

# Breakfast Chef Training

Digital. Interactive. Recommended by chefs.

## Goals

- Accelerate onboarding new chefs, fostering a culture of learning and development
- Safeguard guest satisfaction across every breakfast service
- Boost consistency by improving chefs' skills and confidence
- Support employee career paths and motivation, reducing turnover
- Establish a scalable, standardized training across your properties

## Why GSL?

- Swiss content from top-ranked Swiss vocational schools
- Successfully tested—100% approval from chefs, rated 4.9 / 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

### Enrollment and payment

From CHF 250 per person

You'll receive 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 onboarding, efficiency and reduced waste

# Curriculum

## Breakfast Chef Training

### 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

- Successful breakfast presentation
- 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

4.9/5



### 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."



The Hong Kong Jockey Club

"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."

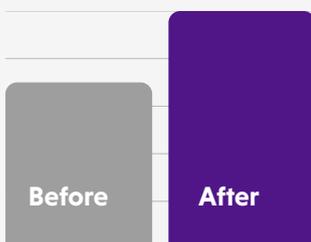


JW MARRIOTT

## 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