

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

Curriculum

Kitchen Safety Training

