



SWISS VOCATIONAL
EDUCATION EVERYWHERE



Entrepreneurship Summit

June 2, 2022



Hello. We're from Switzerland, but we're also from the world.

We are Swiss professional education.

Bringing transformation to people, and countries.

An education that is globally known for its practice, methodology, and depth. **That is too big to stay only in one place.**

Global Swiss Learning

Swiss vocational education everywhere.



Our Mission

- + To take Swiss vocational education to the world



Our Purpose



Enabling equal opportunities,
boosting careers, and taking the
Swiss knowledge across countries



Our Values



**We believe in people's
potential to transform their lives
and the world**



What we do

We bring Swiss vocational education to the world.



SWISS VOCATIONAL SCHOOLS

- › Course digitization
 - › Internationalization strategy
 - › Global market offer
 - › Country specific positioning
-



GLOBAL MARKET/ VOCATIONAL SCHOOLS

- › Link to reputable Swiss Institutions
 - › «Plug and play» digital course
 - › Teachers' training
 - › Local support
-

BOARD OF DIRECTORS



Dr. Peter Weibel
PRESIDENT

15 years as CEO of PwC, President of the foundation of the University of Zurich, 7 years Board of Directors of Credit Suisse.



Philipp Ries

10 years in Google Management
President of Hapimag and Liiva



Dr. Barbara Fontanellaz

Director of the Swiss Federal
University for Vocational Education
and Training.



Samuel Notz
FOUNDER & CEO

Ex-senior banker. Consulting in
Asian and Latin American markets.
28 years experience.



We build partnerships with renowned Swiss institutions and local institutions in several countries to teach the best Swiss vocational education in their native languages.

Swiss Partners

-  Center of Excellence for Bakery & Confectionary



Founded in 1945 with headquarters in Lucerne, Richemont runs the Education **Center of Excellence** for the whole bakery and confectionery trade.



Awards 2017 & 2019
Gold medal winners
at the World Skills

-
-  Swiss Chefs Association



With more than 100 years of tradition, the Swiss Chefs Association with its **two national teams** is the official institution for all Swiss Chefs.



Winning **23 medals**
at the World Skills
Awards since 1979



Curent Product offering: Online Training



Richemont

- Swiss Bakery, Pastry & Confectionary Professional (Course 1)

1 course, 5 modules, 29 contents,
689 hours of learning time (incl. 302 hours for 3 repetitions)

- Swiss Bakery, Pastry & Confectionary Expert (Course 2)

1 course, 5 modules, 34 contents
(exact learning time is not yet fixed)



SWISS CHEFS
ASSOCIATION

- Swiss Chef Association Professional Training (Course 1)

1 course, 6 modules, 19 contents
(14 core topics, 5 accompanying topics),
700 hours learning time (incl. 300 hours for 1 repetition)

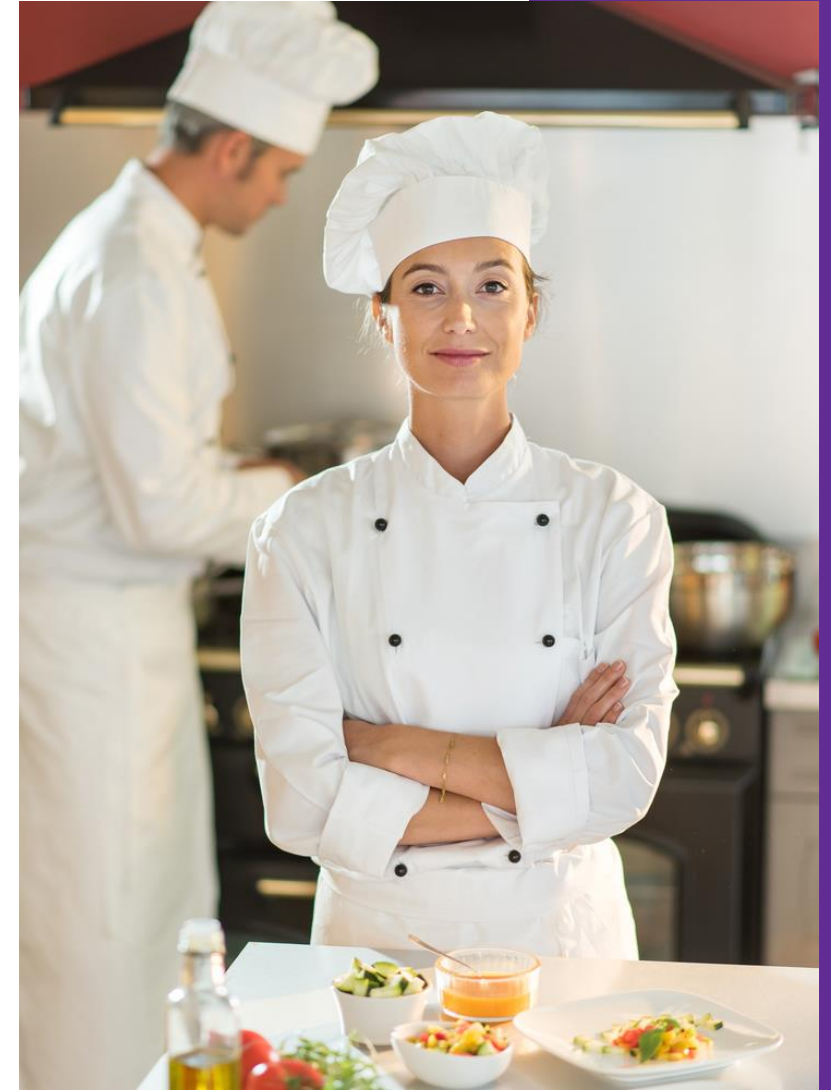
- Swiss Chef Association Expert Training (Course 2)

1 course, 6 modules, 12 contents
(8 core topics, 4 accompanying topics),
700 hours learning time (incl. 300 hours for 1 repetition)



Product offering: On-Campus Training

- › Complements the online training of the learners and lasts 4-5 weeks and includes the final exam.
- › Conducted by trainers licensed by Richemont or the Swiss Chefs Association, respectively, and provided by Global Swiss Learning AG.
- › Focuses on practical training in a professional kitchen and provides an opportunity for feedback, questions, and answers. Prepares learners for the final practical exam.
- › Learners who successfully complete both online and on-campus training, including the final exam, receive a course certificate "certified by Richemont/Swiss Chefs Association."





BRAZIL

Pilot Feedback



Pilot Insights



Pães Botânicos
Personal Bakery



"This is fantastic. There's no way someone could not learn from this course. I purchased an online course from a famous school a few days ago, and it is so bad that I decided to ask for a refund. If Global Swiss Learning were selling the course, I would buy it today."



Nathã Silva
Professional Baker



"Overall, the course content is very good. Exceptional! I found it super well explained with step-by-step instructions, recipe variations, and tools to identify possible mistakes. Congratulations to the initiative, and thank you for the opportunity."



Pilot Insights



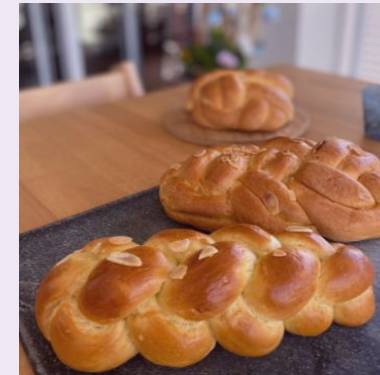
Marcelo
Professional Baker



"I confess that I was impressed by the dedication and concern to maintain the involvement among the participants, this creates a bond of trust and harmony between the students and the institution. This is what makes the difference when choosing a vocational course! Congratulations to everybody involved."



Ligia Ono
Industrial Partner



"In general, I liked the course. I found it very didactic with a lot of information. The baker practice at home receiving the recipes and the explanations of preparation in steps was what I really liked! Both professionals and amateurs can follow the recipes. I found it a bit difficult to navigate the page. It's not something that flows naturally. I needed to access the content many times, then go back to the previous page to be able to continue."



CHINA

Pilot feedback



Pilot Insights



Chinese student



"Each detail, even the temperature of the milk, can have an impact on the result. Now I understand not only how make the product, but the process and technique."



Thank you.

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