

Explore frequently asked questions.

1. Do we lose a subscription if an employee leaves?

Our annual subscription model is designed so that you can always reassign the learning account to a new person, whenever needed throughout the year. And the more people that cycle through, the lower the cost per-person.

2. We don't have time for training—why will this work for us?

Our culinary library is designed for busy hotel kitchens. Learners work independently in short sessions; supervisors track progress and connect learning to kitchen tasks—this model supports employee development without long classroom sessions or disrupting operations.

3. How do my chefs access the platform?

Each account holder receives a personal login link by email. They can log in on any device or any web browser to access the academy—no app needed.

4. How can we see how our team is progressing?

Your HR team and supervisors have real time access to a dedicated dashboard showing each staff member's progress (test scores, course completion and learning activity). See at a glance who is on track and who needs support.

5. What languages is the content available in?

Our content is available in English and German. Some content can also be viewed in additional languages (e.g. Portuguese and Romanian). Using standard browser translation tools can also help hotels with multilingual teams.

6. What certifications are available?

We offer multiple paths to certification through our learning pathways, especially where hotels wish to formalize learners' achievements. An internationally recognized certification through the Swiss Chefs Association is available—assessment and certification are charged separately by upgrading to our Train-the-Trainer model.