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Switzerland's stony

road to learning

to state whether a foreign diploma is Training in the hotel and restaurant industry the equivalent of our vocational certificate.

Would your task be simplified by an agreement with the EU?
That would depend on the number of people going to and fro. Even if we did have an agreement by which, for example, diplomas issued by specialised universities were recognised mutually, there would probably still have to be an authority of some kind to confirm that a specific diploma was one included in the agreement.

I would like to close with a personal question. How has the Swiss educa-tional landscape changed since you left school?

Education and training changes more quickly nowadays, and innovations are taken up with much less resistance. In addition, the flood of information and the dition, the flood of information and the stimulus that this gives to students at all levels is now almost overwhelming. The danger of superficiality resulting from it can be countered only by the realisation that education and training is a matter of building blocks and that there is no such thing as completed training. The idea that one's training must be continually kept up to date throughout one's life is increasingly a part of education policy. But this does not mean that everybody lives according to it.

Interview: René Lenzin

Reform needed despite world renown

Its specialised gastronomy and hotel schools enjoy a high reputation worldwide, although foreign establish-ments are catching up.

Still today "Lausanne" is a magic word for hoteliers. All over the world the doors of hotel manage-ment open almost automatically to gra-duates of the "Ecole hôtelière de Lau-sanne". The list of alumni of the Lau-sanne school, which was set up by the

Andreas Netzle*

Swiss Hotel Association, is equivalent to a who's who of the world's hoteliers. César Ritz, the founder of the modern high-quality hotel trade, was from Switzerland, as was the term "palace" which hotel pioneer Badrutt introduced in 1896 as the name of his first luxury hotel in St. Moritz.

About 1,200 students leave the 11 leading hotel training schools grouped

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in the Swiss Hotel Schools Association in the Swiss Hotel Schools Association with diplomas every year. A large proportion of these come from foreign countries where it is particularly the practice-based training and excellent instruction in everything concerning eating and drinking which is so highly appreciated. It is true that specialised hotel schools worldwide have made great progress and are catching up fast, but, particularly in English-speaking countries and Asia, they provide mainly theoretical training through their col-

For its part Switzerland will in future fer specialised university courses in

Practice-based training in eating and drinking matters, a special feature of the Swiss hotel industrie, is increasingly exported abroad. (Photo: Keystone)

resaurant and note: Infrage-ment with a view to strength-ening its attraction to top cehelons. From summer 1997, these will be held at new "centres of competence" in Lausanne and Lucerne. At present the Swiss Hotel As-sociation is the only organi-sation in the only organi-sation in the country to run a sation in the country to run a "business seminar" for hotels and restaurants.

The new vocational certificates

Switzerland's base and further training system for hotels and restaurants is different from those of other countries, as is the case with most professions. Students are trained to cook, to become qualified in hotel management, service and gastronomy and, the latest advance, to be hotel office staff through interactional specialised courses or school hotels. Since 1995 a pilot project, known as "Gastrofutura", has been trying to adapt traditional vocational training to modern needs by introducing interdisciplinary and cross-sectoral thinking. Switzerland's base and furt-

ral thinking.
Following base training it is possible to obtain a federal is possible to obtain a federal specialised certificate by pursuing further training courses. About one-sixth of some 6,000 apprentices who finish each year choose this option. It is then possible either to undergo yet more training in the specialised schools or follow other

A study on education policy

Education in Switzerland

Education in Switzerland

Switzerland has no uniform education system. Mirroring the political construction of the country it is a complicated mix of schools dependent on cantonal education directorates. This can create problems when parents move from one place to another. The education system is made up of primary schools, secondary schools, higher secondary schools, schools, higher secondary schools, schools, universities and soon specialised universities. The precise name and function of each type of school objected on the carbon and the linguistic region, as does the number of the carbon and the linguistic region, as does the number of compulsory school years.

If yelden is regulate an accontrol the school and university systems regulate an accontrol to such a school with those participating in adult generation ourses, we arrive at a somewhat remarkable figure: more than a quarter of the population is errolled in some sort of educational programme.

Compared with the countries surrounding us Switzer.

gramme.

Compared with the countries surrounding us, Switzerland starts compulsory schooling late, in most cases at the
age of seven. There are longer hours per week (up to 40)
and more weeks in the school year – and the duration is
eight or nine years. School schedules have not changed
greatly since the primary schools were set up in the 19th
century, and little account is taken of the changed work and
leisure patterns of parents.

Decision on a child's future must be made relatively early, usually before the end of compulsory schooling, i.e. before his or her 16th birthday. But attendance at university does not usually start before he age of twenty, and university education lasts longer than elsewhere in Europe. Swiss schools are selective to a high degree. Weak performers are separated from other pupils early, and it is rarely possible to catch up at a later date. Some 17% of pupils in any given year will reach university level. Vocational training, which is the road taken by most school-children, is mainly in the hands of private enterprises. Practically all the 3,000 or so municipalities in Switzer-land have a school of some kind or another. This efficient and widespread education network accounts for about 20% of public budgets – at the federal, cantonal and municipal levels. The expenditure tiem reducation and necesarch in the federal budget, taken together with federal spending on universities, amounts to Sft. 14.5 billion, which puts it above both 'social security' and 'health care'. The social status of teachers is high, and this is reflected in material terms: the average salary of Swiss teachers is amongst the highest in the world.

Information source: "Switzerland from the Inside", published by Scalo Verlag, Zurich, 1992. Available in French, German, Italian English and Spanish.



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courses which lead to the higher specialised examination. Today about 200 head chefs, maîtres d'hôtel, general managers, reception heads and – a new departure – head housekeepers in the hotel trade receive a federal diploma each year.

With the introduction of the specialised universities, two types of vocational university entrance certificate for the hotel and restaurant trade are being brought in, one for management and one for the technical side. This will give apprentices an opportunity of advancing towards a specialised university degree in the same way as those taking the traditional university entrance certificate.

Know-how for export

This carefully structured education and training system certainly fulfils all the requirements for a very high quality product. But whether it can survive in the global competitive struggle taking place in the training market is by no means sure, according to Manfred Ruch, who is responsible for base and further training at the Swiss Hotel Association. Finance is his main worry. The

cost of tuition is higher in Switzerland than anywhere else. For a semester at a specialised hotel school in Switzerland a student must pay between Sfr. 10,000.— and Sfr. 15,000.—, and this does not include the cost of board and lodging.

In consequence, the professional associations have started to export their experience in the field of further training. Management contracts have been concluded with establishments in Adelaide, Australia (the Swiss Hotel Association) and in South Africa (Gastrosuisse) in the hope of filling foreign classrooms by calling upon the high reputation of Swiss gastronomy. However, this will also mean indirect competition for the schools in Switzerland, some of whose courses are in English and specially targeted at foreign students.

A future-oriented education and training market has also grown up very quickly in eastern Europe, and most of the hotels there are staffed by west Europeans. As in tourism, Switzerland will be forced, here too, to counter low-cost competition with high quality and a carefully worked out price/performance ratio.

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