

Global Swiss Learning

Breakfast Chef Training

Business outcomes

- Accelerate onboarding new chefs for breakfast service
- Boost consistency by improving chefs' skills and confidence
- Establish a scalable, standardized training across your properties
- Support employee career paths and motivation, reducing turnover

Why GSL?

- Chefs showed a 27% increase in kitchen knowledge in just 8 short weeks
- Built on standards used to train professional Swiss chefs
- Successfully tested—100% approval from chefs, rated 4.9 / 5
- Learning platform with digital onboarding, assignments and assessments

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 / approx. 60 hours

Enrollment and payment

CHF 100 / learner

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



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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



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Course ratings and reviews

Kitchen Safety Training

What chefs are saying about our programs

4.9/ 5 ★★★★½

> 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 chefs 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