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Director of Marketing & Admission

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Head of Communication & External Affairs

MR. GARRY ANDERSON, Head of Housing

MR. DIETER GALLIKER,
International Placement Manager

DCT'S FACULTY MEMBERS

DCT has a highly qualified and motivated faculty who have the knowledge and the enthusiasm to instruct, guide, and help you to develop the highest standards essential for your success in the culinary arts or hotel and tourism management.

DCT academic staff have both academic qualification and related industry experience. DCT technical and professional staff are highly qualified and have extensive international experience in the hotel and restaurant fields, holding certifications appropriate for Europe's top professional Chefs and Maitre d'Hôtels. All members of DCT's instructional staff have substantial training and experience in teaching.

Listed below are the current members of DCT's Faculty showing their nationalities, any additional responsibilities or job titles, their areas of specialization, and their highest levels of academic and/or professional qualification.

DR. BIRGIT BLACK, Germany; **ACADEMIC DEAN**;
Human Resource Management;
Ph.D. in Consumer Economics, Master of Science in Restaurant, Hotel & Institutional Management, Bachelor of Science in Restaurant, Hotel & Institutional Management, Texas Tech University; Associate in Occupational Studies – Culinary Arts, Culinary Institute of America.

MR. STACY BLACK, USA;
INFORMATION TECHNOLOGY MANAGER;
Applied Hospitality Information Systems, Planning & Control of Food & Beverage Operations, Asset Management, Information & Knowledge Management;
Master of Science in Hospitality Management, Florida International University; Bachelor of Science in Restaurant, Hotel & Institutional Management, Texas Tech University; Associate in Occupational Studies – Culinary Arts, Culinary Institute of America.

MS. VINEETHA BROWN, India; Introduction to Nutrition, Supervisory Development;
Bachelor of Science in Chemistry, Mahatma Gandhi University; Bachelor of Technology in Food Technology, Bombay University; Certificate in International Food Laws and Regulations, Michigan State University.

MR. DANIEL CHARBONNIER, Switzerland/France;
Adjunct Faculty Member; Strategic Management, Sales & Marketing Management;
Diplôme en Hautes Études Hôtelières, École Hôtelière de Lausanne; Maturité Commerciale, Diplôme de Commerce, École de Commerce de Lausanne.

CHEF PATRICK DIETHELM, Switzerland;
DIRECTOR OF DCT EUROPEAN CULINARY CENTER;
Master Gourmet Course, European Gourmet Cuisine;
Swiss Master Chef's Certification and Diploma, Hotel & Gastro Formation, Weggis; Chef's Certification & Diploma, Berufsfachschule St. Gallen.

DR. MARK ESPOSITO, USA/Italy; Adjunct Faculty Member; Sustainable Tourism;
Post-doctoral studies in Tourism Management, Atlantic University; Ph.D. Comparative Literatures and Foreign Languages, University of Turin; Post-Degree Waystage Diploma of Human Resource Management, MIB School of Business, Trieste; Bachelor of Arts, Brown University.

MS. SHARON FIDDES, Ireland; English Composition, Public Speaking, Research in Hospitality and Tourism; Master of Arts in History, Bachelors (Hons.) of Arts in English and in History, Higher Diploma (Hons.) in Education, St. Patrick's College.

CHEF URS FREY, Switzerland; European Kitchen & Pastry Management, Applied European Cuisine & Pastry Skills, European Gourmet Cuisine;
Swiss Chef's Certification and Diploma, Berufsschule, Schaffhausen; Nutrition Coach Diploma, Economics Diploma, BVS; Adult Education Teachers Certificate, City and Guilds of London Institute.

MS. RUTH KNOEPFEL, Switzerland/Canada;
DIRECTOR OF NON-ACADEMIC SERVICES and
HEAD OF INDUSTRY TRAINING;
Professional & Personal Development, Industry Training; Diploma in Hotel Management, Berufsfachschule Interlaken; Adult Education Teachers Certificate, City and Guilds of London Institute.

MS. SUSAN LANDTWING, Canada;
ALUMNI COORDINATOR;
Introduction to the Hospitality Industry, Rooms Division Operations, Tourism Planning & Development, Convention Sales & Management, Rooms Division Management, Revenue Management;
Master of Business Administration in Hospitality, Oxford-Brookes University; General Manager Certification, Accommodex Franchise Management, Inc.; Certifications: Howard Johnson Hotels, Ramada Hotels, Regal Hotels, Delta Hotels.

DR. COSTAS LEON, Greece; Introduction to Statistics, Introduction to Microeconomics, Introduction to Macroeconomics, Financial Accounting, Managerial Accounting, Operations Management, Economics of International Tourism;
Ph.D. in Economics, Democritus University; Master of Arts in Economics specialized in Quantitative Methods and Econometrics, Institute of Social Studies; Bachelor of Science in Economics and Mathematical Statistics, University of Piraeus; Certificate in Computational Statistics, Hellenic Statistical Institute; Certificate in Quantitative Methods in Macroeconomics and Policy Analysis, University do Minho.

CHEF URS MEICHTRY, Switzerland; European Pastry & Chocolate, Applied European Cuisine & Pastry Skills; Master Diploma in Bakery, Pastry and Confectionery, Berufsfachschule, Luzern.

MR. LUIS RONZONI, Sweden; Wine and Beverage Technology, Food Service Management, Bar and Beverage Management;
Swiss Master Restaurant Manager Certification & Diploma, Hotel & Gastro Formation, Weggis; Service Certification & Diploma, Berufsschule, Aargau; Certificate in Food & Beverage and Hospitality, Alpina School, Graubünden.

MS. AMY LIM SCHWANDER, USA/Switzerland;
Adjunct Faculty Member;
Cross-Cultural Management, Organizational Behavior; Master of Science in Psychology and Education (Human Development), University of Pennsylvania; Bachelor of Science in Psychology, University of Washington; Training Candidate in Analytical Psychology, C. G. Jung Institute Zurich.

MS. SAMIRA SINGHVI-CHARBONNIER, UK/India;
Adjunct Faculty Member;
Communications & Personal Development;
Masters of Management in Hospitality, Cornell University; Bachelor of Arts (Hons) Hotel Management, Southbank University.

MR. TOM TOMPSETT, USA; **LIBRARIAN**;
English Composition, Finite Math;
Applied Linguistics post-graduate work, Aston University; Bachelor of Arts in English with minor in English as a Second Language, University of Utah; Secondary Education Certification, with endorsements to teach Literature, ESL, and Mathematics, Utah State Board of Education; Additional Mathematics coursework, Southern Utah University, University of Utah, and Utah State University.

MR. CHRISTIAN TRÜTSCH, Switzerland;
HEAD OF SCHOOL ADMINISTRATION;
German Language;
Swiss Diploma in Business Administration Type E, HMZ Academy, Zug; Secondary School Teacher Certificate, Université de Fribourg.

MS. SONJA URBANCÈK, Switzerland; German Language;
Bachelor's Degree in Business Education in progress, Klubschule Migros Luzern; Adult Education Certificate Level 1 – Swiss Union for Continuing Education, Klubschule Migros Luzern.