

MSc Culinary Entrepreneurship

Design. Develop. Deliver. From Culinary Concept to Investor Pitch

The global food and beverage industry is booming with innovation and opportunity. Our 1-year MSc in Culinary Entrepreneurship is designed for ambitious professionals and aspiring entrepreneurs who want to combine culinary creativity with strategic business expertise.

Campus



Lucerne

Why Choose this Programme?

- Access to Industry Experts:** Learn directly from successful entrepreneurs, investors, and innovation leaders through interactive workshops and personalized mentorship.
- Business Incubation Studio:** Transform your idea into a viable venture with expert guidance, prototype development, and investor feedback – leading to a complete business plan and an investor-ready pitch.
- Entrepreneurial & Financial Skills:** Strengthen essential business skills, including startup budgeting, cash flow forecasting, and investor pitching.
- Personal Tutoring & Support:** Benefit from one-to-one mentoring to refine your business project and align your career goals.
- Immersive Learning Environment:** Participate in creativity labs, food markets, and culinary field experiences designed to inspire innovation.
- 6-Month Internship (Optional):** Gain hands-on experience in Switzerland or abroad to broaden your professional perspective and network.

Diverse Career Opportunities

Graduates of the MSc Culinary Entrepreneurship are prepared to launch and manage their own restaurants, cafés, or food ventures, innovate in food tech, catering, or beverage startups, lead gastronomy, and F&B brand management and work with investors, consultancies, and incubators in the dynamic food space.

Entry Requirements:

- Successfully completed the BHMS Postgraduate Diploma in Culinary Arts, or
- A recognised bachelor's degree in a culinary subject area, or
- A recognised degree in a non-culinary discipline combined with a passion for food and/or food and & beverage experience
- English B2/IELTS 6.0 level or equivalent

Intake

from 17 August 2026

What You Will Study

1st Semester // 6 months on campus

**Innovation & Technologies:
Shaping the Future of Food**

Culinary & Wine Imaging & Visual Storytelling

Emerging Trends in Global Wine Entrepreneurship (incl. WSET 2)

International Human Resource Management

Leadership in Business

Marketing and Branding in a Digital Society

Strategic Business Management

Research Methods

2nd Semester // 6 months on or off-campus

Optional internship in Switzerland or abroad

Culinary Start-up Business Plan

Awarded in partnership with

