

Cuisine Lab employs the students until they sit the AFP exam, helping them improve their basic culinary skills and continue to practice their newly acquired techniques.

## Sustainability

At Cuisine Lab we all share the same passion for creating and delivering outstanding food and service using local and bio ingredients, whenever possible. We offer a high proportion of plant-based or vegetarian dishes, and we use bio and free-range meat, and sustainably sourced fish.

We are dedicated to promoting and contributing to a sustainable future through our operations.

## Partnerships

Our partnerships range from Swiss government institutions to non-governmental organizations, international organizations and the private sector.

We thank all of the donors and partners that have supported us to date and we continue to explore new collaborations and funding opportunities to strengthen and expand our program.



FONDATION  
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LOMBARD ODIER

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& CASA

Genève  
roule!  
VÉLO & INSERTION



Hospice général

HOTELIS



MATER  
CUCINA  
DEMOCRATICA



## Opening hours

Monday: 08.00 to 16.00  
Tuesday to Friday: 08.00 to 22.00  
Saturday and Sunday: closed

## Booking

If you wish to book a table, order takeaway or organize an event, please call the restaurant.

For catering services, please tell us about your needs at [catering@cuisinelab.ch](mailto:catering@cuisinelab.ch) and we will be happy to advise you and put together an individual catering offer for you.

A la carte, weekly and catering menus are available on our website and social media, inclusive of vegan, vegetarian, and gluten-free meals.

## Get involved

There are many ways to get involved with Cuisine Lab. You can make a donation, which will go straight towards our social program; volunteer; become a member. For more information, please visit our website.

SUPPORT



CUISINE LAB

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☎ +41 22 314 56 68

🌐 [www.cuisinelab.ch](http://www.cuisinelab.ch)

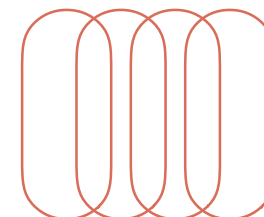
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# CUISINE LAB

Social gastronomy  
Refugee integration  
Environmentally conscious





We are doing much more than just cuisine. We are building a community and changing people's lives.

**Sajad Fotuhi**  
Chef and board member

## Our history

Cuisine Lab's journey began in November 2016, when social entrepreneur Dan Stein, community specialist Rene Bangert, and former chef and public health specialist, Sarah Hoibak hosted a welcome dinner for asylum seekers and refugees in Geneva. It was an occasion to share a meal in a warm environment and to learn about the culinary traditions of Afghanistan, Eritrea, Iran, Iraq, Sri Lanka, and Syria.

These informal meals grew organically into an association in 2017 and, later on into a social enterprise, with a team of passionate refugee chefs providing catering and event services. After six years of incredible experiences and learning, Cuisine Lab matured into a true laboratory for social and economic integration of refugees that includes a training program and employment in a restaurant, catering and event services.

In February 2023, Cuisine Lab opened the doors of its first restaurant in Geneva.

## Our mission

We take great pride in providing a supportive platform for asylum seekers and refugees who aspire to build a career in the hospitality industry.

Our program is designed to empower them by offering opportunities to develop their skills, gain valuable experience, and secure meaningful employment in the culinary field.

Our ultimate goal is to help refugees achieve economic independence and social integration into their new community, and we consider

their success in reaching these milestones to be our greatest achievement.

## What we do

As a social enterprise, our scope of work spans commercial business and nonprofit.

### Commercial

*Dine-in:* our restaurant is open from Monday to Friday and can sit up to 62 people indoor. A terrace is also available during Spring and Summer time.

*Takeway:* you can choose from à la carte and a weekly menu, inclusive of vegan, vegetarian, and gluten-free meals. Curbside pickup is available to collect orders.

*Catering:* we bring our most delicious food straight to your venue of choice, whether you

wish to host a cocktail party with finger food at the office, a buffet for your birthday, a conference lunch or an amazing four-course dinner with your loved ones at home.

*Events:* you can book part or all of the restaurant venue to host your own event, be it a charity fundraiser, a business or cultural event, a birthday party, a baby shower or any other special anniversary.

### Nonprofit

Cuisine Lab is not just about the food. Together with refugees, social workers, pedagogical experts and culinary professionals, we co-designed a training program to help refugees perfect their skills and acquire experience to achieve meaningful employment in the culinary field.



The program includes five key focus areas:

1. Professional culinary and service training, with each student chef paired with an in-house social worker and a culinary trainer until completion of the Swiss Federal Attestation of Professional Training (AFP);
2. Placement in French language courses to help trainees reach a minimum B1 level;
3. Community intercultural events to foster social and cultural integration;
4. On-the-job training in sustainability, health and nutrition principles and practices;
5. Career counselling and job placement.