



Gault & Millau



MICHELIN STAR



RELAIS &
CHATEAUX

Prepare for an
unforgettable
luxury experience

Gstaad



The world of
Décotterd



Zurich

Discover high-end
Swiss producers



Pastry
MasterClass



UNESCO World
Heritage Vineyard



Champagne
tasting



Meet a World
Champion
sommelier

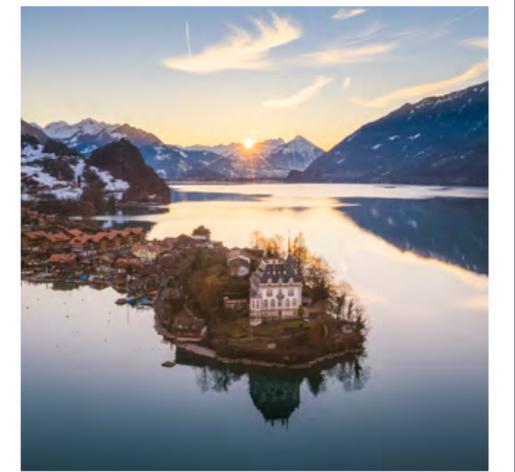


Caviar
tasting

Cognac Louis
XIII tasting



Luxury Wellness
Experience



The luxury adventure of a lifetime

For six decades, Glion has been synonymous with luxury hospitality. Now we've distilled our luxury *savoir-faire* into a uniquely immersive adventure for first semester Bachelor students.

Across two extraordinary weeks, you will discover the knowledge and craftsmanship that go into the most authentic luxury experiences. You will taste fine wine and food, stay at 5-star hotels in world-famous resorts, enjoy a premium spa & wellness experience, plus much more. All in the company of influential experts who will help you to understand the evolving demands of today's luxury clientele.

Caviar, Champagne, truffles, Cognac – only the very finest products are included in your gourmet experience. You will also have the opportunity to meet Stéphane Décotterd, a rising star in Swiss gastronomy, learning more about his culinary philosophy before enjoying a fine dining experience at his signature Michelin-star restaurant overlooking the Montreux Riviera.

By the conclusion of this MasterClass, you will have opened your eyes – and taste buds – to true luxury; creating memories that will last a lifetime and building an appreciation of the finer things that will give you the confidence to aim higher when it comes to your future career.



MasterClass highlights

Get ahead of trends in gastronomy

Across two immersive and energizing weeks, you will experience a packed program that explores modern, sustainable approaches to hospitality and gastronomy, as selected by award-winning chef Stéphane Décotterd.



Discover the best of Switzerland

Your Swiss adventure takes in a host of iconic locations. You will visit Gstaad and other resorts, while also having the opportunity to see behind the scenes at several of the country's most famous and historic palace hotels.



Expand your culinary knowledge & skills

From your base on Glion campus, you will build your culinary knowledge and skills in the company of our expert chefs. Included in your program is a pastry workshop hosted by Yannick Geller, in which you'll create fine chocolate and other delicacies.



Fine dining experiences

The program also features outstanding fine dining experiences. You will enjoy a gastronomic lunch made with local products at the 1-star Michelin Restaurant Stéphane Décotterd and in Zürich you will dine at a 1-star Michelin restaurant.

Sample world-class products

We have partnered with the pick of Switzerland's world-class producers to deliver an outstanding program of food and beverage discovery visits. You will even have the opportunity to hunt for truffles in a forest – with the promise of lunch showcasing this rare delicacy even if your own search is unsuccessful!



Discover the luxury approach to wellness

Staying in a delightful resort, you will sample a 5-star approach to spa & wellness, one of the fastest-growing areas of luxury tourism. Prepare to be stimulated in mind and body!



Drinks of class & quality

Few other drinks embody luxury like Champagne and Cognac. Your MasterClass brings these two iconic beverages to life, with an opportunity to taste some of the finest brands in the world.



Your safety is our priority

For your safety and security, you will have dedicated transportation facilities throughout the two weeks of the MasterClass. When you are off campus, our MasterClass Coordinators will be present with you at all times.

Your MasterClass in Luxury Gastronomy & Hospitality program details*: week 1

Monday

- Introduction to the MasterClass, with presentation by Paolo Basso, Best Sommelier of the World 2013.
- Visit to Domaine de Daley, a leading winemaker in Vaud canton (one of Switzerland's most important wine regions) and a UNESCO World Heritage Vineyard. Includes wine tasting.

Tuesday

- Tasting of exceptional wines with Paolo Basso, Best Sommelier of the World 2013.
- Lunch in Glion.
- The World of Caviars: exclusive presentation and tasting by Caviar House–Prunier.

Wednesday

- Trip to an exclusive resort, with program centered on luxury wellness.
- Visit to a 5-star hotel and spa, showcasing the historical charm of times past.
- Overnight stay at 5-star hotel including dinner.

Thursday

- Visit continues with breakfast at 5-star hotel and spa.
- Luxury Wellness and Spa Experience.
- Return to Glion.

Friday

- Truffle Discovery – learn how to search for truffles before enjoying 3-course lunch showcasing truffle-based dishes.

Saturday

- Depart for Gstaad on GoldenPass scenic train.
- Discover Gstaad - an upscale resort with a classically Swiss atmosphere.
- Exclusive presentation on resort management, plus lunch and activity in Gstaad.
- Return to Glion.

Sunday

- Visit to Zurich - discover the city's gastronomic scene through a Luxury and Gastronomic Challenge.
- Dinner at Hiltl, the oldest vegetarian restaurant in the world.
- Overnight stay in Zurich.

**Itinerary subject to change.*



Immerse yourself in the world of luxury...



Your MasterClass in Luxury Gastronomy & Hospitality program details*: week 2

Monday

- Visit to an exclusive 5-star hotel in Zurich, including a lunch experience in the hotel.
- Overnight stay in Zurich.

Tuesday

- Your Zurich experience continues with another visit to a 5-star hotel.
- Lunch in a 1-star Michelin restaurant.
- Return to Glion.

Wednesday

- Introduction to Relais & Château offering hospitality in unique places.
- You will be divided into 2 groups:
 - Group A will enjoy a fine dining experience at Michelin-star Restaurant Stéphane Décotterd.
 - Group B will participate in a workshop and will have the opportunity to create fine chocolate.

Thursday

- Introduction to the philosophy of Chef Décotterd.
- You will be divided into 2 groups:
 - Group A will participate in a workshop and will have the opportunity to create fine chocolate.
 - Group B will enjoy a fine dining experience at Michelin-star Restaurant Stéphane Décotterd.

Friday

- Immersion into the world of Cognac: discover the prestigious Louis XIII with a professional expert from the field and tasting session.
- Mastery of the World of Champagnes.
- MasterClass certificates, with celebratory cocktail.

**Itinerary subject to change.*



Awaken your senses and treasure magical moments...



**GLION INSTITUTE OF HIGHER EDUCATION
GLION CAMPUS**

Route de Glion 111
1823 Glion sur Montreux
Switzerland



Gault & Millau



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RELAIS &
CHATEAUX

60 YEARS OF
EXCELLENCE
EST. 1962
