

Global Swiss Learning

Kitchen Safety Training

Business outcomes

- Improve kitchen safety standards that protect people, property, and operations
- Strengthen kitchen hygiene practices and support regulatory compliance
- Reduce the likelihood and impact of kitchen fire incidents
- Create safer workplaces by improving accident prevention and emergency response skills

Why GSL?

- Swiss-developed training aligned with hospitality industry standards
- Designed to help learners apply knowledge confidently on the job—rated 4.9 / 5
- Flexible digital learning that fits around operational schedules
- Trusted by hospitality organizations worldwide

How it works

Approach

A 100% digital, multi-lingual and self-paced course

Who should enroll?

Kitchen employees at restaurants, hotels and catering services

Duration & schedule

Self-paced / approx. 8 hours

Enrollment and payment

CHF 45 / 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



Global Swiss Learning

Curriculum

Kitchen Safety Training

1

Introduction

A quick intro to our platform and what's ahead in the course

2

Hygiene and preservation of value

Learn about hygiene regulations, food safety and cleaning practices

3

Occupational safety

Dive into workplace safety, emergency prevention and first-aid response

4

Fire protection

Understand fire hazards prevention and extinguishing measures

5

Conclusion

Wrap up the training and get certified



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Course ratings and reviews

Kitchen Safety Training

Rahul T. ★★★★★

It was very informative and helped me better understand important preventive measures, emergency response procedures, and safe practices in the workplace.

Kuyate R. ★★★★★

The content is so well written. Short, crisp, easy to understand. And everything covered so well. The time-to-time quizzes and assessments are truly incredible. Loved the way it keeps me engaged in the learning process.

Tulsi T. ★★★★★

It was clear, practical, and easy to understand, especially the way it connected safety rules with real kitchen situations like fire prevention, hygiene, and accident risks. The questions also helped reinforce important workplace safety habits.

Pradeep B. ★★★★★

I liked this training because it was simple and easy to understand. It showed real-life safety tips that I can use in my daily work. It helped me learn how to avoid accidents and stay safe at work.

Jeevansh B. ★★★★★

I found the section on temperature control and the 'Danger Zone' particularly helpful for practical kitchen safety.

Furkan K. ★★★★★

I appreciated that it focused on hospitality-specific hazards. Learning about proper footwear, emergency exits, and the Look-Think-Act system gives me confidence to handle risks at work.