

# Professional Chef Diploma

## Goals

- Adopt the gold standard of Swiss culinary education at your organization
- Standardize and scale your organization's culinary education and training
- Companies: Improve guest satisfaction, support growth and strengthen retention
- Schools: Equip students with job-ready skills for a competitive, international market

## Why GSL?

- Swiss culinary content from top-ranked Swiss vocational schools
- Full GSL implementation support: program onboarding, guides, assessments
- An internationally recognized diploma
- Engaging learning experience—rated 4.9 / 5 by chefs

## How it works

### Approach

Blended learning: Practical training cross-links to theoretical digital content –lead by a qualified in-house chef or a Global Swiss Learning certified trainer

### Duration

Level 1: 600 hrs  
Level 2: 650 hrs  
Each level combines digital blended learning with hands-on practice recipes

### Diploma

After completing all requirements, participants are awarded a Global Swiss Learning and Swiss Chef Association industry diploma

## Benefits of our program

### Led by your chefs

An experienced chef at your organization will serve as a trainer, guiding participants

### Easy implementation

Ready to use learning platform, reporting and progress tracking, pre- and post-assessments, and a handbook and guide for trainers

### Flexible learning

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

### Multilingual

Available in multiple languages

# Course curriculum—Level 1



## Professional Chef Diploma

600 hrs

### Summary:

Fundamental kitchen practices: hygiene, food safety, knife skills; Key techniques for preparing stocks, sauces, vegetables, and meats; Standardized workflows, prep routines, and basic plating.

### Fundamentals of the kitchen

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

### Basic commodities science

- Fundamentals of vegetables
- Fundamentals of milk and dairy products
- Fundamentals of potatoes
- Fundamentals of soups
- Nutrition and health
- Fundamentals of edible fats and oils
- Fundamentals of appetizers and salads
- Fundamentals of eggs and egg products
- Fundamentals of herbs, spices and seasonings
- Fundamentals of sauces
- Fundamentals of basic stocks
- Fundamentals of grains and cereal products
- Fundamentals of meat products
- Fundamentals of fish
- Fundamentals of poultry
- Fundamentals of sugar, sweeteners and sweetening agents
- Basic elements of desserts & fundamentals of desserts

**+80 interactive recipes**

# Course curriculum—Level 2

## Advanced Professional Chef Diploma

650 hrs



### Summary:

Advanced culinary methods and ingredient preparation; Menu design, cost control, and kitchen organization; Leadership development and team coordination.

### Fundamentals of the kitchen

- Introduction 2.0
- Operational organization 2.0
- Nutrition and health 2.0
- Environmental protection and sustainability
- Menu planning
- Calculation 2.0
- Nutrition and health 3.0

### Basic commodities science

- Fundamentals of mushrooms
- Fundamentals of appetizers 2.0
- Fundamentals of shellfish
- Fundamentals of meat
- Fundamentals of game meat
- Fundamentals of bread and leavening agents
- Fundamentals of semi-processed confectionery products
- Fundamentals of fruit and fruit products
- Fundamentals of desserts 2.0
- Fundamentals of ice cream
- Fundamentals of cocoa and chocolate
- Fundamentals of couverture

**+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."



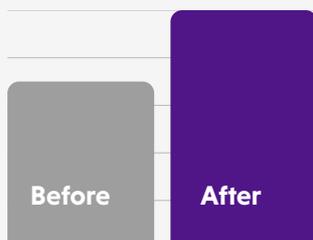
"This course was presented and thought in the most professional way possible."



## 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