

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



What participants are saying about our programs

4.9/ 5



“

In this program you receive the right information to be successful in breakfast.

“

The takeaway for myself and the team was huge.

“

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

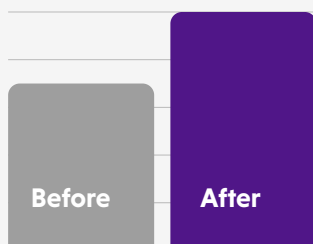
“

Knowledge in great detail. Reliable and seamless user experience.

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