

# Kitchen Safety Training

## Goals

- Improve kitchen safety standards that protect people, property, and operations
- Ensure kitchen hygiene practices and regulatory compliance
- Recognize fire hazards and respond with proper extinguishing measures
- Avoid and respond to workplace accidents and apply first-aid

## Why GSL?

- Swiss content from top-ranked Swiss vocational schools
- Successfully tested—100% approval from chefs, rated 4.9 / 5
- Engaging, interactive learning experience
- Practical knowledge that translates to immediate results

## How it works

### Approach

A 100% digital self-paced course

### Who should enroll?

Kitchen employees at restaurants, hotels and catering services

### Duration & schedule

8 hours / self-paced

### Enroll now

45 CHF / per learner

Participants get an enrollment link after payment and can start immediately

## Benefits for your company

### Guest and employee safety

Improved hygiene, fire-prevention and safety practices that protect employees and guests, and build staff confidence in critical situations

### Compliance

Consistency in meeting kitchen safety regulations

### Brand protection

Protect your brand reputation by minimizing safety incidents with employee education

### Operational efficiency

Measurable ROI through efficient and standard training processes, and less disruption in the kitchen

# Course content & reviews

## Kitchen Safety Training

### What's inside the course?

- 1 Introduction**  
A quick intro to our platform and what's ahead in the course
- 2 Hygiene and preservation of value**  
Hygiene regulations, food safety and cleaning practices
- 3 Occupational safety**  
Workplace safety, emergency prevention and first-aid response
- 4 Fire protection**  
Fire hazards prevention and extinguishing measures
- 5 Conclusion**  
Training conclusion and certification

### Ratings and reviews

4.9/ 5



This training gives them an added skill set which can be used in any hotel worldwide.



Trainer  
Marriott Dubai

Covers all the basic know-how requirements in good detail, without overcomplications and using real life examples.



Trainer  
Marriott Malta

This training will provide my team with the necessary knowledge they need before stepping into the kitchen.



Restaurant  
owner  
Cimbru Cluj