

Breakfast Chef Training

Digital. Interactive. Chef approved.

Goals

- Elevate guests' experiences by improving chefs' skills and confidence
- Foster a culture of continuous learning and professional development
- Support employee career paths and motivation, reducing turnover
- Establish a scalable, standardized training across properties

Why GSL?

- Swiss content from top-ranked Swiss vocational schools
- Successfully tested—100% approval from chefs, rated 4.6 / 5
- Learning platform with digital onboarding, learning guides and assessments
- Chefs showed a 27% increase in kitchen knowledge in just 8 short weeks

How it works

Approach

A 100% digital, multi-lingual, self-paced program—combining theory and practice

Who should enroll?

Breakfast Chefs, Commis Chefs, Chefs de Partie and aspiring chefs

Schedule

Self-paced or 8 weeks with approx. 7.5 hrs of learning per week

Enrollment and payment

350 CHF per chef

Participants get an enrollment link after payment and can start immediately

Benefits for your company

Guest satisfaction

Improved guest satisfaction scores and online reviews

Employee retention

Higher employee retention and reduced recruitment costs

Standardization

Greater consistency with brand standards and quality expectations

Operational efficiency

Measurable ROI through improved efficiency and reduced waste

Curriculum

1. Introduction to breakfast

- Your role as a breakfast chef
- Hygiene and preservation of value
- Process steps 1 - 5
- Fundamentals of eggs and egg products

Assignments:

- Fried eggs
- Scrambled eggs

2. Breakfast with an impact

- A positive breakfast experience
- Fundamentals of milk and dairy products
- Fundamentals of fruit and fruit products

Assignments:

- Spanish omelet
- Omelet

3. Breakfast quality standards

- Breakfast buffet guidelines
- Nutritional principles
- Fundamentals of herbs, spices and seasoning

Assignments:

- Soft-boiled breakfast eggs
- Onsen eggs

4. Cooking in front of guests

- Live cooking stations and set up
- Fundamentals of sauces

Assignments:

- Eggs in cocottes
- Eggs Benedict
- Eggs Florentine

5. Regional + international breakfast

- Global breakfast culture
- Fundamentals of sustainable operations

Assignments:

- Local breakfast dishes

6. Conclusion

- Fundamentals of vegetables
- Fundamentals of potatoes

Assignment:

- Grilled vegetables
- Sauteed vegetables
- Rösti potatoes
- Final practice: Guest breakfast scenarios



Participants' voices

4.8/ 5



"What we have learned over the past 5 months is truly another level of being a chef."

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

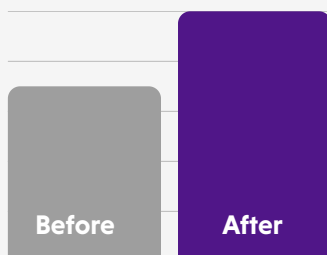
"This course was presented and thought in the most professional way possible."

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

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