

ENTREPRENEURIAL HOSPITALITY



**INSPIRE
THRIVE
INFLUENCE**



ACCREDITATIONS & PARTNERSHIPS



AWARDED BY

DELIVERED BY

RECRUITMENT
PARTNER



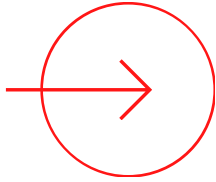
Are you considering pursuing a degree in Hospitality and Tourism? Imagine studying in Switzerland, a picturesque Alpine nation that is not only renowned as the world's premier hospitality and tourism education destination but also offers a unique blend of breathtaking landscapes, rich cultural heritage, and world-class educational institutions. This unparalleled learning experience is sure to inspire and prepare you for a successful career in the field.

Teaching
Employability



OUR
CHANNELS



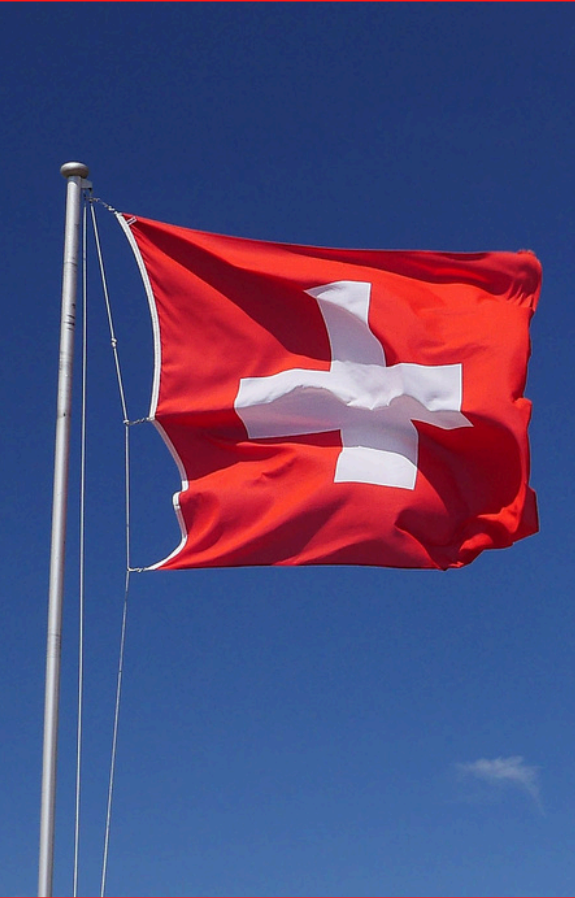


Why Switzerland?

Swiss universities and hospitality schools consistently rank globally among the top hospitality and tourism education institutions.

Switzerland's strong emphasis on practical learning makes it an ideal location for gaining hands-on experience. Many programs incorporate internships at renowned hotels, restaurants, and tourism companies, enabling students to apply their knowledge in real-world settings. This practical approach ensures that graduates are well-prepared for the job market and instils a deep understanding of industry practices, giving them a competitive edge in their careers.

- **High-Quality Services**
- **One of the Safest & Happiest Countries**
- **The Birthplace of Hospitality**
- **A Leading Country in Innovation**



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www.swisseducationalcollege.ch

WHY SWISS EDUCATIONAL COLLEGE?

WHAT SETS US APART?

- **Niche & Pioneering:** A boutique institution offering a personalised approach with an excellent cost-benefit ratio.
- **Career-Focused:** We guide our students from education to employment, ensuring a strong foundation for a successful career.
- **International Family:** A home away from home, where diversity is embraced and global perspectives are nurtured.
- **Holistic Development:** Beyond hospitality skills, we cultivate a growth mindset, resilience, and leadership qualities.



DOUBLE DEGREE

Earn a double degree to enhance your qualifications and provide a competitive edge in the job market..



WORLDWIDE RECOGNISED ACCREDITATIONS

Benefit from programs that hold internationally recognised accreditations, which ensures that employers worldwide respect and value your degree.



INTERNSHIP EACH YEAR

Gain invaluable practical experience with an internship each year, allowing you to apply classroom knowledge in real-world hospitality and tourism settings.



ON-CAMPUS ACCOMMODATION

Enjoy the convenience and community of on-campus accommodation, ensuring a comfortable and immersive student experience.



LEADERSHIP PROGRAMMES

Develop essential leadership skills through specialised programs designed to cultivate the next generation of industry leaders.



MENTORING PROGRAMMES

Receive personalised guidance and support from experienced mentors committed to your academic and professional growth.



FIELD TRIPS & EVENTS

Participate in field trips and events that provide exposure to the dynamic hospitality and tourism industry, enhancing your learning and networking opportunities.



EDUCATION



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Our students are entering a highly competitive hospitality industry, which places significant pressure on us to create the most effective course designs. We are committed to developing intelligent, independent thinkers who possess a deep understanding of their field and are fully prepared to excel in their careers.

SWISS EDUCATIONAL COLLEGE
ACADEMIC DEAN, MS TERI



Swiss Educational College has meticulously chosen recognised accrediting bodies to certify our courses, ensuring that our students receive an education of the highest standards with international recognition. Academic excellence is at the core of everything we do, and the knowledge and qualifications our students acquire must be globally acknowledged and respected. This recognition facilitates further studies and significantly enhances career progression opportunities.

Our programs are accredited by several highly respected bodies worldwide, including prestigious Swiss organisations like eduQua and Swiss Private School Registration. This global recognition ensures that our students' qualifications are respected and valued internationally.

Furthermore, our double degrees from QS's top-ranked UK universities are a significant source of pride and a unique selling proposition within the industry. These prestigious qualifications ensure that our undergraduate and postgraduate programs are recognised and respected globally. As a result, our students are fully equipped to pursue higher education at the next level or to enter the expanding business and hospitality sectors in various roles, with a strong foundation and competitive advantage.

All our academic programs are meticulously balanced between theoretical knowledge and practical, state-of-the-art learning. This balance, coupled with our annual curriculum review to keep up with industry trends, equips our graduates with up-to-date knowledge and skills, positioning them for success upon completing their studies.

OUR PROGRAMMES

INSPIRE
THRIVE
INFLUENCE



Bachelor Degree

Bachelor of Science in Hospitality Management (Awarded by Swiss Educational College)
The Programme duration is 4 years, including four paid internships in the hospitality industry.

** The programme can also be completed in 3 years. Please get in touch with our academic office.

UK Bachelor (Blended learning)

BA (Hons) in Business Management (Top Up) (Awarded by University of Wolverhampton, UK and modules are taught by CIIHE)

** 15 months (Completion: 12 months + certificate: 03 months)

Master Degree

Master of Science in Hospitality Management (Awarded by Swiss Educational College)
The Programme duration is 2 years, including two paid internships in the hospitality industry.

UK Master (Blended learning)

Master of Business Administration (Top Up) (Awarded by University of Wolverhampton, UK)
Master of Science in Accounting and Finance (Top Up) (Awarded by University of Wolverhampton, UK)
Master of Arts in Strategic People Management and HR (Top Up) (Awarded by University of Wolverhampton, UK)
Master of Science in Project Management (Top Up) (Awarded by University of Wolverhampton, UK)
Master of Science in Data Science (Top Up) (Awarded by University of Wolverhampton, UK)
Master of Science in Cyber Security (Top Up) (Awarded by University of Wolverhampton, UK)

CIIHE teaches University of Wolverhampton modules

** 09 months (Completion: 06 months + Certificate: 03 months)

Diploma in Culinary Arts and International Cuisine Programme Diploma in Culinary Arts and International Cuisine (Awarded by Swiss Educational College)

Program duration: Two (2) years, including two paid internships in the hospitality industry





Exercise: (20 min)

Data for Hermann Corporation are shown below:

	Per Unit	Percent of Sales
Selling price	\$90	100%
Variable expenses	63	70
Contribution margin	<u>\$27</u>	<u>30%</u>

Fixed expenses are \$30,000 per month and the company is selling 2,000 units per month.

1. The marketing manager is considering a \$5,000 increase in the monthly advertising budget. This would increase monthly sales by \$9,000. Should the advertising budget be increased?





BACHELOR PROGRAMME

Swiss Educational College's undergraduate degree in Hospitality Management is a comprehensive and rigorous four-year programme that prepares students for dynamic careers in the global hospitality industry. Developed by our experienced academic team in collaboration with international academic partners, the curriculum blends hospitality and business education, offering a strong foundation in core business and management functions. Students benefit from a wide array of elective courses that allow them to pursue their individual interests and passions within the field.

At the end of the final year, students earn a Double Qualification, as outlined in our academic catalogue. Each year of study is accompanied by a Swiss Educational College qualification, an equivalent UK framework transcript, and individual academic credentials. These qualifications provide students with the flexibility to pursue further studies at other institutions worldwide. With the right course selection and academic advising, students also have the option to complete the full programme within three years through an accelerated pathway.

Bachelor programme year 1

(Certificate in Hospitality Management)

- Fundamentals of the Hotel and Catering Industry
- Housekeeping and Accommodation Studies
- Tourism and Hospitality Business Management
- Front Office Operations
- Food and Beverages Services
- Kitchen Operations
- Training and Development for the Hospitality Industry
- Services Marketing and Customer Service
- Basic Accounting
- Events Management

Bachelor programme year 2

(Diploma in Hospitality Management)

- Hotel and Catering Law
- Accounting and Cost Control
- Managing Technology in the Hospitality Industry
- Human Resource Management
- Marketing in Hospitality and Tourism
- Operations Management
- Customer Relations Management
- Contemporary Issues in Tourism and Hospitality

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Bachelor programme year 3

(Higher Diploma in Hospitality Management)

- Strategic Management in the Hospitality Industry
- Strategic Marketing
- Hospitality Economics
- Organisational Behaviour in Hospitality Management
- Tourism and International Development
- Hospitality Facilities Management and Design
- Tourism Policy and Planning
- Technology in the Tourism and Hospitality Industry

Bachelor programme year 4

(UK BA) / Level 6)

- Managerial Communication
- Sustainability and Events Planning
- Research Methodology
- Healing Hotel Concept (research interest)
- Bar Management
- Spa Operations and Resort Management
- Managing Human Resources



Master programme year 2

(MSc in Hospitality Management + Specialisation)

- International Human Resource Management
- E-Tourism and Social Media
- International Marketing
- International Strategic Management and Leadership
- International Financial Risk Management
- Global Business Environment and Sustainability
- Entrepreneurial Leadership
- Advanced Research Methodology
- Master Thesis / Innovative Project

Master programme year 1

(Post Graduate Diploma in Hospitality Management)

- Hospitality Organisational Behaviour and Interpersonal Skills
- Hospitality Information Communication Technology
- Hospitality Human Resource Management
- Food & Beverage Leadership
- International Tourism Policy and Development
- Beverage Studies for Hospitality Managers
- Destination Management
- International Project Management

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Attending the Swiss Educational College shaped my academic and professional journey. The personalised academic support from highly accessible faculty members helped me navigate challenging coursework and excel academically.

Shashvat / MBA



MASTERS PROGRAMME

The double Master in Hospitality and Business Management programme at Swiss Educational College is a specialised business and hospitality-related Master's degree that covers an intensive two-semester curriculum and two intense industrial training sessions. This rigorous academic programme is based on the Master's degree requirements that cultivate strategic thought and quantitative skills, a combination essential in today's upper management positions.

Critical thinking and analytical ability are core to our philosophy, making our Master's Programme perfect for future hospitality professionals. The students will earn a Double Qualification after completing our Master's programme. Depending on their study interest, the students can choose their major for the double degree.

* Students receive a Swiss Educational College and UK framework qualification transcript and individual qualification for each year study. The minimum duration to complete the Master's programme is 1.5 years.

DIPLOMA IN CULINARY ARTS & INTERNATIONAL CUISINE

The Swiss Educational College (SEC) Diploma in Culinary Arts and International Cuisine is thoroughly structured to teach the fundamental and advanced concepts of culinary techniques and international cuisine. The curriculum covers essential areas such as the Brigade system, various cooking techniques, heat transfer, sanitation, safety, equipment usage and maintenance, menu knowledge, and professionalism.

Students will learn to apply food handling and preparation principles and gain hands-on experience in setting up, breaking down, and preparing menu items for a commercial kitchen. This comprehensive program equips students with the necessary skills and knowledge to excel in the culinary arts and thrive in a professional kitchen environment.

1st year

- Introduction to the Culinary Skills
- Culinary operations theory
- Food science and nutrition
- Cleaning and Hygiene Techniques
- Individual project
- Kitchen lab-I

2nd year

- Culinary operation for large events
- Sanitation and Microbiology
- Swiss gastronomy and arts
- Cuisine specialisation (Major)
- Capstone project
- Kitchen lab-II

“

I chose Switzerland because of its ranking in the Hospitality Industry. There is no other place better than Switzerland in hospitality.

CAO / Alumni

CAREER CENTRE

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Career Centre Plus equips our students across multiple disciplines to secure top career opportunities in the hospitality industry. By emphasising personal development, well-being, innovation, and entrepreneurial communication, we give our students the modern edge to distinguish themselves in a competitive job market.



SWISS EDUCATIONAL COLLEGE
HEAD OF CAREER CENTRE, MS CELIA DELI

Career development is a dynamic process of self-awareness, exploration, and informed decision-making that shapes an individual's professional journey. It involves identifying occupational opportunities that align with one's personality, skills, and interests to pursue meaningful career paths.

At Swiss Educational College, C4C+ plays a pivotal role in supporting students throughout this journey, beginning from their first day on campus and extending beyond graduation as they join our esteemed alumni network. The C4C+ model goes beyond traditional career planning by integrating essential elements of personal and professional development, including reflection, meditation, wellbeing, critical thinking, and personal branding. These vital aspects form the "plus" that enriches the standard framework of career support.

Our ongoing revitalisation projects ensure that the C4C+ framework continues to evolve, staying aligned with industry trends and student needs, reinforcing our commitment to nurturing not just careers, but confident, capable professionals.

Our Swiss Educational College Top 10 C4C+ Services include:

- 1.- Career Counselling: one-on-one assistance in all related career development areas
- 2.- Career Events: Hospitality business insights, global culture insights, seminars, workshops and training sessions by professionals in the business
- 3.- Career soft skills development, personal development programs and seminars
- 4.- Recruitment fair visits and conferences regarding career development
- 5.- A Personal Development package on arrival
- 6.- A Career Development reflective learning package, including seminars and small group workshops
- 7.- Access to the C4C+ Library and resources for any research subject at any time, 24/7
- 8.- Placement Programme in collaboration with International Organisations
- 9.- A Swiss Educational College CV photograph professionally taken.
- 10.- A CV and cover letter workshop and seminar to stand out from the crowd
- 11.- Online personal branding coaching and strengthening projects





SHARON CAO (ALUMNI)

What recommendations would you give to future you, when deciding to come to Switzerland with Swiss Educational College?

Switzerland will change the way you look at the world and Swiss Educational College will change the way you look at yourself.

Add any other positive points about Swiss Educational College and the culture it has developed since 2019 that you would like to share.

Although Swiss Educational College is not the first school I studied at I believe it is the only one focusing on students and giving them orientation in terms of their future. I feel I can go beyond my comfort zone and I made the right decision to come to Swiss Educational College, a place that can help build my career.

Tell us about the Career Centre and personal development workshops.

Career Centre is always there if I have any questions about the internship. I know Swiss Educational College has one workshop organized quite frequently and I would like to join to develop myself and learn new skills from other people and discuss a different topic. This is special because it creates a community for the student and encourages the student to share their thoughts and views to create personal branding.

What would you like to do in the future as a career or personal project?

I truly understand the orientation of my future career and, I would like to go into the business field and develop my brand via some projects not only for my benefit but it will be something bigger for society.

What courses did you study at Swiss Educational College?

I studied the Master of Business Administration in Hospitality Management where the combination of various subjects will be leading to my success in the future.



SHASHVAT / MBA

Tell us about Your professional/Internship experience. you gained at Swiss Educational College and how they influenced your career path? What did you like most?

My internships at the Swiss Educational College gave me practical experience and professional development opportunities, which helped me bridge the gap between theory and its application in the real world. I enjoyed applying classroom concepts to real-world scenarios, networking with industry professionals, and gaining clarity about my career goals. These experiences were invaluable in my professional growth and development.

What were the resources or advice from the college that were helpful?

Attending the Swiss Educational College shaped my academic and professional journey. The personalized academic support from highly accessible faculty members helped me navigate challenging coursework and excel academically. The career counselling services and internship opportunities provided invaluable hands-on experience in my field. The access to learning resources further enhanced my academic experience. Overall, the college prepared me for success in my career and equipped me with the skills and knowledge needed to thrive in today's competitive job market.

What are the personal qualities or skills that you developed during your studies?

My time at the Swiss Educational College has been transformative. It taught me resilience, teamwork, critical thinking, and leadership skills. The supportive learning environment and challenging curriculum gave me the tools and confidence to succeed academically and professionally.

Can you tell us more about your future job? Are you excited?

I'm pursuing my Master's in the hospitality industry and working as a Chef de Rang at Mandarin Oriental. My role involves creating exceptional dining experiences for guests, which requires personalized service and maintaining high food quality standards. My experience at Mandarin Oriental and academic pursuits at the Swiss Educational College has provided me with a unique opportunity for professional growth. I'm constantly learning and refining my skills, and I'm confident I'm laying the foundation for a successful career in the hospitality industry.



What can you tell us about the internship you attended in our school?

As I am doing my 1st internship in Post Hotel it is really good, especially the colleagues and environment, lot of things to learn and grow up building up from scratch. As I already did an internship in India there is nothing new for me the only thing is that you are working with people from various cultural backgrounds.

Would you recommend it?

Yes, I would recommend this experience to others, but it's important to be prepared. While working here may seem doable and easy during the summer, it can be quite challenging. I believe this place is not suitable for everyone due to the demands it presents.

What can you tell us about your journey to Switzerland in terms of integration and cultural differences?

I feel fortunate because people here are generally very friendly. As an open-minded person, I've embraced the cultural differences and just gone with the flow. When I first arrived and ventured beyond the college campus, I experienced some stares as if I were from another world, which was initially unsettling. However, I've adapted over time. Language has been a significant hurdle, especially with older people who may not readily accept those who speak English. I'm dedicated to improving both my English and German language skills to navigate this challenge.

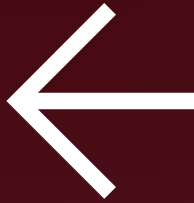
How did the school get involved with your accommodation here to make it easier for you?

Honestly, I didn't seek assistance from the college for accommodation, as my employer provided it, and I feel fortunate for this arrangement. I've heard from other students about their struggles with accommodation, food, and other aspects, and it makes me appreciate my situation even more.

What program are you currently enrolled in and what were the pluses of choosing it?

I enrolled in a master's in hospitality because I already did my graduation in Hotel management, and I just wanted to make my profile stronger with some experience through internships to get a job internationally.

REQUIREMENTS & PROCEDURES



The Swiss Educational College (SEC) Diploma in Culinary Arts and International Cuisine is conscientiously structured to impart fundamental and advanced concepts of culinary techniques and international cuisine. The curriculum covers critical areas, including the Brigade system, cooking techniques, heat transfer, sanitation, safety, equipment usage and maintenance, menu knowledge, and professionalism.

Students will learn to apply principles of food handling and preparation. They will gain hands-on experience setting up, breaking down, and preparing menu items in a commercial kitchen environment. This comprehensive program ensures that graduates are well-equipped with the essential skills and knowledge to excel in the culinary arts.

Diploma in Culinary Arts and International Cuisine (2 years) /Admission Requirements:

- Age Requirement: Students must be a minimum of 17 years of age.
- Educational Background: Students must have completed Secondary School (10 years of school education) or have taken the final exam.
- Motivation and Interest: Applicants should demonstrate a strong motivation and interest in the hospitality industry.
- English Proficiency: An overall band score of 6.0* IELTS or equivalent is required.
- Application Form: A completed enrollment application form is required (available at our regional offices and on our website).
- Documentation: Proof of successful completion of primary education and fulfilment of the above requirements must be provided.

Note: Students not meeting the English proficiency requirement can enrol in our Intensive English Course for three months before proceeding to their primary program. Please contact our academic office for more information. Students are required to take the SEC English Placement Test before being offered the Intensive English Course.

Dual Bachelor programme (4 years) / Admission Requirements:

- Students must be at least 18 years of age and have completed High School (12 years of school education) or taken the Final Exam
- Strong motivation and interest in the hospitality industry.
- English efficiency with a 6.0 overall band score in IELTS academic.
- Completed enrollment application form (available in regional offices and on our website).
- For direct entry into the 2nd or 3rd year, students must submit proof of the successful completion of prior education and fulfilment of the above requirements.

Note: Students must meet the English proficiency requirement to enrol in our Intensive English Course. Please contact the academic office for further information.

Dual Master Program (1.5 - 2 years) / Admission Requirements:

- Students must be a minimum of 18 years of age and have completed a Bachelor's Degree or equivalent from a recognized institution.
- Strong motivation and interest in the hospitality industry.
- Completed an enrollment application form (available in regional offices and on the website).
- English efficiency with 6.0* overall score in IELTS academic or equivalent in TOEIC, TOEFL.
- For direct entry into the final year of our Master's programme, students must submit proof of the successful completion of prior education and fulfilment of the above requirements.
- We also accept students from other academic and professional backgrounds if they are able to justify their study track change and show genuine interest in the Hospitality and Business sector.

ADDITIONAL INFORMATION

- We also accept students from other academic and professional backgrounds if they can justify their change in study track and demonstrate a genuine interest in the Hospitality and Business sectors.
- For further admission queries, please do not hesitate to contact our academic office directly at info@swissedcol.ch or your local agents. You can also call or fax us at your convenience.

INTAKE INFORMATION

- Swiss Educational College offers four intakes over two semesters each year. Students can apply for any of these four intakes according to their preparation and admission assessments.
- Students are encouraged to apply at least three months before the intake start date.
- Our intakes are as follows: January, April, July, and October.



CAREER CENTRE TRIP TO KKL LUZERN

PROFESSIONAL DEVELOPMENT COURSES

Swiss Educational College offers and organises various world-class professional development courses in partnership with several leading hospitality organisations. These courses are designed to enhance knowledge and skills in Business, Hospitality, and Education. Among the prestigious certifications available are the Certified Hotel Industry Analytics (CHIA), Certified Guest Service Gold Professional (CGSP), Certified Hospitality Educator (CHE), and Hospitality Professional Certificate (HPC). These programs provide our students with valuable professional development opportunities, enriching their qualifications and experiences within the industry.



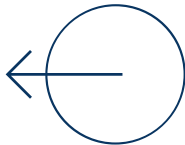
FEES



We take great pride in maintaining a fair and transparent policy when determining tuition fees for our students across different course levels. While we ensure that cost fragmentation does not compromise the quality of our education, we also recognise the need to consider the global financial landscape to support potential hospitality learners worldwide.

To this end, we offer scholarships deducted from our regular fees to assist students from countries affected by the global financial recession. Furthermore, we carefully evaluate the academic achievements of our prospective students and provide scholarships to those who meet the qualifying criteria. This approach allows us to support and empower students who demonstrate both need and merit, ensuring that financial barriers do not hinder access to quality education.

Breakdown of fees in CHF	Year 1		Year 2		Total
	Sem 1	Sem 2	Sem 3	Sem 4	
	Theory	Internship	Theory	Internship	
Compulsory expenses					
Tuition fees	15660		11660		27320
Academic support	3340		3340		6280
Health and accident insurance	1000		1000		2400
Total learning experience	20000		16000		36000
Food & Beverage	1900				1900
Standard Accommodation	2100				2100
Deposit	500				500
Total compulsory living experience	4500				4500
TOTAL	24500		16000		40500
Optional					
Food & Beverage			1900		1900
Standard Accommodation			2100		2100
Total optional living experience			4000		4000



MASTER PROGRAMME



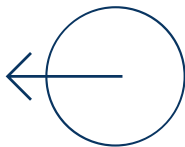
Breakdown of fees in CHF	Year 1		Year 2		Total
	Sem 1	Sem 2	Sem 3	Sem 4	
	Theory	Internship	Theory	Internship	
Compulsory expenses					
Tuition fees	15660		11660		27320
Academic support	3340		3340		6280
Health and accident insurance	1000		1000		2400
Total learning experience	20000		16000		36000
Food & Beverage	1900				1900
Standard Accommodation	2100				2100
Deposit	500				500
Total compulsory living experience	4500				4500
TOTAL	24500		16000		40500
Optional					
Food & Beverage	1900				1900
Standard Accommodation	2100				2100
Total optional living experience	4000				4000



CULINARY ARTS & INTERNATIONAL CUISINE

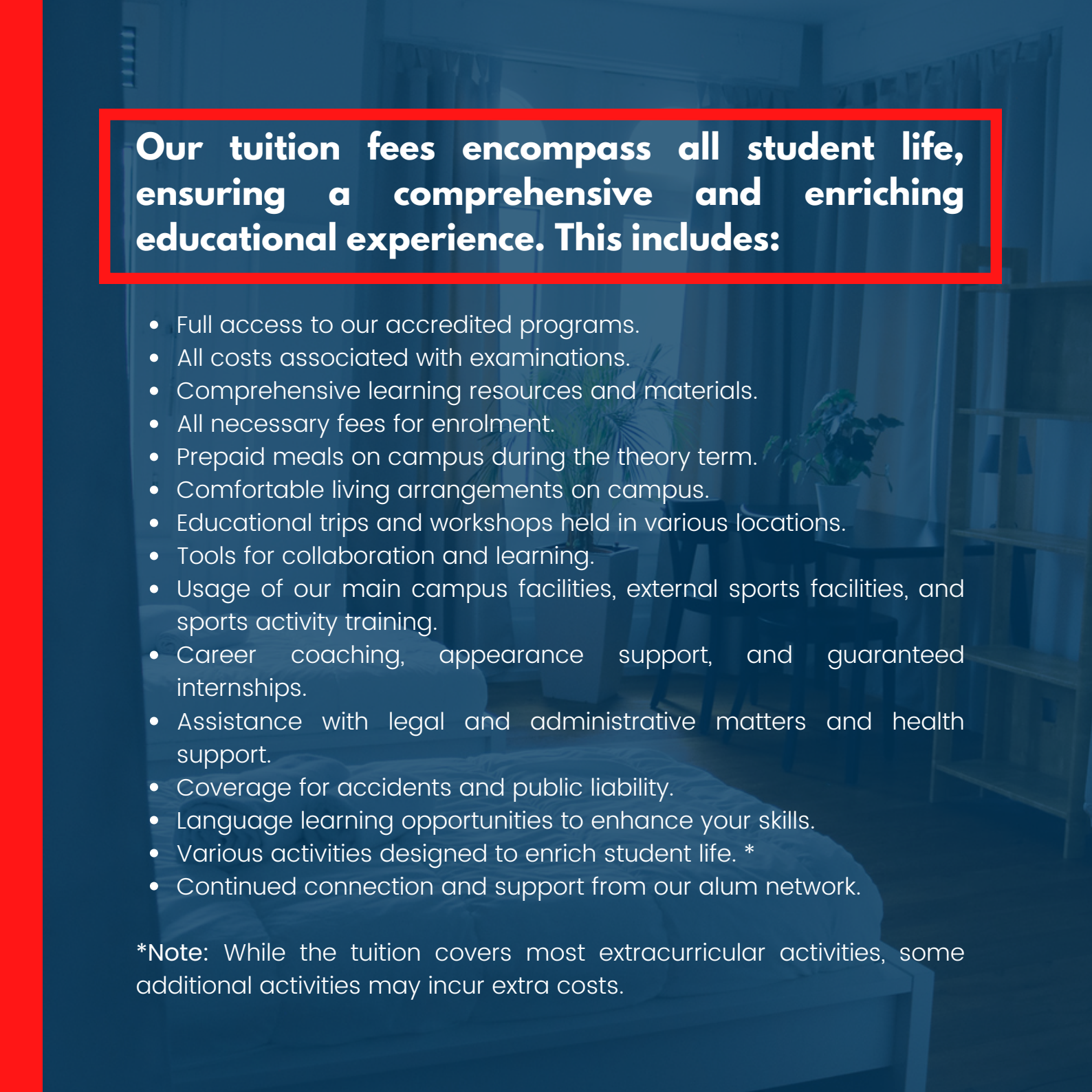


Breakdown of fees in CHF	Year 1		Year 2		Year 3		Year 4		Total
	Sem 1	Sem 2	Sem 3	Sem 4	Sem 5	Sem 6	Sem 7	Sem 8	
	Theory	Internship	Theory	Internship	Theory	Internship	Theory	Internship	
Compulsory expenses									
Tuition fees	15660		9660		9660		9660		44640
Academic support	3340		3340		3340		3340		12560
Health and accident insurance	1000		1000		1000		1000		4800
Total learning experience	20000		14000		14000		14000		62000
Food & Beverage	1900								1900
Standard Accommodation	2100								2100
Deposit	500								500
Total compulsory living experience	4500								4500
TOTAL	24500		14000		14000		14000		66500
Optional									
Food & Beverage			1900		1900		1900		5700
Standard Accommodation			2100		2100		2100		6300
Total optional living experience			4000		4000		4000		12000



**BACHELOR
PROGRAMME**

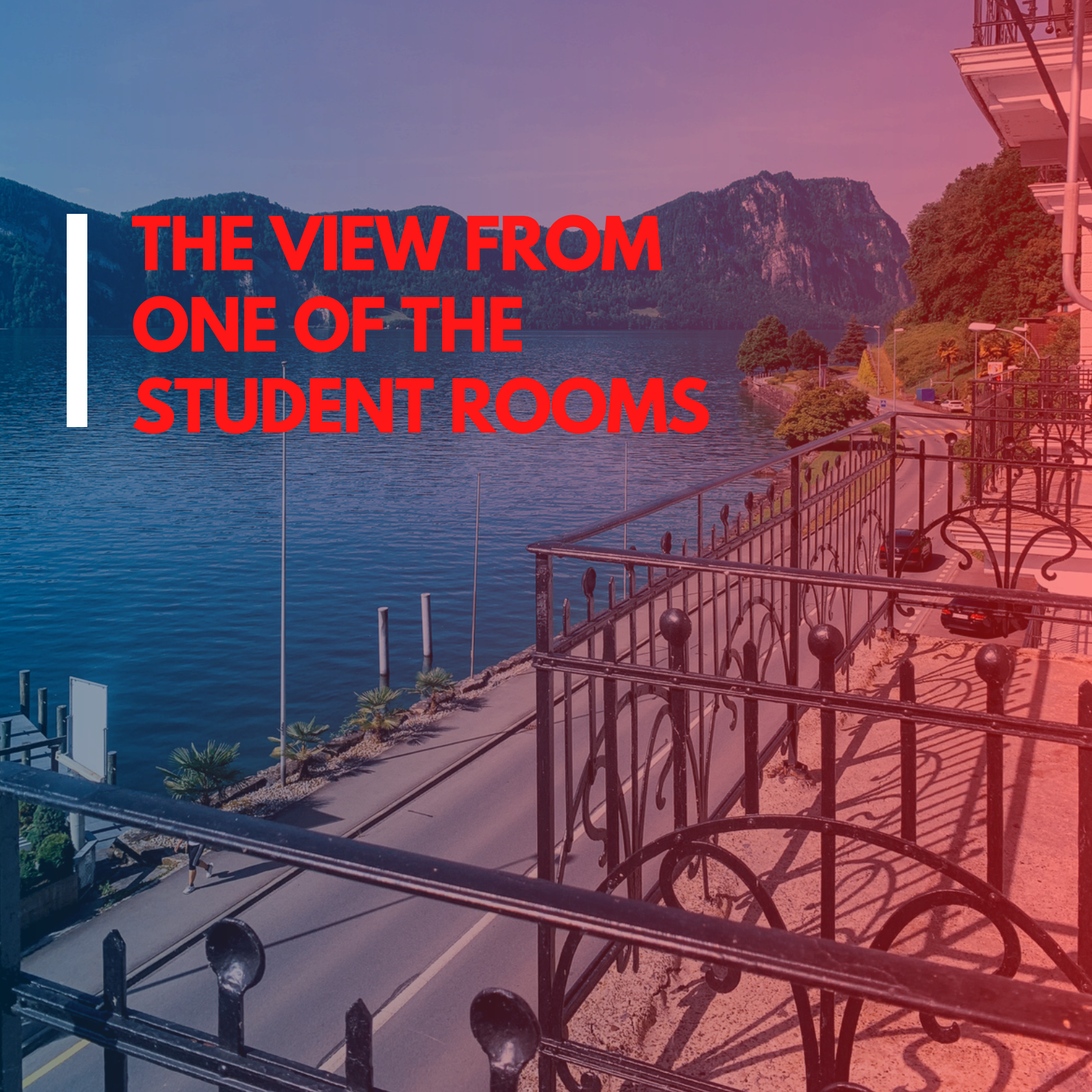


The background of the slide is a photograph of a modern, minimalist room. It features a bed with a white headboard and a blue blanket, a desk with a chair, and a bookshelf. The room is decorated with a potted plant and a string of lights. The image is overlaid with a semi-transparent blue filter.

Our tuition fees encompass all student life, ensuring a comprehensive and enriching educational experience. This includes:

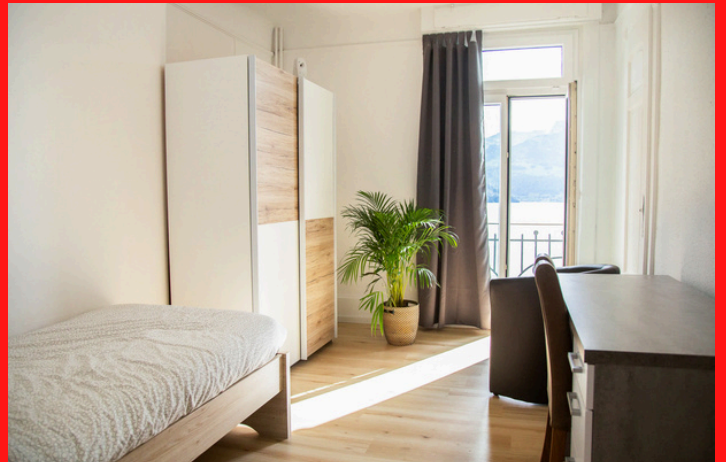
- Full access to our accredited programs.
- All costs associated with examinations.
- Comprehensive learning resources and materials.
- All necessary fees for enrolment.
- Prepaid meals on campus during the theory term.
- Comfortable living arrangements on campus.
- Educational trips and workshops held in various locations.
- Tools for collaboration and learning.
- Usage of our main campus facilities, external sports facilities, and sports activity training.
- Career coaching, appearance support, and guaranteed internships.
- Assistance with legal and administrative matters and health support.
- Coverage for accidents and public liability.
- Language learning opportunities to enhance your skills.
- Various activities designed to enrich student life. *
- Continued connection and support from our alum network.

***Note:** While the tuition covers most extracurricular activities, some additional activities may incur extra costs.

A scenic view from a balcony overlooking a lake and mountains. The balcony has a black wrought-iron railing. In the foreground, a paved path runs along the water's edge. A person is walking on the path. In the background, a large, steep mountain rises from the water. The sky is clear and blue. The text "THE VIEW FROM ONE OF THE STUDENT ROOMS" is overlaid in red on the left side of the image.

THE VIEW FROM ONE OF THE STUDENT ROOMS







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SCHWEIZERHOF HOTEL

Trip was organised by Career Centre



EVENTS & DAILY LIFE

**INTERNATIONAL
MENU!**



**WE MAKE SURE
YOU STILL HAVE
HOME TASTE**

**WE EMBRACE &
NURTURE YOUR
CULTURE**



**WE MEET
INDUSTRY
PROFESSIONALS**



**GOING TO THE
TOP INDUSTRY
COMPANIES**



**AND MAKE SURE
WE HAVE FUN
TOO!**





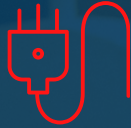




Join @swissedcol Social Media Channels to follow our daily life!



**WHAT TO
PACK?**



Electronics:

Electrical plug adapters for Swiss outlets.
Hairdryers, electric razors/ clippers.
Phone and electronic chargers.

Swiss Educational College provides a period of study time with the computer for students with a Double Degree education. If the student wishes to use their devices this is acceptable.

* The Computer supporting the modern education system at Swiss Educational College while on campus and will be returned at the end of campus studies.



Personal items:

Bathrobe and bath sandals
Towels
Study items such as pens, highlighters, etc.
Grooming kit: lint brush and mini sewing kit
Your personal hygiene (or it can be purchased here).



Clothes:

Outdoor:

A water-resistant coat is compatible with your school uniform or business suit.

Umbrella

Warm winter coat (if it's possibly compatible with your business look).

Warm shoes/hiking shoes (also available to purchase here).

Casual

Sportswear

Pyjamas, slippers (not flip-flops), etc.

Evening wear for parties or going out.

Casual wear: T-shirts, jeans, shorts, jumpers.

Business

3-5 Dress/ Shirts (white)

V-neck sweaters or turtlenecks

Silk Scarfs

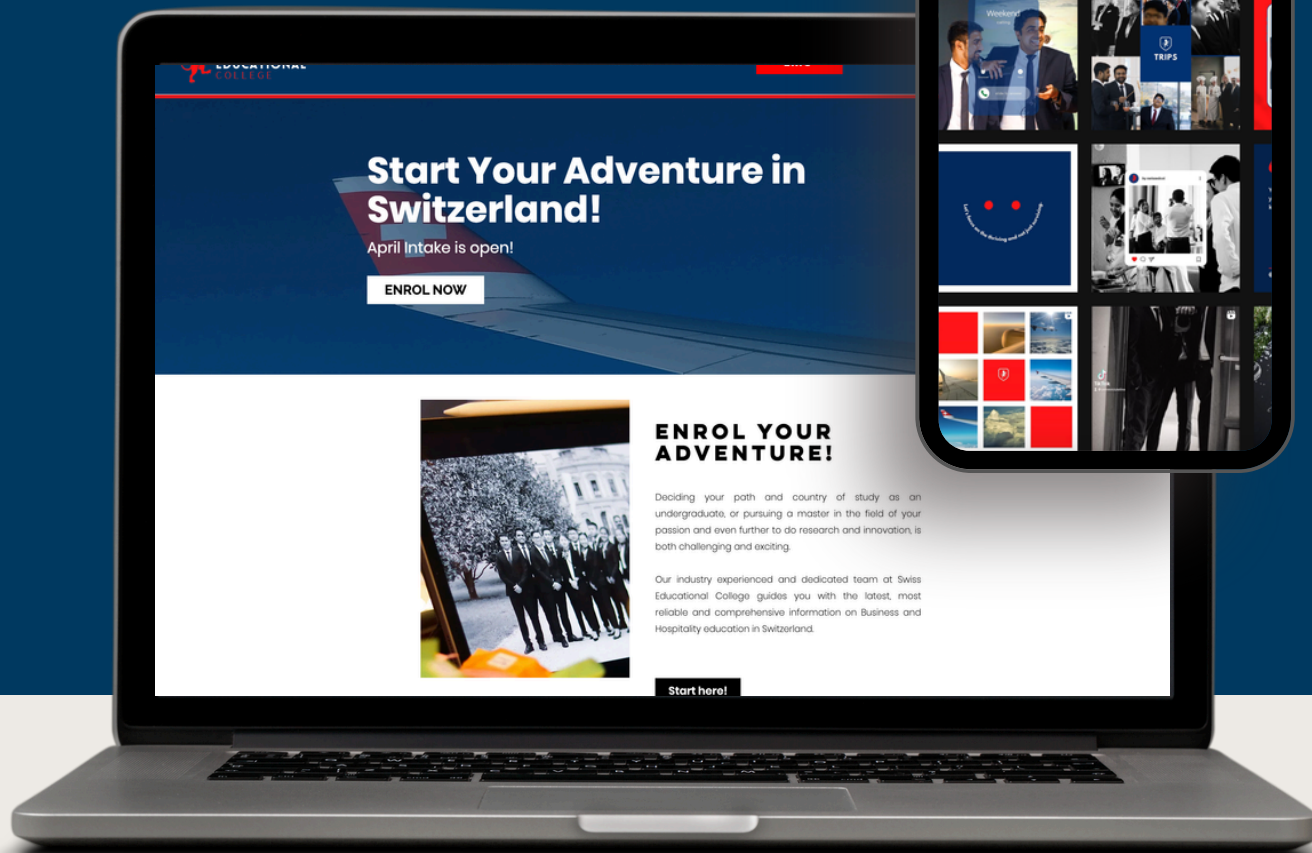
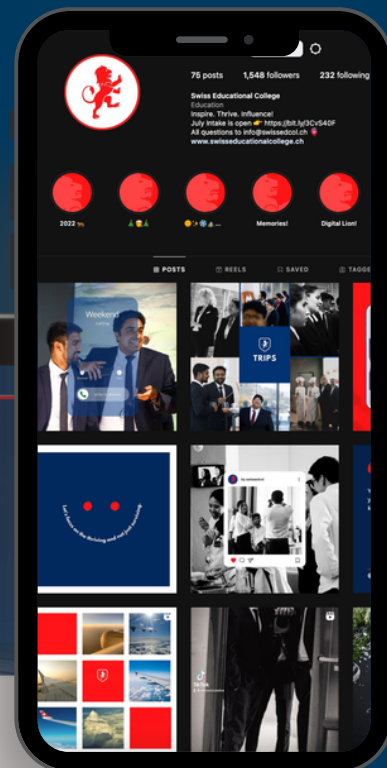
Comfortable business shoes (black/brown)

Small heel shoes.

Black socks/tights

OUR CHANNELS

@swissedcol



www.swisseducationalcollege.ch



Contact Us



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Kantonsstrasse 85
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6353 Weggis
Switzerland.



ARRIVING TO SWISS EDUCATIONAL COLLEGE!

The nearest airport to Swiss Educational College is Zurich International Airport. We don't recommend taking a taxi from the airport as taxi services in Switzerland are expensive. But don't worry, Switzerland has a very efficient, reliable and punctual public transport system. On your arrival at Zurich Airport, you can go directly from the plane to its train station located inside the airport. When You will be planning your trips to Switzerland we recommend you view the SBB (Swiss Federal Railways) online portal or download the SBB Mobile App to check for your connections (available in English). Do not hesitate to ask any questions in the train station - SBB staff are friendly, very helpful and speak English.

To reach your travel destination, the Swiss Educational College, we recommend you use the following connections.

Arriving by Car:

SEC campus address is: Kantonsstrasse 85, 6353 Weggis. If you are not sure about how to get here, please contact by + 41 41 391 07 07 or simply use the navigation system.

If you need more information regarding the arrival, please do not hesitate to write us: info@swissedcol.ch

Zurich Airport Train Station - Zurich Flughafen, Bahnhof

Travel by train, direction Lucerne

Lucerne Train Station - Luzern, Bahnhof

Travel by train, direction Brunnen or Direction St. Gallen

Kussnacht am Rigi Train Station - Kussnacht am Rigi, Bahnhof

Travel by bus N502, direction Schwyz

Weggis, Swiss Educational College - Weggis, Lutzelnau



**SEE YOU ON
CAMPUS!**

ADVENTURE

STUDYING IN SWITZERLAND



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