Vocational training in Germany (Ausbildung)

Hospitality service specialist (Fachkraft für Gastronomie)

Fachkraft für Gastronomie

You welcome guests, serve meals and drinks and prepare simple dishes: a paid 2-year training, with a choice between restaurant service and system catering (organised fast-food style).

LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate	**2 years**	**B2**	**€1,114 to €1,224**
required	24 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 hospitality service specialist does

They are the face of the restaurant towards guests: they receive and advise them, serve food and drinks, work the till and look after cleanliness and stock.

Welcome and serve

Receive guests, take orders, serve food and drinks and prepare hot or cold beverages.

Prepare

Receive and store goods, prepare simple dishes from a recipe, clean and lay out the dining room.

Charge and sell

Draw up the bill, take payment, handle complaints and promote the house's products.

This occupation is for you if...

- ✓ you enjoy contact with guests and waiting on them
- ✓ you have a good memory and are comfortable with numbers
- ✓ you accept working at weekends and on public holidays
- ✓ you stay calm and organised when the dining room is full

Less suitable if...

- – you cannot stand or walk for long periods
- – you refuse unsociable hours, evenings and weekends
- – you dislike noise and the rhythm of peak hours

A TYPICAL DAY IN THE WORKSHOP

09:00 **Receiving the delivery** : Check deliveries for weight, quantity and visible damage, then put them into storage.

10:30 **Preparing the dining room** : Clean, lay the tables and decorate the room to suit the occasion and the season.

11:30 **Lunch service** : Welcome guests, take orders and serve the food and drinks.

14:00 **Kitchen or production station** : Prepare simple dishes from the recipe, following the hygiene rules.

16:00 **Payment and complaints** : Draw up the bill, take payment and deal politely with a guest's remark.

17:30 **Cleaning and stock check** : Clean the equipment, tidy the room and check stock levels before closing.

Serving food and drinks | Welcoming and advising guests | Receiving and storing goods | Simple dishes from a recipe | Payment and billing | Hygiene and cleanliness | People skills | Memory and arithmetic | Organisation | Stamina | Teamwork

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 of the job

- Welcome, service, kitchen
- Goods and storage
- Intermediate exam

Year 2

Specialisation and sales

- Choice: restaurant or system
- Sales promotion
- Final exam

Exams and qualification

An intermediate exam (Zwischenprüfung) covers the first 12 months. The final exam before the Chamber of Commerce and Industry (IHK) covers production and service, guest experience and sales, and economics and society. You obtain the IHK final certificate (Abschlusszeugnis).

YOU ARE PAID DURING THE TRAINING

1st year	≈ €1,114
2nd year	≈ €1,224

What you need to apply

- ✓ Baccalaureate level is required.
- ✓ The required level is B2. Good technical vocabulary for the trade is a real plus.
- ✓ According to BERUFENET, good physical fitness is expected: the work is done on foot and standing, carrying trays. Weekends, public holidays and nights may be worked.

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

Qualified service staff

Work in a restaurant, canteen, hotel with catering or spa facility.

WITH EXPERIENCE

A third year of training

Continue for one year towards Fachmann for restaurants or system catering.

LONGER TERM

Restaurantmeister or studies

Take the Restaurantmeister (restaurant master), set up on your own or study hotel management.

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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