

Academic regulations for the CAS course in The Science and Art of Chocolate

An appendix to the General Academic Regulations for the DAS and CAS courses at the Zurich University of Applied Sciences (ZHAW)

Disclaimer

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Original German version dated 2nd October 2020

The Director,

based on the General Study Regulations for Diploma and Certificate Programmes at the ZHAW Zurich University of Applied Sciences,

decides:

1. Scope

As a supplement to the General Academic Regulations for the Diploma of Advanced Studies (DAS) and Certificate of Advanced Studies (CAS) courses at the Zurich University of Applied Sciences (ZHAW), this appendix regulates the CAS in The Science and Art of Chocolate offered by the School of Life Sciences and Facility Management.

2. Fees

The fees for the certificate course in The Science and Art of Chocolate are specified in the registration materials.

3. Admissions

3.1 Admission requirements for applicants with a tertiary degree

Admission to the course requires the following:

- Graduation (diploma, licentiate, bachelor's or master's degree) from a state-recognised university of applied sciences or a previously recognised equivalent school.

The following requirements must also be met:

- Applicants must demonstrate at least 2 years of qualified professional experience at the time of application. This experience should be directly related to the food industry (particularly within the chocolate and confectionery sectors), be drawn from relevant fields such as agricultural or food-related environmental sectors, as well as other food-related industries such as hospitality, tourism or health.

3.2 Admission requirements for applicants without a tertiary degree

Admission to the course requires one of the following:

- A qualification in higher vocational education and training (Tertiary B) such as the federal professional diploma examination (Berufsprüfung, BP) or the advanced federal diploma of higher education (HFP).
- A diploma from a higher technical college (Höhere Fachschule, HF). In exceptional cases, applicants without these qualifications may be admitted if they can provide alternative evidence demonstrating their ability to successfully participate.

The following professional experience is also required:

- At the time of application, applicants must have at least 3 years of qualified professional experience in the food industry, ideally in the chocolate/confectionery sector, or in the agricultural or food-related environmental sector, as well as other food-related sectors such as the hospitality industry, tourism or relevant fields within healthcare.

3.3 Admission interview

Applicants without a tertiary degree must successfully complete an admissions interview. The following aspects are assessed:

- Evaluation of relevant technical and methodological competencies.
- Discussion of the applicant's motivation for undertaking the course in relation to their professional background to date and future career goals.

These criteria are assessed by the programme director. An exemption from the admission interview may be granted if the applicant has already satisfied the above criteria in a comparable admissions interview at the ZHAW. The programme director also reserves the right to request references.

3.4 Admission decisions

The programme director is responsible for the final decision regarding admission.

4. Duration and mode of study

The programme is worth 12 credits and is delivered as a part-time course designed for working professionals.

5. Recognition of prior learning

Previously acquired knowledge from other institutions or contexts may be recognised for up to four years from the date it was obtained.

When recognising prior learning from ZHAW continuing education programmes, the credited achievement will be transferred with a 'pass' grade.

6. Module plan and module evaluation

Module title	Module type	Module evaluation	Number of credits
Production	compulsory	pass/fail	2
Composition	compulsory	pass/fail	6
Sensory Evaluation	compulsory	pass/fail	2
Final thesis (certificate paper)	compulsory	pass/fail	2

7. Grading (evaluation)

Modules and assessed work are graded on a pass/fail basis.

8. Obtaining a new module grade

Assessed tasks can be repeated once.

9. Attendance requirement

Participants are required to attend at least 80% of the course to successfully complete the certificate programme.

10. Module registration

Registration for a module automatically includes registration for all associated assessments, and participants are required to complete these tasks.

11. Expert assessors

Oral examinations are conducted in the presence of an expert assessor. Grades are awarded by mutual agreement between the assessor and the examining lecturer. If no agreement can be reached, the examining lecturer will make the final decision.

The programme director may appoint expert assessors to evaluate additional examinations or work and is responsible for defining their responsibilities.

12. Final thesis

Participants are eligible to begin the final thesis once they have earned a minimum of 10 ECTS. Further details are provided in the module description.

13. Certification

The programme is considered to have been successfully completed when the attendance requirement is met, all modules and the final thesis have been passed and at least 12 ECTS have been earned.

14. Final evaluation

Final assessment includes a descriptive evaluation. The overall qualification is graded as either 'pass' or 'fail'.

15. Certificate

Upon successful completion of the course, participants are awarded the 'Certificate of Advanced Studies in The Science and Art of Chocolate' by the ZHAW.

16. Final provisions

These academic regulations effective from 1st July, 2025.

17. Regulation documentation

17.1 Regulation metadata

Subject	Contents
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Place of publication	Public

17.2 Regulation version history

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1.0.1	-	-	-	Englische Übersetzung, 08.09.2025