

Chef Culinary Trainings

Essential, Professional and Expert

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About us

We bring Swiss vocational courses to companies around the world who want to train their employees, qualify their teams and transform their businesses.

Our product

We build top-notch professional education for industries—like hospitality and gastronomy—using only the best e-learning tools, and localizing the language and content together with our educational partners.

Our customers

Our courses are offered all over the world. Corporate clients and schools across the globe are already benefiting from the quality and methodology of our vocational courses.

Our service

We run the entire operational process from start to finish, and maintain quality standards. A significant part of our courses are digital, making them easily serviceable, scalable, transportable and affordable too.

Our value

Our high-quality vocational courses help companies efficiently train and qualify their employees in the culinary industry, giving them both the foundational and advanced knowledge they need to become successful.

Our educational partners

Course development

To develop our Culinary Trainings, we have created exclusive educational partnerships with the Swiss Chefs Association and WIGL, and use original content based on vocational education programs in Switzerland.

The trainings are designed with a model called blended learning, which is a combination of digital learning and traditional in-house training. They are a perfect blend of high-quality theoretical knowledge and practical training, with content from our industry partners to give learners industry specific know-how and science, in order to help guide them in the kitchen.

Our trainings give foundational knowledge to learners in the Swiss style, in order to bring well-trained, professional chefs to the job market all over the world. Upon completing each Culinary Training, learners will receive industry certification, co-issued by the Swiss Chefs Association and Global Swiss Learning.

Companies interested in bringing our trainings to their in-house education can benefit from the top-notch content, didactics, and digitalization we've created through our partnerships.

Swiss Chefs Association

The Swiss Chefs Association is the official professional association for Switzerland's chefs. For over 100 years, it has played a key role in the vocational training of chefs, and is the foundation of the profession. Together, Global Swiss Learning and the Swiss Chefs Association have developed the Culinary Trainings to help professionals build the skills and mindsets they need for success in their trade.

WIGL

In order to digitize the Swiss Chefs Association's learning content, we've partnered with WIGL, which produces learning materials for vocational schools and employee training. Their well-founded and interactive teaching materials are used in vocational schools all over Switzerland. WIGL is responsible for developing the content of the Culinary Trainings and works in close collaboration with our instructional designers to offer state-of-the-art educational content, which reflects the quality and standards that make the Swiss Chefs Association unique.

With our industry partners Rational and Victorinox, we produce industry related deep dives that give learners job-specific training.





About Swiss Chefs Association

Our goal is to bring forth
confident, passionate and highly-
skilled professionals around the
world.

The Swiss Chefs Association was founded in 1920 and is the official professional association for Switzerland's chefs. It has played a decisive role in shaping and training Swiss chefs. Through their mother organization, Hotel Gastro Union, they are on the board of the Hotel Gastro formation, which is the competence center responsible for Swiss Chef education in Switzerland.

With its extensive network of members and its professional pool of Chef de Cuisines, educators, vocational trainers and industry experts, the Swiss Chefs Association brings together industry professionals and government to lead the Chef industry with tradition, competence, passion and consistency.

We've partnered with world-renowned chefs from the Swiss Chefs Association and industry leaders so that our courses represent the quality, tradition, competence and consistency that the Swiss Chefs Association is known for.

Professional pride

Swiss Chefs Association is proud of the chef profession, committed to its craft and motivated to promote its education worldwide.

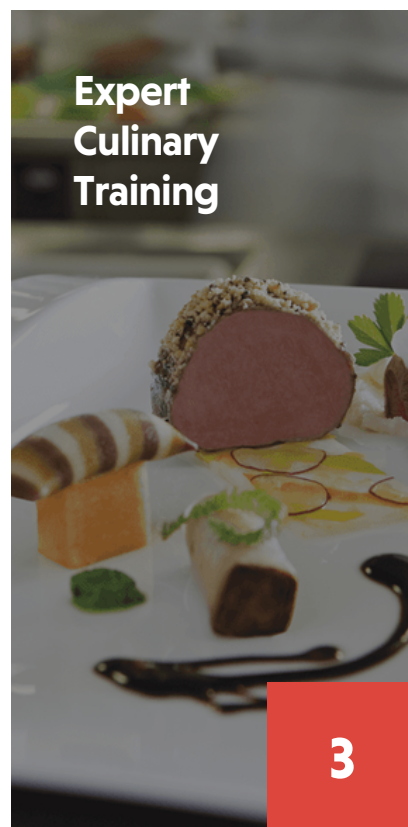
Education

Swiss Chefs Association sets the standards for professional training at all levels. They are part of the competence center, executive body, and coordinator of Swiss culinary education.

Swiss Chefs promise

Swiss Chefs Association sets high standards and plays a key role in developing chef vocational education training in Switzerland. They guide their learners so that they can build the skills and mindset they need for professional success.

About the Culinary Trainings



We have three levels of Culinary Training: 1) Essential 2) Professional and 3) Expert. They introduce learners to the fascinating world of cooking. Each training has approximately 300–400 hours of digital and practical learning.

To build a strong foundation, learners are first introduced to the fundamentals: kitchen, hygiene, fire protection, safety, nutrition, health and sustainability. They are immersed in different food groups and categories, cooking techniques, types of preparation and recipes. For each topic, they're introduced to a specific cooking method, the right hardware, machines and utensils, and how to utilize them in the relevant recipes.

Over the three trainings, learners come to understand the different culinary processing steps—the Five-Step Process—which starts with the purchasing of goods and leads to the presentation of final dishes. Early on in the training program this is at a basic level, and dives into the characteristics of a large variety of ingredients.

At the Expert level, learners refine their skills by implementing and cross-linking the art of menu planning to create balanced menus, while also building an understanding of how to participate in the organization of the business and learning valuable supervisory skills.

Overview of Essential Training



Essential Culinary Training

300–400 hrs

1

Summary:
Hygiene, fire protection,
occupational safety,
operational organization,
machines, cooking
methods, plant-based
foods, and foods with
animal origins.

Fundamentals of the kitchen

Introduction
Hygiene and preservation of value
Fire protection
Occupational safety
Devices, machines, apparatuses, utensils
Fundamentals of cooking methods
Nutrition and health
Operational Organization

Basic commodities science

Fundamentals of vegetables
Fundamentals of sauces
Fundamentals of milk and dairy products
Fundamentals of eggs and egg products
Fundamentals of potatoes
Fundamentals of soups
Fundamentals of legumes and sprouts
Fundamentals of edible fats and oils
Fundamentals of mushrooms
Fundamentals of herbs, spices and seasonings
Fundamentals of appetizers

+50 interactive recipes

Overview of Professional Training



Professional Culinary Training

300–400 hrs

2

Summary:
Integrate nutrition, health and sustainability. Deepen knowledge of operational organization and additional basic commodities science.

Fundamentals of the kitchen

Environmental protection and sustainability
Nutrition and health
Operational organization

Basic commodities science

Continuing with sauces
Continuing with milk and dairy products
Continuing with eggs and egg products
Continuing with potatoes
Fundamentals of cereals and cereal products
Fundamentals of breads
Continuing with soups
Continuing with mushrooms
Fundamentals of fruit and fruit products
Fundamentals of sugar, sweeteners, honey
Fundamentals of desserts (part one)
Fundamentals of confectionery, semi-processed convenience foods
Fundamentals of stocks

+45 interactive recipes

Overview of Expert Training

Expert Culinary Training

500 hours

3

Summary:
Refine knowledge acquired in the first two courses. Prepare animal-origin foods; learn the art of menu engineering and supervisory skills.

Fundamentals of the kitchen

Nutrition and health
Calculation
Mystery Basket

Basic commodities science

Fundamentals of meat
Fundamentals of meat products
Fundamentals of poultry
Fundamentals of game meat
Fundamentals of fish
Fundamentals of shellfish, crustaceans & mollusks
Fundamentals of desserts (part two)
Fundamentals of cocoa and chocolate
Continuing with sauces
Continuing with cereals and cereal products
Continuing with appetizers
Continuing with soups

+ 75 Interactive recipes

Benefits of our trainings for businesses

01**Flexible**

Content accessible online, anywhere, anytime, with a mobile device or computer

02**High-quality**

Based on the original content used in renowned vocational training schools in Switzerland

03**Foundational**

Qualify and train your team with deep and foundational industry knowledge

04**Scalable**

Easily train big teams: a large number of professionals can be trained in parallel

05**Customizable**

Incorporate your content into our existing trainings

06**Growth**

Promote in-house growth for employees through industry education

07**Cost efficient**

More affordable than other traditional forms of education

08**Industry certified**

Industry certification co-issued by the Swiss Chefs Association and Global Swiss Learning

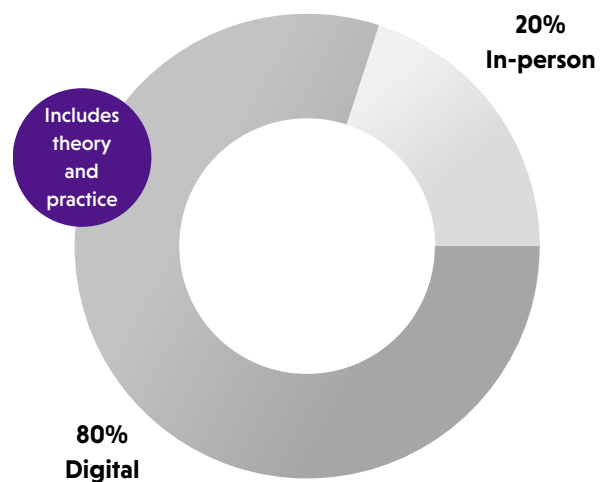
09**Retention**

Improve employee motivation and retention by providing a career path

About blended learning

7 11

Our trainings are designed with a blended learning educational approach—a combination of digital training (80%) and traditional in-person training sessions (20%)—in order for the learner to get a well-rounded education in both theory and practice.



Digital learning

A significant portion of the training content is available online. Two of the major benefits: 1) the digital training is offered in many different languages and 2) it can be accessed online from anywhere (at work or at home) with a computer, tablet or mobile phone.

Our digital content is accessible through an easy-to-use learning platform. Learners are guided by our world-class industry avatars through interactive elements, videos, texts and quizzes. The digital learning program combines theory and practice, and is designed so learners can work autonomously or in groups.

In-house learning

The in-house training sessions are supplemental to the digital learning. They are for learners to deepen their skills by practicing and implementing what they have been learning. During the in-person learning, trainers work closely with learners, and demonstrate the variety of methods, techniques and procedures that have been learned online. This is the opportunity to teach problem-solving, and process-oriented, inter-connected thinking and acting. In-house learning can be conducted by in-company or GSL trainers.

Implementation

With blended learning our training programs are flexible, and can be adapted to company needs. In-house learning and digital learning can be done simultaneously within the company environment. The digital learning can also be done first, followed by the in-house portion of the training. In-house training can be conducted by certified Master Trainer in-house chefs, certified Master Trainer company trainers, or our Swiss Chefs Association certified trainers. Trainers will be the ones to test and review the learners' skill levels in order to evaluate them for final certification.

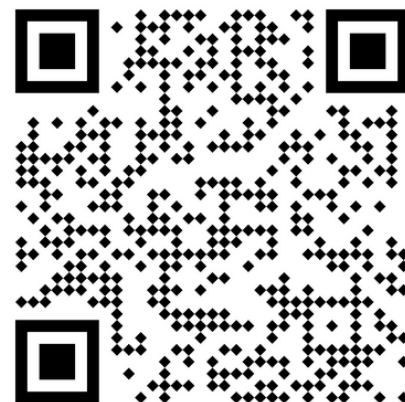
Our learning platform

We bring top didactics and high pedagogical standards to our trainings. They are built with the best didactical tools available for e-learning, and are quality assured by our instructional designers, industry experts and Swiss partners.

Our digital trainings are interactive and intuitive and can be accessed from any device connected to the internet. Learners can contact their trainers online and use the group chat to ask questions and interact with other peers.

Our world-class culinary avatar

Learners are guided through the trainings by our world-class culinary avatar Marco. He lends tips and tricks throughout the lessons, supporting and motivating them along the way. Fun fact, his avatar can speak almost any language!



Explore our platform



Method & Certification

Our goal is that professionals understand culinary as a whole, develop a detailed understanding of ingredients, and refine skills in creating new recipes

Teaching method

Teaching method is an important part of how we design our trainings. Swiss Chefs Association's teaching methods are unique because they offer learners much more than just recipes.

Their teaching approach introduces learners to a wide variety of techniques, skills, ingredients, characteristics, devices and procedural steps—from purchasing goods to presenting final dishes. With the Culinary Trainings, the learner will have a deep understand of culinary as a whole, learning the fundamentals of their trade, and will develop their ability to create new recipes and skills which will allow them to be successful in any kitchen.

The Swiss Chefs Association is proud of the chef profession and its proven teaching methodologies. Its top educational approach, paired with its precision in high-end management, has been meeting the industry's needs, and allowing them to adapt when rapid changes occur.

Certification

We offer industry certification for our trainings. Upon successfully completing the entirety of each training, including both online/digital and in-house training, we offer an industry certificate co-issued by the Swiss Chefs Association and Global Swiss learning. If only completing the online/digital portion of the course, we offer a certificate of completion issued by Global Swiss Learning.

For companies, offering industry certification can have many benefits, like improving employee satisfaction and retention. Obtaining an industry-recognized certification provides a solid foundation of professional options for learners—like internal growth opportunities and in-house career paths. In addition, certification can help the company's image and impact buy-in with both clients and employees.

Key information

Materials needed

- Computer, mobile phone, or tablet to access the online course
- Relevant equipment and ingredients

Course language

- Our courses can be offered in any language / adapted to any language

Prerequisites

- Familiar with online/digital media
- No previous experience in culinary is required (Essential & Professional)

Learner profile

- Chefs, culinary professionals
- Aspiring chefs
- Professionals in food or related industries, who want to expand the quality of their work

Learning objectives I

- Master different techniques, ingredients and raw materials
- Operate machines, equipment, utensils

Learning objectives II

- Reflective learning/ exploratory learning
- Utilize instructor support, and implement feedback to improve skills

Inspired by Swiss methodology

We build our trainings based on the original content offered in vocational education programs in Switzerland. Why?

Switzerland has a reputation for having both quality and excellence. The sophisticated Swiss education system, which has built-in professional training for vocational education, ranks among the top in the world. In 2021, Switzerland was ranked #1 in IMD's World Talent Ranking. The Swiss system integrates practical training into the learning process, facilitating school-to-work transition and talent development. Swiss students gain knowledge and a competitive edge, making them highly qualified and ready to work. By building our trainings based on the original content used in Swiss vocational programs, we ensure our vocational courses are top-notch.

IMD WORLD TALENT RANKING 2021

	Switzerland	1
	Sweden	2
	Luxembourg	3
	Norway	4
	Denmark	5

World Talent Ranking 2021

Source: IMD WORLD TALENT RANKING 2021





As a new chef, the goal is to master the fundamentals, so that you can constantly adapt to new and everyday situations when you're in the kitchen.

Our top Swiss Chefs

Patrick Diethelm: Master chef and GSL Head of Culinary Excellence

Patrick is a master chef, an international hospitality and culinary educator, a mentor and global industry expert. Having worked in renowned hotels and restaurants, Patrick coached the Swiss Chefs Junior Team to an Olympic victory. He won 3 gold medals at the Culinary World Cup in Erfurt in 2004.

Patrick was awarded the Medal of Honour by the Swiss Chefs Association in 2005 and in 2007, and was also elected VP of the Swiss Chefs Association. In 2009, he was elected honorary member of the American Academy of Chefs. At WACS in 2010, Patrick was elected

the youngest honorary member, where he was an Educational Committee Member from 2008–2014. For great services to the industry, Hotel & Gastro Union and Swiss Chefs Association, Patrick received in November 2021 the Medal of Merit.

He is the Head of Culinary Excellence at Global Swiss Learning and oversees the creation of all Culinary Trainings. He is the quality control and subject matter expert for all GSL's Swiss Chefs Association trainings, to ensure top-notch, industry grade quality and content.



A successful chef is creative and knows how to solve problems—skills that I learned in my Swiss vocational education and mastered during my career.

Our top Swiss Chefs

Marco Mehr: Executive chef and GSL Culinary Global Expert

Marco Mehr is the Culinary Global Expert at Global Swiss Learning and oversees the creation of all the Culinary Trainings. Marco left Switzerland at the age of 26 and has spent the last ten years working in the most prestigious hotels in Asia. He has cooked for celebrities—Xi Jinping, Barack Obama, and Katy Perry—in a handful of different hotels: in Myanmar at the Grand Hyatt Seoul, the Hyatt Regency Tsim Sha Tsui, the Grand Hyatt Hong Kong. At the Park Hyatt Shanghai, he was responsible for 150 chefs. Prior to his time in Asia, Marco was a member of the Junior National Culinary Team of

the Swiss Chefs Association and won the Culinary World Championship title in Luxembourg in 2006. He represented Switzerland at the WorldSkills competitions in 2007 in Shizuoka, Japan, and won the silver medal and the Vice World Championship title. Marco sits on many culinary juries and was an expert jury at WorldSkills and at the Culinary World Cup in 2022. He is a board member of the Swiss Chefs Association's culinary committee and was elected global culinary jury member for international and national competitions.

Swiss culinary recognition

Culinary World Cup 2022

The Culinary World Cup 2022 marked an extraordinary moment in history, as Switzerland won all the titles in the teams' competitions—no team had ever done so before. The Culinary World Cup, also called the Culinary Olympics, takes place every four years and brings together talented chefs from around the world to compete, and showcase their culinary excellence and innovation. During the last two decades, Switzerland has continued to perform at the top. The Swiss Culinary National Teams won 14 podium places at the Culinary World Cup (in Luxembourg) and the Culinary Olympics (in Erfurt/Stuttgart).

Andreas Caminada

Andreas Caminada's restaurant has been awarded 3 Michelin stars and 19 Gault-Millau points. The restaurant has been continuously placed on "The World's 50 Best Restaurants" list. In 2012, Caminada opened Remisa - La Tavladaunday, which also made "The World's 50 Best Restaurants" list.

Anton Mosimann: A Swiss culinary icon

A Swiss chef and restaurateur who was Maitre Chef des Cuisines at the Dorchester Hotel for thirteen years, during which time its restaurant achieved a rating of two stars in the Michelin Guide. Mosimann's guests have included politicians, presidents, and celebrities from all over the world. He has also cooked for four generations of the British Royal family, including at the wedding banquet for Prince William and Kate Middleton in 2011.

Daniel Humm

With numerous Michelin stars under his belt, Swiss cook Daniel Humm is the head chef and one of the owners of the best restaurant in the world. He took his first steps towards becoming a professional chef at age 14 in Switzerland and now is the Chef of Eleven Madison Park restaurant in New York.

Frequently asked questions

What is the scope of the trainings? And how are they structured?

Our trainings prepare culinary professionals to work independently in the kitchen. To achieve this, they are separated into online/digital and in-house portions.

Digital modules: include theory modules, basic commodities science modules, and recipe modules. In the recipe modules, learners are introduced to the recipe from A-Z and then are given the opportunity to practice it on their own.

In-house modules: this training will be different for each company. Trainers can be qualified in-house chefs, company trainers, or certified SCA trainers (if needed). Completion of the online/digital modules is mandatory before attending the in-person trainings.

What do the digital trainings look like?

The courses in the trainings can be completed online, using a smartphone, tablet or computer, by accessing our learning platform. The digital portion is structured into different theoretical and practical parts. Knowledge is obtained through theory, quizzes, videos, etc. For recipes, learners watch videos which guide them through the process. After each module, there are knowledge checks, and learners have the opportunity to reflect on and document what they have learned.

How long does one training take? What is the minimum time investment?

Each training contains roughly 300–500 hours of learning. This timeframe considers the need for learners to understand the processes, the products and the ingredients, and repeat the recipes, which gives them the opportunity to assimilate all the knowledge acquired.

How will the learner be evaluated?

There is a learning check at the end of each module, and the learner must reach a certain percentage to move on to the next step. They must also submit their recipe results via the e-learning platform and will receive evaluation and feedback from their trainer.

What certification is obtained at the end of a course?

There are two types of certifications, depending on the level of completion of the course:

- 1) After successfully completing the online/digital learning modules, we offer a certificate of completion issued by Global Swiss Learning.
- 2) Upon successful completion of the in-house training and the online/digital learning, we offer industry certification, co-issued by the Swiss Chefs Association and Global Swiss Learning.



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