industry insights and practical training in food service, accounting, and housekeeping.

Boosts English proficiency to at least an IELTS 5.0 and introduces essential academic skills for higher education success.

Fosters growth, helping students realise their potential for operational roles and further studies.

Learning Outcomes

Graduates of this programme will develop a strong foundation in international hospitality, tourism, and events management, supported by practical experience across key operational areas. They will build essential management competencies in accounting, housekeeping, and food safety, while developing professional skills in service excellence, business communication, report writing, and presentations. This combination of academic knowledge and practical expertise prepares students for further study and future careers in the global hospitality industry.

Alumni Testimonial

Certificate in **International Hotel & Tourism Management** - Class of 2022

"The Certificate Programme at IMI Switzerland helped me build a strong academic foundation and improve key skills such as report writing, business communication, and critical thinking. It prepared me well for my degree studies and future career development."

Elene Maghradze

Revenue Intern
Marriott Al Jaddaf, Dubai, United Arab Emirates

Programme Fees

Scan to view the current tuition fees for this programme.

BA (HONS)

International Hospitality Business Management with Internship

This degree is designed for students who want more than theory. The programme combines academic study with a minimum of 12 months of paid internship experience, allowing you to apply what you learn in real hospitality environments while building employability from the first year. This degree prepares you for operational, commercial, and management roles across the global hospitality industry, supported by a close campus environment and an international student community.

Duration:
2.5 - 3 Years

Intakes:
February, May, August, November

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- Level 3 qualification: IMI Certificate / High School Diploma / IB Diploma / GCE A Levels or equivalent
- 18+ years of age
- Proof of English proficiency: IELTS 5.0, TOEFL 35-45, Duolingo 110 (with no component below 100) or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

BA (Hons) | International Hospitality Business Management with Internship

Modules

Year 1 - Diploma

SEMESTER 1 I 22 WEEKS

- Academic Skills
- Introduction to Business & Services Management
- The Digital Consumer
- Hospitality Business Operations
- Principles of Entrepreneurship
- Business Accounting
- The Tourism Business
- Introductory Economics

Credits: 120

SEMESTER 2 I 22 WEEKS

Paid Internship
in Switzerland or abroad

Year 2 - Higher Diploma

SEMESTER 3 I 22 WEEKS

- Talent Management & Development
- Consumer Behaviour & Market Research
- Financial Performance Analysis & Revenue Control
- Project Management for Business
- Tourism in the Digital Age
- Event Design & Production
- Hospitality & Tourism Across Cultures

Credits: 120

SEMESTER 4 I 22 WEEKS

Paid Internship
in Switzerland or abroad

Year 3 - BA (Hons)

SEMESTER 5 I 22 WEEKS

- Research Project
- Digital Marketing Strategies
- International Marketing Management
- Applied Research
- Sustainable Tourism Destination Management
- Hospitality Concepts
- Strategic Event Planning & Management

Credits: 120

SEMESTER 6 I 22 WEEKS

Paid Internship (Optional)
in Switzerland or abroad

AIM

Equip students with the knowledge and skills to build successful careers in international hospitality and business sectors.

Develop transferable skills such as communication, problem-solving, accountability, and teamwork, with a focus on ethical and sustainable practices.

Create an international and multicultural learning environment that encourages the exchange of diverse perspectives and experiences.

Provide opportunities to apply advanced theories and concepts in hospitality, business, and culinary management within real-world professional settings.

BA (Hons) | International Hospitality Business Management with Internship

Learning Outcomes

Graduates of this programme will develop the knowledge, leadership capabilities, and strategic perspective required to succeed in the international hospitality industry. They will gain advanced business and management expertise, strengthen their analytical and interpersonal skills, and develop a deep understanding of the cultural, social, and economic forces shaping the sector. Guided by principles of ethical leadership and sustainability, they will be equipped to lead diverse teams, drive innovation, and create exceptional guest experiences. Combined with entrepreneurial thinking and data-informed decision-making, these capabilities prepare graduates for leadership roles across the global hospitality industry.

Alumni Testimonial

BA (Hons) in **International Hospitality Business Management -** Class of 2017

"IMI kick-started my career through its strong industry connections. After beginning as a Housekeeping Supervisor at JW Marriott Indianapolis, I grew into leadership roles across the U.S. and Canada.

Currently, I am the Assistant Manager of Environmental Services at Vancouver Coastal Health. IMI gave me the foundation to build the career I am proud of today!"

Sarvesh Mehrotra

Assistant Manager in Environmental Services
Vancouver Coastal Health, Canada

Programme Fees

Scan to view the current tuition fees for this programme.

BA (HONS)

International Business Management with Internship

With a strong focus on the latest trends and innovation driving today's business management theory, this degree award promotes students' critical thinking and leadership skills. Balancing the business fundamentals of organisational structure, markets, finance, accounting, sales and marketing alongside more innovative trends including digital literacy, analytical tools, automation technology and ethics and sustainability, graduates from this programme will be prepared to take on leadership positions in a wide range of international industries.

Duration:
2.5 - 3 Years

Intakes:
February, May, August, November

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- Level 3 qualification: IMI Certificate / High School Diploma / IB Diploma / GCE A Levels or equivalent
- 18+ years of age
- Proof of English proficiency: IELTS 5.0, TOEFL 35-45, Duolingo 110 (with no component below 100) or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

BA (Hons) | International Business Management with Internship

Modules

Year 1 - Diploma

SEMESTER 1 I 22 WEEKS

- Academic Skills
- Introduction to Business & Services Management
- The Digital Consumer
- Hospitality Business Operations
- Principles of Entrepreneurship
- Business Accounting
- The Tourism Business
- Introductory Economics

Credits: 120

SEMESTER 2 I 22 WEEKS

Paid Internship
in Switzerland or abroad

Year 2 - Higher Diploma

SEMESTER 3 I 22 WEEKS

- Talent Management & Development
- Consumer Behaviour & Market Research
- Financial Performance Analysis & Revenue Control
- Project Management for Business
- Operations Management for Services
- International Trade & Finance
- International Business Law

Credits: 120

SEMESTER 4 I 22 WEEKS

Paid Internship
in Switzerland or abroad

Year 3 - BA (Hons)

SEMESTER 5 I 22 WEEKS

- Research Project
- Digital Marketing Strategies
- International Marketing Management
- Applied Research
- International Strategic Management
- Cross-Cultural Management
- Sustainability & Corporate Social Responsibility

Credits: 120

SEMESTER 6 I 22 WEEKS

Paid Internship (Optional)
in Switzerland or abroad

AIM

Build a strong foundation for professional growth in international hospitality and business sectors by integrating advanced business knowledge and management tools.

Foster critical skills such as communication, teamwork, problem-solving, and ethical decision-making to enhance career readiness.

Provide an international and multicultural learning environment, encouraging the exchange of perspectives and ideas.

Enable students to apply business management theories in real-world settings to ensure a practical, industry-relevant education.

BA (Hons) | International Business Management with Internship

Learning Outcomes

Graduates of this programme will emerge as ethical and innovative leaders, equipped with a comprehensive understanding of global hospitality and business practices. They will possess advanced knowledge in market dynamics, consumer behaviour, finance, operations, and organisational leadership, enabling them to drive business success in diverse and competitive environments. Proficient in leveraging digital tools and data analytics, they will make informed, strategic decisions and develop innovative solutions.

Alumni Testimonial

BA (Hons) in **International Business Management** - Class of 2017

"Studying at IMI gave me the work ethic to achieve external success. IMI was an excellent stepping stone to gain industrial insights and learn about success, failure and facing challenges along the way.
I love how my job expands the reaches of what hospitality has to offer.
Also, I get to travel to exotic and new places!"

Sean Dunne
Global Digital Product Manager
Curaden, Switzerland

Programme Fees

Scan to view the current tuition fees for this programme.

“CULINARY EDUCATION SHOULD GO BEYOND SIMPLY FOLLOWING RECIPES.”

Every student arrives with different experiences, skills, and ambitions. My role is to help them understand not only how to cook, but also the principles behind ingredients, techniques, and decision making in the kitchen.

Following a recipe is an important starting point, but professional chefs must also learn to think critically, solve problems, adapt to changing situations, and apply their knowledge with confidence.

Through practical learning and industry-focused teaching, I encourage students to connect theory with practice and develop the skills required in today's culinary industry.

Mr. Jonas Grip
Culinary Director

BA (HONS)

International Culinary Management with Internship

This degree balances key business and operational management theory with expert tuition in culinary skills. A blended curriculum of classroom learning and hands-on kitchen training offers a holistic overview of the culinary industry and prepares students equally well for roles in restaurant kitchens or managing their own culinary businesses. From contemporary cuisine to culinary entrepreneurship, the modules studied will all aid students' professional development.

Duration:
2.5 - 3 Years

Intakes:
February, August

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- Level 3 qualification: IMI Certificate / High School Diploma / IB Diploma / GCE A Levels or equivalent
- 18+ years of age
- Proof of English proficiency: IELTS 5.0, TOEFL 35-45, Duolingo 110 (with no component below 100) or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

BA (Hons) | International Culinary Management with Internship

Modules

Year 1 - Diploma

SEMESTER 1 I 22 WEEKS

- Academic Skills
- Pastry & Baking Arts
- Food Hygiene & Safety
- Oenology & Beverage Management
- Restaurant Management & Control
- Culinary Fundamentals
- Nutritional Trends & Applications

Credits: 120

SEMESTER 2 I 22 WEEKS

Paid Internship
in Switzerland or abroad

Year 2 - Higher Diploma

SEMESTER 3 I 22 WEEKS

- Talent Management & Development
- Consumer Behaviour & Market Research
- European Cuisine
- New Product Development & Menu Design
- Commercial Kitchen Management
- Contemporary Cuisine
- Culinary Career Development

Credits: 120

SEMESTER 4 I 22 WEEKS

Paid Internship
in Switzerland or abroad

Year 3 - BA (Hons)

SEMESTER 5 I 22 WEEKS

- International Gastronomy & Culture
- Professional Development
- Applied Research
- Culinary Entrepreneurship
- Advanced Practical Culinary Applications
- Food Informatics & Technology
- New Product Creation Project

Credits: 120

SEMESTER 6 I 22 WEEKS

Paid Internship (Optional)
in Switzerland or abroad

AIM

Equip students with expert knowledge in culinary management and business operations.

Provide practical opportunities to apply culinary management theory in real-world settings.

Develop essential skills in communication, problem-solving, and teamwork, with a focus on ethical and sustainable practices.

Foster an international, multicultural learning environment that inspires creativity and innovation.

BA (Hons) | International Culinary Management with Internship

Learning Outcomes

Graduates of this programme will gain a profound understanding of the culinary industry, including its cultural diversity and evolving role within the global economy. They will develop the ability to manage resources, solve complex challenges, and optimise operational systems while applying essential business concepts such as finance, marketing, and strategic management.

Alumni Testimonial

BA (Hons) in **International Culinary Management** - Class of 2018

"My passion for the restaurant business and culinary arts developed tenfold after my studies here at IMI.

I feel that the warm and welcoming ambience of the school escalated my growth as an individual and helped me make strong bonds, both with friends and industry professionals.

I could not have asked for better years!"

Pranav Yogesh

Restaurant Owner
Nimaya, Switzerland

Programme Fees

Scan to view the current tuition fees for this programme.

MSC

International Hospitality Business Management

Designed for aspiring leaders, this Master's degree develops an advanced understanding of management, leadership, and strategic decision-making within hospitality and wider business environments. Students explore key areas including global markets, business innovation, operations management, strategy, and enterprise development, gaining the knowledge and analytical skills required to navigate complex organisational challenges. Graduates are well prepared to assume leadership roles within international hospitality businesses and global organisations.

Duration:
12 Months

Intakes:
August

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- Bachelor's award in any discipline
- Proof of English proficiency: IELTS 6.0, TOEFL 60-78, Duolingo 120 (with no component below 100) or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

MSc | International Hospitality Business Management

Modules

SEMESTER 1 I 22 WEEKS

- Hospitality Operations Management
- Human Resources and Talent Development
- Hospitality Asset Management
- International Strategic Management for Hospitality
- Hospitality Concept Development
- Marketing Strategies in the Digital Era
- Contemporary Issues in the Global Business Environment
- Business Research Methods

Credits: 120

SEMESTER 2 I 22 WEEKS

Dissertation Semester I in Switzerland or abroad I Credits: 60

OPTIONAL I UP TO 44 WEEKS

Paid Professional Placement I in Switzerland or abroad

AIM

Provide a solid foundation of advanced business knowledge and hospitality management expertise to foster successful global careers.

Cultivate essential skills, including communication, teamwork, and ethical decision-making, ensuring students excel in diverse professional settings.

Create a dynamic, multicultural learning environment where students gain international insights and collaborate across cultures.

Offer opportunities to apply theoretical concepts to real-world scenarios, bridging academic learning with professional experience.

Learning Outcomes

Graduates of this programme will develop an advanced understanding of hospitality business management, leadership, and strategic decision-making within international operating environments. They will be able to evaluate complex business challenges, apply contemporary management theories, and develop effective solutions that support organisational performance and growth. Drawing on analytical, operational, and leadership expertise, graduates will be equipped to manage teams, drive innovation, and make informed decisions within the global hospitality industry.

Alumni Testimonial

MSc in **International Hospitality Business Management** - Class of 2016

"I had the opportunity to complete an internship at MCI Suisse in Geneva thanks to the support of the IMI Career Department.

The strong knowledge acquired during my studies at IMI helped me to understand how to organize events from A to Z.

Studying in Switzerland was an incredible experience - the atmosphere, location, staff and all the students who became part of my family!"

Antoine Golinvaux

Project Coordinator
MCI Geneva, Switzerland

Programme Fees

Scan to view the current tuition fees for this programme.

GRADUATE DIPLOMA

International Hospitality Management

Designed for aspiring hospitality professionals, this Graduate Diploma combines operational knowledge with contemporary management practice, providing a comprehensive introduction to the global hospitality industry. Through the study of food and beverage operations, business finance, talent management, and project management, students develop the commercial, operational, and leadership capabilities required for a wide range of hospitality careers. An optional paid professional internship further enriches the learning experience, offering valuable industry exposure and the opportunity to build a strong professional network within the sector.

Duration:
6 Months

Intakes:
February, May, August, November

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- Bachelor's award in any discipline OR a minimum of three years of work experience
- Proof of English proficiency: IELTS 5.0, TOEFL 35-45, Duolingo 110 (with no component below 100) or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

Graduate Diploma | International Hospitality Management

Modules

SEMESTER 1 I 22 WEEKS

- Food & Beverage Service
- Business Accounting
- Talent Management & Development
- Consumer Behaviour & Market Research
- Project Management for Business
- Hospitality Concepts
- Hospitality & Tourism Across Cultures

Credits: 120

SEMESTER 2 I 22 WEEKS

Paid Internship (Optional)
in Switzerland or abroad

AIM

Equips students with the leadership skills needed for success in hospitality and general management roles.

Enhances problem-solving abilities, analytical thinking, and decision-making confidence.

Combines hospitality management with leadership skills for a comprehensive approach to modern business practices.

Focuses on understanding senior management challenges and unlocking student potential in a stimulating environment.

Graduate Diploma | International Hospitality Management

Learning Outcomes

Graduates of this programme will develop the analytical, interpersonal, and cross-cultural skills required to succeed in the international hospitality industry. They will be able to evaluate business challenges, make informed decisions, and apply ethical, legal, and sustainability principles in professional practice, preparing them for future management opportunities.

Alumni Testimonial

Graduate Diploma in **International Hospitality Management** - Class of 2020

"IMI gave me the understanding of what Hospitality really stands for.

Every teacher helped to sharpen my skills and knowledge!"

Mat Traboulsi

Reservations and Guest Services Supervisor at Bürgenstock Resort Lake Luzern

Programme Fees

Scan to view the current tuition fees for this programme.

IMI

GRADUATE DIPLOMA

International Culinary Arts

Designed for aspiring culinary professionals, this six-month diploma combines intensive hands-on kitchen training with essential hospitality and business foundations. Students benefit from personalised instruction in professional kitchen environments, complemented by classroom-based learning in core industry principles. An optional paid placement within our network of leading European restaurants offers valuable real-world experience and the opportunity to further develop practical skills in a professional setting.

Duration:
6 Months

Intakes:
February, August

Location:
Luzern, Switzerland

Language:
English

Entry Requirements

- Bachelor's award in any discipline OR a minimum of three years of work experience
- Proof of English proficiency: IELTS 5.0, TOEFL 35-45, Duolingo 110 (with no component below 100) or equivalent

Application Documents

- Signed application form
- Scanned passport copy
- Academic transcripts
- Proof of English proficiency (IELTS, TOEFL, or equivalents)
- Motivation letter

Graduate Diploma | International Culinary Arts

Modules

SEMESTER 1 I 22 WEEKS

- Food Hygiene & Safety
- Culinary Fundamentals
- Restaurant Management & Control
- Pastry & Baking Arts
- Oenology & Beverage Management
- Contemporary Cuisine

Credits: 120

SEMESTER 2 I 22 WEEKS

Paid Internship (Optional)
in Switzerland or abroad

AIM

Developing a contemporary understanding of culinary arts while emphasizing global perspectives and trends.

Students are equipped with both general and culinary-specific management abilities essential for the industry.

The curriculum promotes creative, innovative problem-solving approaches and fosters critical thinking and independent judgment.

The programme blends culinary arts with management disciplines, preparing students for diverse future job roles.

Learning Outcomes

Graduates will develop the culinary, operational, and management skills required to progress into managerial roles within the international culinary and hospitality industry. They will be able to apply professional kitchen techniques, manage core operational processes, and contribute effectively to high-performing culinary teams in professional environments.

Student Testimonial

Graduate Diploma in **International Culinary Arts** - Class of 2027

"Enrolling in this program was the best decision of my career. It pushes your creative boundaries, demands resilience, and mirrors the fast-paced energy of the industry. It truly transforms passion into a disciplined, professional craft."

Ian Nyamai

Student at IMI Switzerland

Programme Fees

Scan to view the current tuition fees for this programme.

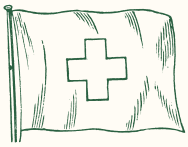
03

LIFE AT IMI

SWITZERLAND

A Leading Destination for Education

Renowned for its excellence in hospitality education, Switzerland offers a unique environment where academic quality is complemented by cultural diversity and a high standard of living.



High standard of living

Switzerland is consistently ranked among the world's most prosperous and high-quality living environments.

Gateway to Europe

Its central location allows easy access to neighbouring countries such as France, Germany, and Italy.

#1

ranking in the Global Innovation Index for 15 consecutive years

93%

of international students in Switzerland reported being satisfied or highly satisfied with their study experience.

4

official languages: German, French, Italian, and Romansh

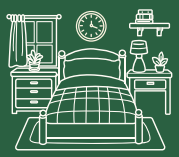
THE IMI CAMPUS

Watch the Campus Tour

Your Home Away from Home

Set against the backdrop of Lake Luzern and the Swiss Alps, the IMI campus offers an inspiring environment for international students. Its location combines the tranquillity of a lakeside setting with convenient access to the historic city of Luzern, providing a balance between focused study and urban life.

Access to outdoor activities such as hiking, lake swimming, and sports facilities.

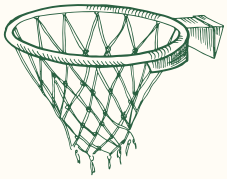


Comfortable single or twin rooms offering balcony access.

On-campus amenities including a gym and recreation areas.

Fine-dining experiences in our Swiss Room training restaurant.

EXTRACURRICULAR OPPORTUNITIES



Sports and Wellness

Participate in football, basketball, and international events like the Swiss City Marathon.

Excursions

Join international field trips and explore nearby attractions such as Europa Park or enjoy ski trips in winter.

Cultural Events

Attend Luzern's annual festivals, from the Fasnacht carnival to the Luzern Festival.

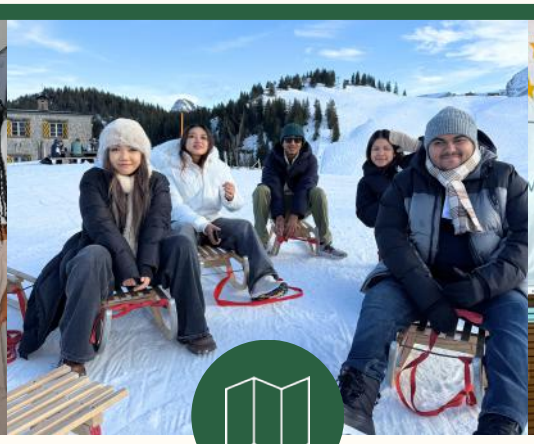
Gastronomy

Join IMI's Wine Club or visit local culinary exhibitions and producers.

THE SOCIAL REPRESENTATIVE COMMITTEE (SRC)

Run by students, for students.

The Social Representative Committee (SRC) organises a range of social, cultural, and recreational activities that enrich student life at IMI. From city excursions and cultural experiences to on-campus events such as themed dinners and seasonal celebrations, the SRC helps create a vibrant and engaging campus community. Participation in the SRC also provides students with opportunities to develop leadership, organisation, and teamwork skills while contributing to the wider student experience.



Events

From themed dinners to unforgettable celebrations

Excursions

Discovering Switzerland and beyond

Community

Building connections and feeling like home

> “One of the best parts of IMI is the sense of community.”

“Through the SRC, we create opportunities for students to connect, celebrate different cultures, and make the most of their time in Switzerland. Seeing friendships form through the events we organise makes all the effort worthwhile.”

Abdullah Kashif

SRC President
2026

A MESSAGE FROM THE HEAD OF ENROLMENT

At IMI Switzerland, our programmes combine academic excellence with practical industry experience, creating a learning journey that is both engaging and career-focused.

Guided by dedicated faculty and enriched through hands-on learning and industry engagement, our students develop the skills, confidence, and professional mindset needed to succeed in an international career.

> We believe education should be transformational, equipping students not only with professional expertise, but also with the perspective, adaptability, and global outlook needed to thrive in an ever-evolving world.

Ms. Fortunata Rea
Head of Enrolment

04

YOUR FUTURE

Your Future

PATH TO SUCCESS

Asena Kun

Global Head of Operations
Roche Biotechnology

Roche

Class of 2013

Our Bachelor in Hospitality Management alumna, Asena, has built an impressive career with roles at Courtyard by Marriott and The Ritz-Carlton. She is now the Global Head of Operations at Roche.

Watch Asena's testimonial here

DREAM ROLES IN...

BUSINESS

Operations Manager	Marketing Manager	Project Manager	Business Consultant

Your Future

PATH TO SUCCESS

Darren Teoh

Michelin-Starred Chef and Restaurateur
Dewakan and Bidou

DEWAKAN

Class of 2012

Our Master's graduate, Darren, has redefined modern Malaysian cuisine as the chef-owner of Dewakan, the first restaurant in Malaysia to earn 2 stars in The MICHELIN Guide Kuala Lumpur & Penang 2024.

Listen to Darren's testimonial here

DREAM ROLES IN...

CULINARY

Restaurant Manager	Executive Chef	Culinary Educator	Culinary Entrepreneur

Your Future

PATH TO SUCCESS

Naci Kusadali

Hotel Manager
JW Marriott Absheron Baku

JW MARRIOTT
ABSHERON BAKU

Class of 2011

Our BA (Hons) International Hospitality Business Management graduate, Naci, has excelled at Ritz-Carlton, Marriott, and is currently working as a Hotel Manager at JW Marriott Absheron Baku.

Watch Naci's testimonial here

DREAM ROLES IN...

HOSPITALITY

Events Executive	Tourism Manager	F&B Manager	General Manager

Your Future

LEADERSHIP PROGRAMMES

Swiss Young Professionals Programme

The Swiss Young Professionals Programme is an 18-month initiative that connects international graduates with established companies across Switzerland, offering structured work placements and professional development opportunities across sectors such as hospitality, business, and technology. Participants gain practical industry experience, receive a competitive salary, and develop the skills required to succeed in an international career.

Participation in the programme is subject to nationality and eligibility requirements. Applicants should refer to the relevant Swiss authorities for the most up-to-date information on work permit and visa regulations.

18 Months

Paid Placement

Swiss Experience

Other Programmes

Marriott Voyager Programme

Hilton Elevator Programme

Hyatt Corporate Leadership Training

Mandarin Oriental Rising Fan

CAREER DEVELOPMENT

Internship Support

Students are supported in securing internship opportunities with established organisations, enabling them to gain relevant industry experience aligned with their professional aspirations.

Global Opportunities

Internship opportunities are available across the world, offering students exposure to diverse environments. Placements span areas such as front office operations, marketing, and finance, enabling students to develop practical experience and applied industry skills in an international context.

Professional Network

30+ years of operation has enabled us to grow a broad international network of employers and professional partners. Studying at IMI gives you exclusive access to this global community of top industry brands.

Paid Placements

All our professional placements, whether here in Switzerland or abroad, pay a competitive monthly salary. Offset your study costs as you gain invaluable, real-world industry experience.

97%

Employment Rate Post-Graduation

05

ADMISSIONS

PROCESS

Application Submission

Submit your completed online application via our website.

Academic Review

Our academic team reviews your application and supporting documents.

Letter of Acceptance (LoA)

Successful applicants receive an official Letter of Acceptance (LoA).

Place Confirmation

Pay the registration fee to confirm your place and receive the Confirmation of Enrolment (CoE).

Study Visa Application

Non-EU/EFTA students apply for a Swiss student visa.

Travel Arrangements

Following visa approval, finalise your travel arrangements and obtain the visa sticker required for entry to Switzerland.

First Instalment Payment

Pay the first tuition instalment at least two months before the programme start date.

Arrival to IMI Switzerland

Arrive in Switzerland and settle into the campus life. Airport pick-up is available on official arrival days.

Complete Payment

Ensure all remaining fees are settled according to the payment schedule.

Begin Your Studies at IMI

Start your application today

Apply online and begin your admissions process.

VISA REQUIREMENTS

Your Guide To Swiss Study Visa

If you are a non-Swiss, non-EU student enrolling in a programme longer than 90 days, you will generally require a Swiss National Student Visa (Type D). Our Registration Team will guide you through the process from enrolment to arrival.

Do I Need A Visa?

Swiss Students
No visa required.

EU/EFTA Students
No visa required, registration required upon arrival.

NON-EU / NON-Swiss Students
Swiss National Student Visa (Type D) required.

When Should I Apply?

Visa processing times may take between 8-12 weeks. Processing vary by country and season. We recommend starting your visa application immediately after receiving your Confirmation of Enrolment.

Our team will provide you with step-by-step instructions to ensure your visa application proceeds as smoothly as possible.

IMI

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SWITZERLAND

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