

Bakery and Pastry

Professional level

EDUCATION ENABLED BY
GLOBAL SWISS LEARNING

Richemont



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What's inside?

- 03. About Global Swiss Learning
- 04. About Richemont
- 05. About BGIG
- 06. Benefits of our trainings
- 07. Overview of training levels
- 08. About the Professional Training
- 09. Bakery Professional
- 10. Pastry Professional
- 11. About blended learning
- 12. Our learning platform
- 13. Method & certification
- 14. Swiss quality, Swiss excellence
- 15. WorldSkills international recognition
- 16. Top Swiss Talents
- 18. Master Trainers
- 19. Success stories
- 21. Key information
- 22. FAQ
- 23. Contact



About GSL

We bring Swiss vocational courses to students from around the world who wish to boost their careers, expand their opportunities, and transform their businesses

Our product

We build swiss-quality professional courses for the culinary and hospitality industry, using only the best e-learning tools, and localizing the language and content together with our Swiss educational partners.

Our customers

Our courses are offered all over the world. Students, 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 vocational courses certify students in partnership with the top Swiss schools, aiding them in becoming highly skilled individuals with the fundamental and advanced knowledge essential for success in their professional lives.



About Richemont

We live and love the craft and we transfer that passion to our students.

A Swiss Centre of Excellence for bakery, pastry and confectionery

Founded in 1945 and headquartered in Lucerne, Switzerland, Richemont is a world-renowned Centre of Excellence for the bakery, pastry and confectionery industry. More than 200,000 professionals have enjoyed the benefits of Richemont's education and professional development, taking their careers to the next level. State-of-the-art facilities and high-quality instructors are key elements of Richemont's successful educational programs. Their diverse range of services includes: complete professional education, individual seminars for companies, on-site training, publication of books and educational materials, extensive consulting services and research and development.

Richemont's vision as an innovative leader in the world of professional education training is to make "Certified by Richemont" programs available to an international audience. With this vision in mind, the first Trainings were born.

The partnership with GSL and course development

Our mission at Global Swiss Learning is to bring Swiss-quality, premier vocational education to the world. To do so, we have partnered with the Richemont in Switzerland to offer Richemont's premier Bakery, Pastry and Confectionery educational programs to companies, schools, students and professionals around the world.

Through our exclusive partnership, we represent Richemont worldwide. Outside of Switzerland, we are the global distributor of Richemont training programs. In collaboration with Richemont, we focus on developing and digitizing training courses that offer a flexible, accessible, and engaging learning experience. These programs are designed for companies and schools seeking to enhance their teams' skills, expand students' technical knowledge, and benefit from the quality of the program, along with the prestige of international industry certification.

About BGIG

Our partnership

Baking and Gastronomy Institute of Ghana (BGIG) and its master trainer Melissa Obuobi are our authorized partners to implement our Bakery and Pastry Training Program, which has been developed by GSL in tandem with Richemont—our Swiss education partner.

BGIG conducts trainings both online and in-person, through webinars, training workshops, and practical examinations.

The vocational and professional education and training system (VPET) provided by the GSL and BGIG partnership is a fundamental component in the development of skilled workers in Ghana, and in both countries a continued economic development. This model caters to the economy's demand for highly skilled employees while simultaneously assisting companies in maintaining their skilled workforce.

Learn more about BGIG

BGIG is a professional baking school founded in 2023, offering Western pastry chef training. With the motto "Global Standards, Limitless Opportunities, and the mission to "train, certify, empower, transform," it focuses on hands-on vocational education to develop skilled talent for the baking industry.

In collaboration with enterprises and global institutions—such as the Richemont Excellence Center—the school offers nationally certified courses in Professional Bakery and Pastry.

In 2027, BGIG is launching the first Professional Bakery and Pastry course to support vocational training for people in Ghana and West Africa. Rooted in quality and inclusion, BGIG continues to shape the future of baking education in Ghana.

Benefits of our courses for students

01**Flexible**

The digital portion of the course (80%) is accessible online, anywhere, with a mobile device or computer

02**High-quality**

Our bakery and pastry content is based on content used in Swiss vocational schools

03**Foundational**

Deep technical knowledge that goes far beyond recipes

04**Growth**

Techniques that will deepen your knowledge and complement your skills

05**Cost efficient**

More affordable than other traditional forms of education, with the advantage of an international certification

06**Industry certified**

Industry certification co-issued by Richemont, Global Swiss Learning and BGIG.



Overview of training levels

All two trainings—Bakery and Pastry—are available at 2 different levels: 1) Professional and 2) Expert.

Professional level

The Professional Bakery and Pastry Trainings introduce learners to the fascinating world of Swiss Bakery and Pastry. They focus on classic Swiss and international products in the respective disciplines, teaching the fundamentals needed to provide a strong educational foundation.

Expert level

The Expert Bakery and Pastry Trainings build on previous knowledge. Learners are introduced to new techniques and leavening methods in the Bakery Training,

world-famous products and creative delicacies in the Pastry Training.

Richemont's teaching methodology offers learners a comprehensive approach, covering techniques, skills, ingredients and raw material sciences, with an emphasis on the importance of using quality products.

With these two levels of training, learners will gain a deeper understanding of bakery and pastry as a whole, develop the ability to create new recipes and be better prepared for the job market.

About the Professional Training



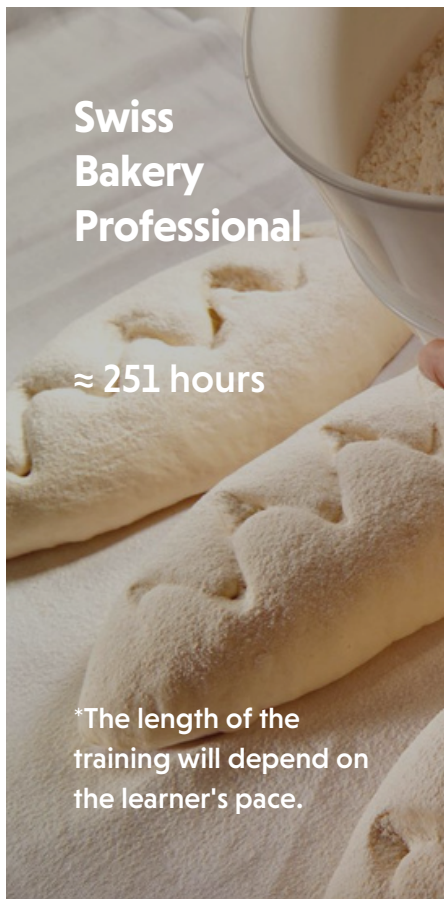
At the Professional level, the main goal is to understand the science behind each recipe, so that learners can start creating their own products in their professional journey. To do so, they are first introduced to the basics in the Be safe and Know the science modules. Know the science covers the importance of healthy nutrition and food allergies, and dives into 13 raw materials. Following these modules, learners will be introduced to detailed techniques needed to create Swiss and international recipes.

The Bakery Training introduces classics from Swiss bakery tradition, like rolls, pretzels, etc. And the Pastry Training presents students with the sweet side of the baking craft.

All the courses have a focus on techniques, processes and understanding the characteristics and quality of the products being used.

Overview of Richemont Bakery Professional

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Summary:
Hygiene, fire protection,
occupational safety,
natural science, nutrition,
raw materials, breads,
rolls, pretzel, croissant,
and more.

Core modules online: ≈ 26 hours

Module 1: Be safe

Occupational safety
Fire protection
Environmental protection
Hygiene 1.0

Module 2: Know the science

Natural science
Nutrition 1.0
Raw materials

Bakery modules online: ≈ 185 hours

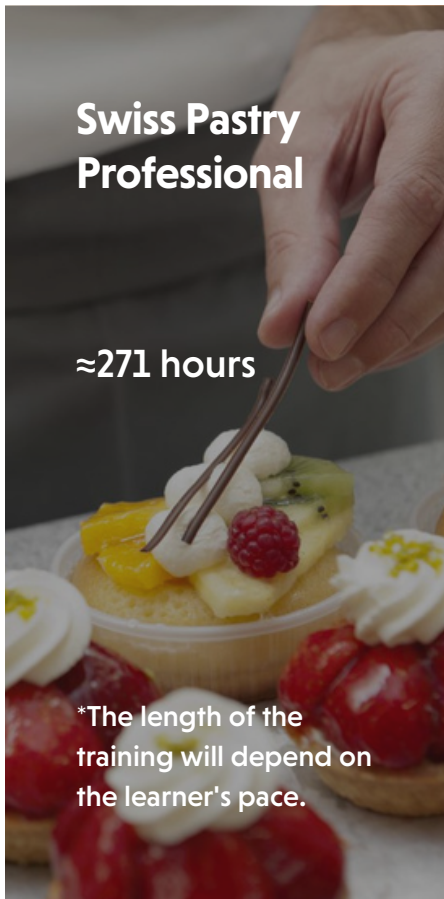
Zurich bread
Milk roll
Butter braid
Cheese-caraway roll
Mixed rye bread
Lye pretzel
Swiss butter croissant
Yeast nut croissant
Cheese quiche

Bakery modules in-house: ≈ 40 hours

Quality and safety
Food and raw materials
Bakery methods, techniques & procedures
practice

Overview of Richemont Pastry Professional

7 10



Summary:

Hygiene, fire protection, occupational safety, natural science, nutrition, raw materials, pies, petit fours, cakes, and more.

Core modules online: ≈ 26.4 hours

Module 1: Be safe

Occupational safety
Fire protection
Environmental protection
Hygiene 1.0

Module 2: Know the science

Natural science
Nutrition 1.0
Raw materials

Pastry modules online: ≈ 197 hours

Milanese cookie
Bird's nest cookies
Gingerbread cookies
Lemon roll cake
Royal pineapple cake
Truffle squares
Puff pastry almond croissants

Pastry modules in-house: ≈ 48 hours

Quality and safety
Food and raw materials
Pastry methods, techniques & procedures practice

About blended learning

The Richemont Bakery and Pastry Program is designed with a blended learning educational approach—a combination of digital training (80%) and offline exercises and workshops sessions—in order for the learner to get a well-rounded education in both theory and practice

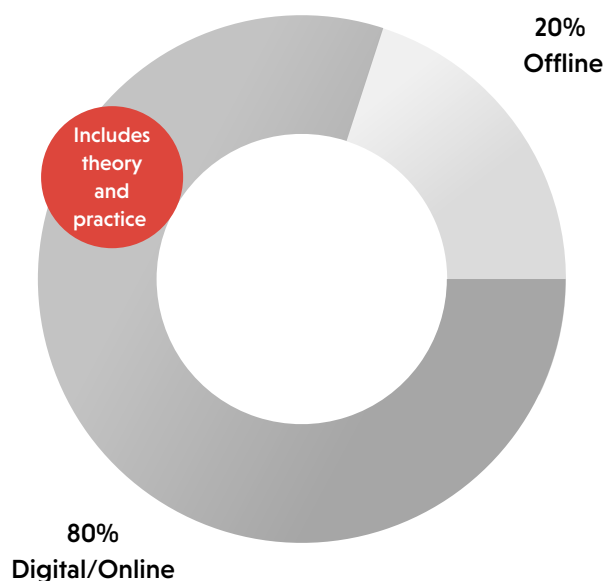
Digital/Online learning

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

Digital learning combines theory and practice:

- Theory: learners will learn the essential raw materials and product groups used everyday in baking and pastry.
- Practice: they will learn new techniques and skills that they can then practice on their own in the recipes, to cross-train and deepen what they've learned.

Our digital learning content is accessible through an easy-to-use learning platform, through which students are guided by our world-class industry avatar. Interactive elements, videos, texts and quizzes allow learners to acquire both the theoretical and practical skills necessary for their professional development. The digital learning program is designed so learners can work autonomously or in groups, and must be completed before the offline workshop.



Offline learning

The offline learning sessions are supplemental and required to the digital learning. They are for learners to get additional hands on practical experience, and to deepen their skills by practicing and implementing what they have been learning especially on the recipe/cooking side. After the digital/online learning, the learners need to register and attend a workshop at BGIG School.

During the workshops, trainers work closely with learners to demonstrate the working methods, techniques and procedures that they've been learning. This is the opportunity to teach problem-solving and process-oriented, inter-connected, ecological thinking and acting.

The workshops are conducted by BGIG - Richemont certified - Master Trainers. The Master Trainer will test and review the learners' skill levels in order to evaluate them for final certification.

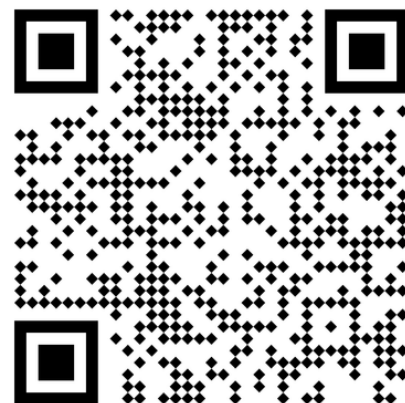
Our learning platform

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.

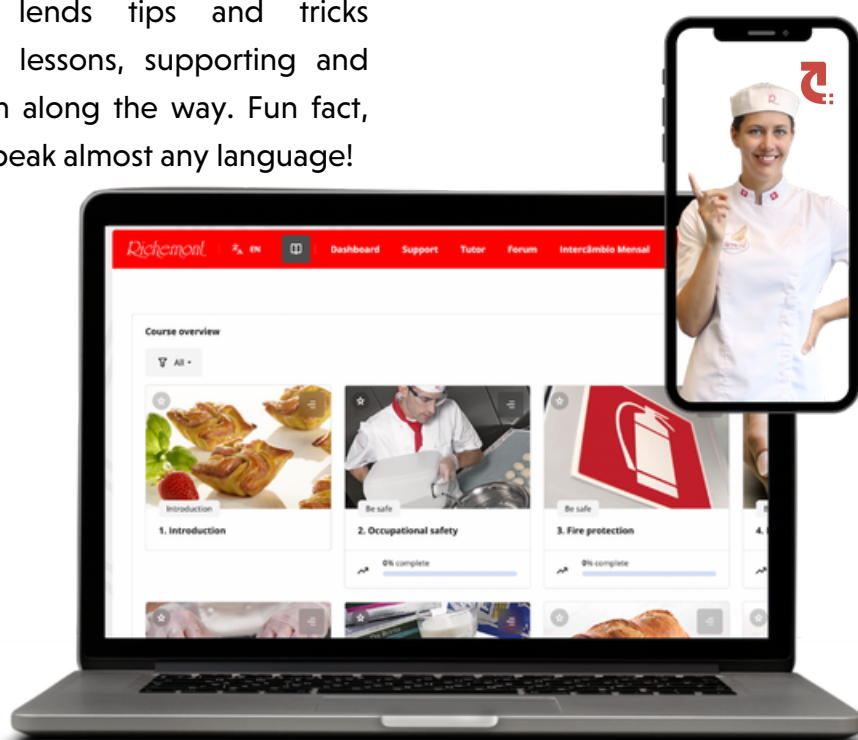
Learners are welcome to contact BGIG to discuss personalized training arrangements.

Our world-class culinary avatar

Learners are guided through the trainings by our WorldSkills Champion avatar Ramona. She lends tips and tricks throughout the lessons, supporting and motivating them along the way. Fun fact, her avatar can speak almost any language!



Explore our platform!



Method & certification

Learners will understand bakery, pastry and confectionery as a whole. They will develop a detailed understanding of ingredients and refine their skills to create new recipes.

Teaching method

Teaching method is an important part of how we design our trainings. Richemont'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 and all the fundamentals of raw materials and nutrition. With the Professional and Expert Training, the learner will have a deep understanding of the bakery, pastry, and confectionery as a whole and will develop their ability to create new recipes and skills.

Richemont is proud and passionate about craft and its proven teaching methodologies. Its top educational approach, paired with its precision in high-end recipes and techniques, meets the industry's need to qualify professionals in different countries around the world.

Certification

We offer industry certification for our courses. Upon successfully completing the entirety of each course, including both digital/online and offline trainings, we offer an industry certificate co-issued by Richemont, Global Swiss Learning and BGIG.

Obtaining an industry-recognized certification provides a solid foundation of professional options with a vast amount of career opportunities for learners.

Swiss quality, Swiss excellence

We've built our Bakery, Pastry and Confectionery Training Programs based on the original content and structure offered in vocational education programs in Switzerland.

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 they 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



WorldSkills

International recognition

WorldSkills is an international organization that promotes vocational education and skills across the world. The main event of WorldSkills is the WorldSkills Competition, which is held every two years.

The competition brings together young people from around the world to compete in over 60 skills areas, including Bakery, Pastry and Confectionery. The competition is a showcase of the best young talent in each skill area and is judged by industry experts.

The 46th WorldSkills competitions for the categories Bakery, Pastry and Confectionery were in October 2022 and happened at the Richemont Centre of Excellence in Switzerland. The highlight of the event was the atmosphere among the young talents from different parts of the world.

Over the years, Richemont has been the center responsible for preparing young Swiss talents to excel at the WorldSkills competition. In recent competitions, Swiss professionals have shown their exceptional skills in this industry by bringing home gold medals in Bakery, and in the combined category for Pastry and Confectionery.

2022 - Lucerne, Switzerland

Juliana Thöny, Gold medal in Pastry and Confectionery

Vera Stocker, Bronze medal in Bakery

2019 - Kazan, Russia

Sonja Durrer, Gold medal in Bakery

2017 - Abu Dhabi, UAE

Ramona Bolliger, Gold medal in Bakery



Juliana Thöny's recipe for success: practice and a good level of self-confidence.

Top Swiss talents

Pastry and Confectionery World Champion: Juliana Thöny

Juliana Thöny won the gold medal in Pastry and Confectionery at the WorldSkills Special Edition Competition 2022 in Lucerne. She positioned herself confidently at the competition, however, the victory came as a surprise. The preparation was, in particular, strict, says Thöny in the winner's interview: "All my free time used to practice. But it was worth it." During the preparation, her family and work environment were particularly important. "They all always stood behind me. That's very nice," says Thöny.

Thöny was already a Swiss champion as a confectioner, which she accomplished in 2020. She completed an internship at Mosimann's Club in London in 2019 and in 2021 did a ten-week pastry training course at the Pastry Academy by Amaury Guichon in Las Vegas, USA.

The Richemont Centre of Excellence was responsible for training Juliana for the WorldSkills Special Edition Competition 2022. Her recipe for success: practice and a good level of self-confidence.



Top Swiss talents

Bakery World Champion: Vera Stocker

Vera Stocker, 21 years old, won the bronze medal in Bakery at WorldSkills Special Edition Competition 2022 in Lucerne, making her one of the best bakers in the world. Since August 2021, she has worked and studied at Richemont, where the competition in the Bakery category took place: "I know the rooms, the devices, and the ovens. Certainly an advantage. But unfortunately, I put more pressure on myself". Fun fact: Vera is a successful track and field athlete—she won the title of U23 Swiss Champion over 400 meters hurdles on September 2022—and has a fighting spirit in her blood.

For WorldSkills she prepared herself months in advance "Thanks to my work at Richemont, I've learned a lot just through daily practice." In December 2021, she then took part in a two-week course in France to get to know the art of French baking and to gather new ideas. "In order to practice for the international competition situation, I went to Denmark in August 2022 for a training competition. After that I immediately started to develop my products for WorldSkills." She worked six days a week, from morning to night. Well done, Vera!



GSL Richemont Master Trainer Melissa Obuobi

**"Global Professional
excellence should be made
accessible to every learner
with the ambition to achieve
it."-Melissa Obuobi**

Melissa Obuobi is the Principal of Baking and Gastronomy Institute of Ghana (BGIG) and a highly respected figure in Ghana's baking industry. With over 20 years of experience, she holds multiple prestigious titles including serving as a judge at the Pastry World Cup. Her mission is to combine technical excellence and management know-how to develop skilled talent and elevate vocational baking education across the country.

Before founding BGIG in 2023, Melissa spent over a decade developing her expertise in baking, pastry and gastronomy, earning professional credentials, gaining international experience and working across diverse culinary environments.

She is deeply committed to championing international baking competitions within Ghana, Africa and beyond and has led Ghanaian bakers to partake in international competitions in France.

At the heart of Melissa's vision for BGIG is a deep commitment to inclusion and social impact- to expand access to professional baking and pastry education for underserved and marginalised communities, particularly women and people with disabilities.

Through BGIG, she hopes to create meaningful pathways for individuals who have historically had limited access to quality professional training, enabling them to develop skills, pursue careers and create sustainable opportunities for themselves.

Success stories

Paulina and Paúl: L'Artisan, Ecuador

L'Artisan was founded in 2012 in Quito, Ecuador, offering exclusively European-style, natural-fermented and additive-free bread. L'Artisan's product offering is influenced by Mediterranean-style rustic bread and French-style pastries.

In 2017, Paulina and Paúl successfully graduated from the Richemont Training Program in Switzerland, where they deepened their knowledge and receive technical know-how in a diverse range of baking and confectionery processes. During the program, they also had the opportunity to adapt those baking processes, so that they would be compatible with their own design and work systems.

Upon returning to Ecuador, Paulina and Paúl began to apply what they had learned from the Training Program. They started to

What we learned during the different production stages helped us to control the day-to-day challenges better and significantly improve the quality of our product offering.

Paulina and Paúl, Ecuador

strengthen and reorganize their production and work processes, making them more efficient, and began understanding the different types of flours, and challenges in their applications. For example, in Latin America, the supply of flour can be limited, which impacts the quality of the flour, making the baking process more difficult and requiring higher technical ability from the baker.

What they learned about dough processing in different production stages helped them control the day-to-day challenges better and develop better products.



Success Stories

The training experience at Richemont was a game changer in our projects.

Katherine and Miguel, Peru

Katherine and Miguel: Pan Criollo, Peru

Katherine and Miguel wanted to study bakery and confectionery and were referred to the Richemont Training Program by a friend. The training experience with Richemont was a milestone in their plans as entrepreneurs. After the training they had to decide which career direction to take. They left Switzerland with so much information and the desire to try new techniques; all in all, it was a positive transition in their lives. Initially, Katherine and Miguel decided to go into baking, operating a neighborhood bakery. They used two bags of flour per day, approximately 100 kilos, with a total of 3 tons of flour per month.

As the business evolved, they changed production processes, removed chemical additives, and started using natural fermentation. To reach a higher quality level and increase the value of the bread, they started to produce long cold fermentation artisan bread.

As customers began to notice the difference in the aroma, taste, texture and shelf life of their bread, Katherine and Miguel were rewarded with long-term customer loyalty. In addition, their creations gained popularity with a local restaurant chain, which boosted their growth as producers. Subsequently, they were contacted by a large supermarket and made the leap to larger facilities.

Seven years after their training, they have a 1,000-square-meter factory consisting of several production lines, with the artisan bakery line representing the company. The production is composed of 20 people in operations alone, who process 1,000 bags of flour per month, approximately 50 tons of flour in total. Today, Katherine and Miguel continue to share their knowledge in technology and traditional baking processes—especially long fermentations—with others.

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
- BGIG will offer the trainings in English

Prerequisites

- Familiar with online/digital media
- No previous experience is required (Professional)

Learner profile

- Bakery, Pastry, Confectionery professionals (also aspiring individuals)
- Professionals in food/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

What is the goal of the program? And how is it structured?

Our Richemont Bakery and Pastry Program prepares learners to thrive in their industry and become professional chefs. The trainings are separated into digital/online and offline portions to achieve this goal.

Digital/Online learning: includes theory, basic commodities science, and recipe courses. In the recipes, learners are introduced to the recipe from A-Z and are asked to practice on their own.

Offline learning: defined into pre-preparation, preparation and execution of each recipe, as well as workshop including practical examination. Completion of the digital modules is mandatory before attending a workshop.

What does the digital learning look like?

The digital learning can be completed online using a smartphone, tablet, or computer by accessing our learning platform. The digital portions are 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 basic commodities science module, there are learning checks, and learners have the opportunity to reflect on and document what they have learned. You can explore our online platform further in this video:

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

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

How will the learner be evaluated in the digital learning?

There is a knowledge check at the end of each theory and basic commodities science course. 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 feedback from their trainer.

What certification is obtained at the end of a training?

Upon successful completion of digital learning as well as workshop and practical examination, we offer industry certification, co-issued by Richemont, Global Swiss Learning and BGIG.

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