

# 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



## Professional Chef Certificate

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."



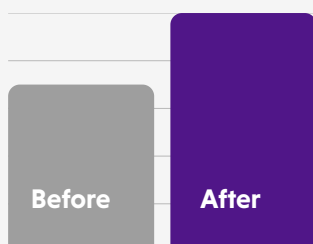
"Knowledge in great detail. Reliable and seamless user experience."



## 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