

Professional Chef Diploma

Goals

- Adopt the gold standard of Swiss culinary education at your organization
- Standardize and scale your organization's culinary education and training
- Companies: Improve guest satisfaction, support growth and strengthen retention
- Schools: Equip students with job-ready skills for a competitive, international market

Why GSL?

- Swiss culinary content from top-ranked Swiss vocational schools
- Full GSL implementation support: program onboarding, guides, assessments
- An internationally recognized diploma
- Engaging learning experience—rated 4.6 / 5 by chefs

How it works

Approach

Blended learning: Practical training cross-links to theoretical digital content—lead by a qualified in-house chef or a Global Swiss Learning certified trainer

Duration

Level 1: 600 hrs
Level 2: 650 hrs

Diploma

After completing all requirements, participants are awarded a Global Swiss Learning and Swiss Chef Association industry diploma

Benefits of our program

Led by your chefs

An experienced chef at your organization will serve as a trainer, guiding participants

Easy implementation

Ready to use learning platform, reporting and progress tracking, pre- and post-assessments, and a handbook and guide for trainers

Flexible learning

The digital learning is accessible any time, anywhere, and on any device

Multilingual

Available in multiple languages

Course curriculum—Level 1



Professional Chef Diploma

600 hrs

Summary:

Fundamental kitchen practices: hygiene, food safety, knife skills; Key techniques for preparing stocks, sauces, vegetables, and meats; Standardized workflows, prep routines, and basic plating.

Fundamentals of the kitchen

- Introduction
- Hygiene and preservation of value
- Occupational safety
- Devices, machines, apparatuses and utensils
- Fire protection
- Fundamentals of cooking methods
- Operational organization
- Communication
- Calculation 1.0
- Process steps 1–5
- Nutrition and health 1.0

Basic commodities science

- Fundamentals of vegetables
- Fundamentals of milk and dairy products
- Fundamentals of potatoes
- Fundamentals of soups
- Fundamentals of legumes and sprouts
- Fundamentals of edible fats and oils
- Fundamentals of appetizers 1.0
- Fundamentals of eggs and egg products
- Fundamentals of herbs, spices and seasonings
- Fundamentals of sauces
- Fundamentals of stocks
- Fundamentals of grains and cereal products
- Fundamentals of meat products
- Fundamentals of fish
- Fundamentals of poultry
- Fundamentals of sugar, sweeteners, sweetening agents
- Basic elements of desserts
- Fundamentals of desserts 1.0

+80 interactive recipes

Course curriculum—Level 2



Advanced Professional Chef Diploma

650 hrs

Summary:

Advanced culinary methods and ingredient preparation; Menu design, cost control, and kitchen organization; Leadership development and team coordination.

Fundamentals of the kitchen

- Introduction 2.0
- Operational organization 2.0
- Nutrition and health 2.0
- Environmental protection and sustainability
- Menu planning
- Calculation 2.0
- Nutrition and health 3.0

Basic commodities science

- Fundamentals of mushrooms
- Fundamentals of appetizers 2.0
- Fundamentals of shellfish
- Fundamentals of meat
- Fundamentals of game meat
- Fundamentals of bread and leavening agents
- Fundamentals of semi-processed confectionery products
- Fundamentals of fruit and fruit products
- Fundamentals of desserts 2.0
- Fundamentals of ice cream
- Fundamentals of cocoa and chocolate
- Fundamentals of couverture

+70 interactive recipes



Participants' voices

4.8/ 5



"What we have learned over the past weeks is truly another level of being a chef."



"The takeaway for myself and the team was huge."



The Hong Kong Jockey Club

"This course was presented and thought in the most professional way possible."



"This is one of the best programs that my company has run so far."

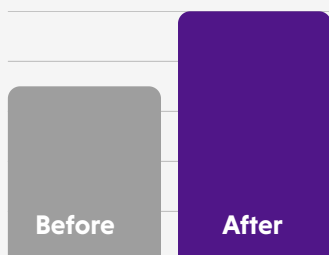


JW MARRIOTT

How participants improved—in just 8 weeks

27%

Increase in must-have kitchen knowledge



16%

Increase in creativity and presentation



11%

Increase in kitchen standards