Vocational training in Germany (Ausbildung)

Baker (Bäcker/in)

Bäcker / Bäckerin

You make bread, pastries and simple dishes in a bakery: a 3-year training, paid from the first year, alternating between the bakehouse and vocational school.

LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate	**3 years**	**B2**	**€1,021 to €1,232**
required	36 months	required level	gross / month, during the training

We are by your side from day one until you arrive in Germany.

GERMANY
+49 (0) 7033 694 18 80

CAMEROON
+237 622 20 81 64

www.campus-allemagne.org

Douala office : Rond-point Maetur Bonamoussadi – Nice Cream building (4th floor), opposite the COGENI hardware store, Douala, Cameroon

View the full sheet online

THE OCCUPATION IN 30 SECONDS

What a baker does

They prepare doughs to the recipe, monitor proving, load the ovens, then glaze and garnish the products; in craft bakeries they also sell them to customers.

Prepare the doughs

Weigh the ingredients, prepare doughs to the recipe and monitor how they prove.

Bake

Load the ovens and bake bread, rolls, puff, short and yeast pastries, cakes and tarts.

Decorate and sell

Glaze and garnish products, prepare snacks and small dishes, advise customers.

This occupation is for you if...

- ✓ you are happy to start early in the morning and sometimes work on Sundays
- ✓ you enjoy precise manual work, from shaping to decorating
- ✓ you follow recipes and hygiene rules with care
- ✓ you like advising customers and presenting products

Less suitable if...

- – you struggle with oven heat and flour dust
- – you have skin or breathing allergies linked to flour
- – you refuse to carry loads and stand for long periods

A TYPICAL DAY IN THE WORKSHOP

05:00 **Start of shift and instructions** : The trainer assigns the day's batches and recalls the hygiene rules.

05:30 **Weighing and preparing doughs** : Weigh the ingredients, mix the dough to the recipe and leave it to rise.

07:30 **Shaping and baking** : Shape the loaves and rolls, load them into the oven and watch the baking.

09:30 **Garnishing and decorating** : Glaze, garnish and decorate the pastries following the head baker's instructions.

11:30 **Snacks and small dishes** : Prepare filled snacks and simple small dishes using fresh ingredients.

13:00 **Cleaning and checking** : Clean the equipment, check stock and note the quantities needed for tomorrow.

Dough preparation | Fermentation and sourdough | Oven baking | Pastry and decorating | Food hygiene | Advice and selling | Rigour | Sense of taste | Manual dexterity | Stamina | Hygiene awareness

THE TRAINING

How the Ausbildung works

In Germany you learn by working: this is the “dual system”. You are an employee of a company and a student at a vocational school (Berufsschule) at the same time.

3 to 4 days a week at the company | **1–2 days school**

Year 1

The basics

- Hygiene, safety, equipment
- Wheat breads and rolls
- Pastries made from doughs

Year 2

Widening the range

- Speciality breads and rolls
- Cake batters and creams
- Intermediate exam

Year 3

Mastery

- Tarts, cakes and desserts
- Snacks and small dishes
- Final exam

Exams and qualification

An intermediate exam (Zwischenprüfung) before the end of the second year: practical (up to 4 hours) and written (up to 150 minutes). The final exam (Gesellenprüfung): a practical part A with 4 tasks (up to 8 hours) and a 15-minute discussion, and a written part B in 3 subjects. You obtain the Gesellenbrief (journeyman's certificate), issued by the Chamber of Crafts (HWK).

YOU ARE PAID DURING THE TRAINING

What you need to apply

- ✓ Baccalaureate level is required.
- ✓ The required level is B2. Good technical vocabulary for the trade is a real plus.
- ✓ The job means standing, carrying loads such as flour sacks and working in oven heat and flour dust.

Documents to prepare

- ✓ CV and cover letter in German
- ✓ Translated baccalaureate diplomas and transcripts
- ✓ German B2 level certificate

AFTER THE TRAINING

Where it can lead

STRAIGHT AWAY

Skilled baker

Jobs in craft bakeries, industrial bakeries, catering or the restaurant trade.

WITH EXPERIENCE

Further training

Specialise in pastry or food hygiene, or become a technician (Techniker) in food technology.

LONGER TERM

Master baker or studies

Take the Bäckermeister (master baker) exam, set up your own bakery or study if university entry is met.

YOUR PATHWAY WITH CAMPUS GERMANY

We are by your side from day one until you arrive in Germany

1

CHECK MY ELIGIBILITY

Take the test online or at the office

The eligibility test is done online on our website, or by visiting our Douala office directly.

2

TALK TO AN ADVISOR

Talk to our team

Germany: **+49 (0) 7033 694 18 80**
Cameroon: **+237 622 20 81 64**

3

PREPARE YOUR GERMAN

DZK, our language centre

Deutschzentrum KAGEDEV (DZK) is our own language centre in Douala. Outside Douala: partner language centres, call us to find the nearest one.

4

GET THE CONTRACT

AZUFA is always us

AZUFA is our platform: it connects you with German companies that recruit apprentices and follows your application through to the training contract.

Douala office

Rond-point Maetur Bonamoussadi – Nice Cream building (4th floor), opposite the COGENI hardware store, Douala, Cameroon

From German A1 to the first day of training in Germany

Each step is run by one of our structures. You keep the same contact from start to finish.

1 — **Check my eligibility**
The test is done online on our website or at our Douala office.
RUN BY CAMPUS GERMANY

2 — **Talk to an advisor**
Review your profile, your wishes and the chosen occupation.
RUN BY CAMPUS GERMANY

3 — **Learn German, from A1 to B2**
Courses adapted to your starting level, up to the required B2 level. In Douala at our own language centre; elsewhere, with our partner centres.
RUN BY DZK

4 — **Prepare the application file**
CV and cover letter in German, translated baccalaureate diplomas and transcripts, B2 level certificate.
RUN BY CAMPUS GERMANY

5 — **Find the company and sign the training contract**
We connect you with German companies that recruit apprentices, and follow your application through to the contract.
RUN BY AZUFA

6 — **Prepare the visa and paperwork**
Support to gather the documents and complete the administrative steps.
RUN BY CAMPUS GERMANY

7 — **Prepare your departure and settling in**
Travel, housing and first steps in Germany: we prepare you before you leave.
RUN BY KAGEDEV E.V.

8 — **First day of training in Germany**
You arrive prepared and supported, with a team that has known you since day one.
RUN BY AZUFA

Contact us

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