

Kitchen Assistant Program

For NGOs

Goals

- Enhancing chances for employability, following the learning for earning concept
- Learning foundational culinary concepts—like hygiene and safety
- Gaining valuable, hands-on learning experiences by preparing basic recipes

Why GSL?

- Swiss culinary content from top-ranked Swiss vocational schools
- Implementation concept proven effective with NGOs in diverse regions
- A trusted Swiss partner guiding your NGO throughout the training
- Supporting the UN's Sustainable Development Goal 4: Quality Education

How it works

Approach

Flexible blended learning: practical training cross-linked to theoretical digital content, supported by a local trainer at your NGO

Duration

Level 1: 190 hrs
Level 2: 160 hrs

Certification

A Global Swiss Learning certificate is awarded after each level, recognizing participants' progress and completion.

Benefits for your NGO

Structured + guided

Learning is structured by Global Swiss Learning and guided by your local trainer

Flexible

Flexible learning schedules for participants and trainers; online component accessible for learning at any time, anywhere, and on any device

Multilingual

Available in multiple languages; additional languages upon request

Course curriculum



Fundamentals of the kitchen

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

Food science and knowledge

- Fundamentals of vegetables
- Fundamentals of milk and dairy products
- Fundamentals of eggs and egg products
- Fundamentals of appetizers 1.0
- Fundamentals of stocks
- Fundamentals of soups
- Fundamentals of legumes and sprouts
- Fundamentals of sauces
- Fundamentals of meat products
- Fundamentals of poultry

+35 interactive recipes

Course curriculum



Fundamentals of the kitchen

- Introduction 2.0
- Environmental protection and sustainability
- Operational organization 1.0
- Nutrition and health 2.0

Food science and knowledge

- Fundamentals of meat
- Fundamentals of grains and cereal products
- Fundamentals of fish
- Basic elements of desserts
- Fundamentals of desserts
- Fundamentals of fruit and fruit products

+25 interactive recipes



Global
Swiss
Learning



The impact on people's lives



"The training prepared me very well. I learned hygiene, sauces, plating, and many recipes, and now I feel confident to work in a professional kitchen. I am grateful for this chance. It makes me believe in my future."

Benitta - Kitchen Assistant
at Best View Hotel

SANGIRA
FRIENDS OF RWANDA



Ombeni - Kitchen Assistant
at DMall Hotel

SANGIRA
FRIENDS OF RWANDA



"We have seen clear improvement in students' understanding of hygiene, task organization, and confidence in kitchen duties. The program also gives instructors a structured framework, allowing more focus on practical supervision."

Rasy - Head Chef and Trainer
at Smiling Gecko


Smiling Gecko
Smiling Gecko

The impact on job opportunities

According to more than 100 participants,
the GSL training:

Helped to get a
better job

66.7%

Helped to be better
prepared for a job

28.6%

Helped to
get a job

4.8%



100%

said the training improved
their kitchen skills



100%

would recommend
GSL training