

Digital Chef Academy

**Build competence + careers at every level
with a full culinary library and four
professional pathways**

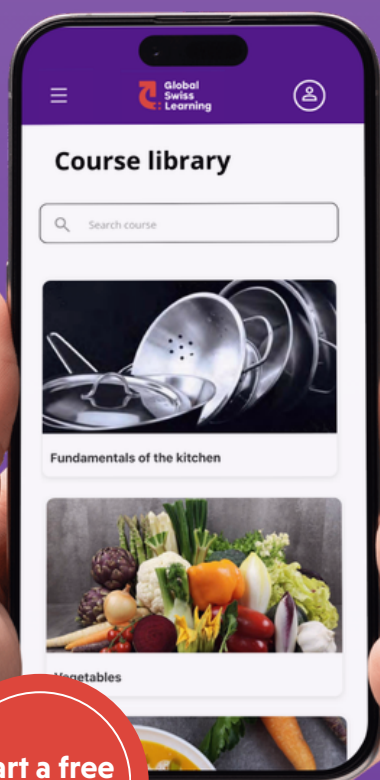
Enroll your team now →

The culinary library

FOR TARGETED UPSKILLING

200+ courses | 1,200 hours | 500+ videos

- Bite-sized learnings that fit seamlessly into a busy workday
- Choose individual courses or entire modules
- Strengthen fundamentals and train recipes
- Self-paced and accessible anytime, anywhere
- The same culinary content used in Swiss vocational training



Perfect for:

- Skill refreshers
- Closing competency gaps
- Onboarding new hires

Supports:

- Development of skills for specific roles, stations and competencies
- Continuous professional development

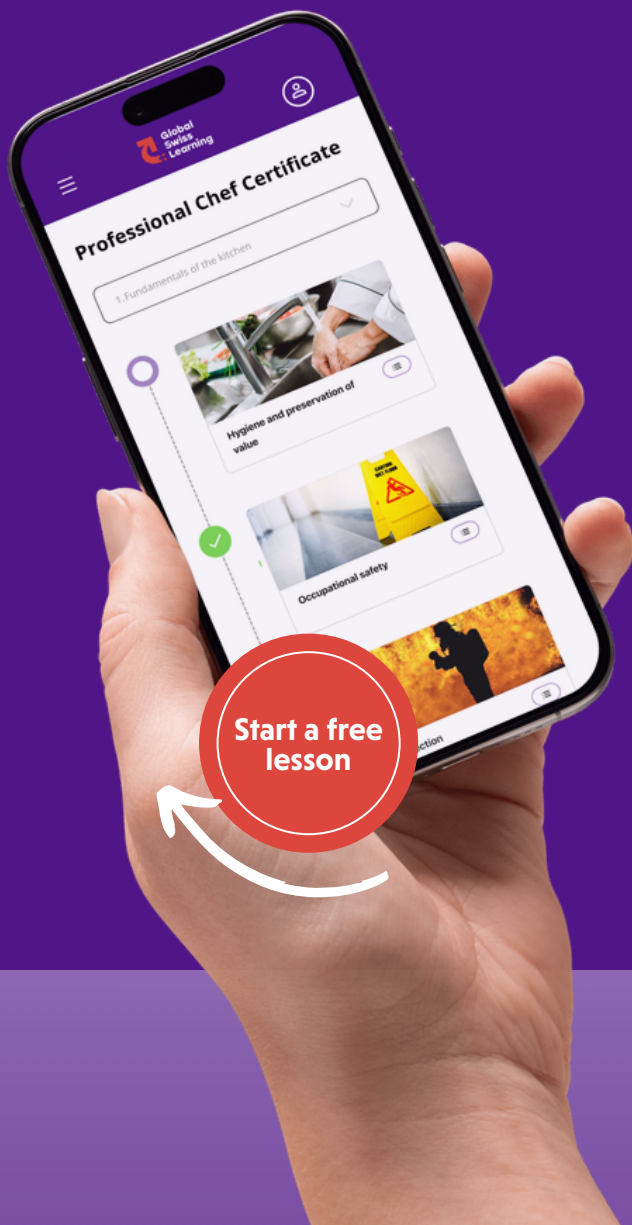
Discover our culinary library →

The professional pathways

FOR CAREER DEVELOPMENT

4 pathways |  **Breakfast - Certificate - Diploma - Advanced Diploma**

- Step-by-step learning to build confidence and competence
- Clear pathways for beginners and advanced chefs
- Progressive development with measurable outcomes
- Self-paced and accessible anytime, anywhere
- Aligned with Swiss culinary standards



Perfect for:

- Talent retention
- Professional chef development
- Leadership preparation

Supports:

- Consistent standards across teams and locations
- Onboarding, career advancement and certification

Discover our learning paths →

Subscriptions and pricing

Choose from two yearly subscriptions:

Starter

Perfect for small groups, making it easy to support focused learning with a compact team.

 Early adopter price

€750 / \$900 / yearly

3 active learners

Includes:

- ✓ The culinary library
- ✓ The professional pathways
- ✓ Guided intro. session
- ✓ Reassign accounts anytime

Enroll now →

Growth

Designed for expanding teams, to give you more flexibility and savings as your learning program grows.

 Early adopter price

€1,000 / \$1,200 / yearly

5 active learners

Includes:

- ✓ Everything in 'Starter'
- + 20% savings per learner
- + Early access to new content
- + Quarterly check-ins

Enroll now →

Interested in upgrades, free trials and additional learners?
[Book a call with us.](#)

Supporting every member of your team



▶ PLAY VIDEO



▶ PLAY VIDEO

“

My chefs improved a lot, and learned very quickly. They're bringing it to another level and it's really, really powerful.

—Maurizio Muñoz | *Executive Chef, Zurich Marriott Hotel*

Benefits for culinary leaders

- + Build a stronger team with targeted skill development
- + Increase consistency in execution and food quality
- + Engage and challenge chefs at every experience level

Benefits for HR & LD

- + Get new hires productive faster across properties and teams
- + Attract culinary talent with career development opportunities
- + Reduce turnover in early months for stronger overall retention

Benefits for property leaders

- + Protect brand consistency across every property and shift
- + Transform training into a predictable, scalable investment
- + Reduce recruitment and retaining costs over time

Explore FAQs →

**Trusted by premium
and luxury hotels in
EMEA.**

**Empowering culinary
professionals at Marriott.**

[Book a call](#) to learn how the academy can
support your team.

Ready to get started?
Enroll now →