

Professional Chef Certificate

Goals

- Acquiring fundamental skills in the kitchen for entry-level employability
- Learning fundamental culinary processes and operational skills
- Gaining valuable, hands-on learning experiences by preparing basic recipes

Why GSL?

- Swiss content from top-ranked vocational schools in Switzerland
- Engaging learning experience—rated 4.9 / 5 by chefs
- Full GSL implementation support: program onboarding, guides, assessments
- A comprehensive train-the-trainer program for your local trainers

How it works

Approach

Participants cross-link theoretical digital content with hands-on practical training—guided by your chefs

Duration

Digital blended learning: 220 hrs
Hands-on practice recipes: 220 hrs

Certification

After completing all requirements, participants will receive a Global Swiss Learning Professional Chef Certificate

Benefits of our program

Led by your chefs

An experienced chef will serve as a trainer, guiding participants

Easy implementation

Ready-to-use learning platform, reporting and progress tracking

Flexible

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

Multilingual

Available in multiple languages

Course curriculum



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440 hrs

Summary:

Understand, cross-link, and apply the five process steps with fundamental kitchen practices: from hygiene, food safety, knife skills; pre-prep to preparation techniques and cooking methods, reaching optimal texture and flavors until attractive presentation.

Fundamentals of the kitchen

- Hygiene and preservation of value
- Occupational safety
- Devices, machines, apparatuses and utensils
- Fire protection
- Fundamentals of cooking methods
- Operational organization
- Environmental protection and sustainability
- Nutritional principles
- Communication
- Process steps 1–5

Basic commodities science

- Fundamentals of vegetables
- Fundamentals of milk and dairy products
- Fundamentals of eggs and egg products
- Fundamentals of potatoes
- Fundamentals of herbs, spices and seasonings
- Fundamentals of sauces
- Fundamentals of appetizers
- Fundamentals of stocks
- Fundamentals of soups
- Fundamentals of legumes and sprouts
- Fundamentals of poultry (Certificate)
- Fundamentals of fish (Certificate)
- Fundamentals of meat (Certificate)
- Fundamentals of fruit and fruit products
- Fundamentals of desserts (Certificate)

+70 interactive recipes



What participants are saying about our programs

4.9/5 ★★★★★

"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."



"Knowledge in great detail. Reliable and seamless user experience."



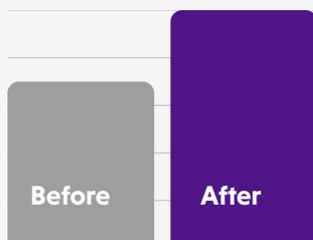
"This course was presented and thought in the most professional way possible."



How participants improved with our trainings

28%

Increase in creativity and presentation



4.9/5 Trainer rating regarding chefs' skill improvement

91% loved and found the training helpful