

Breakfast Chef Training

Digital. Interactive. Recommended by Chefs.

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

295 CHF per chef - LAUNCH SPECIAL
Regular price: ~~350 CHF~~

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. Successful breakfast

- 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 eggs
- Onsen eggs

4. Cooking in front of guests

- Live cooking station
- 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



Hear from the Head Chef, at Marriott Zurich

"In this program you receive the right information to be successful in breakfast."



"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 Marriott has run so far."

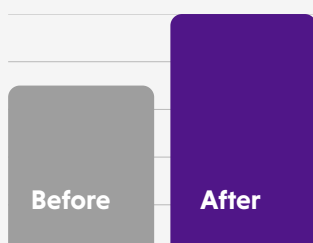


JW MARRIOTT

How participants improved—in just 8 weeks

28%

Increase in creativity and presentation



91%

loved and found the training helpful

4.9/5

Trainer rating regarding chefs' skill improvement