Vocational training in Germany (Ausbildung)

Restaurant and events catering specialist (Restaurants und Veranstaltungsgastronomie)

Fachmann für Restaurants und Veranstaltungsgastronomie / Fachfrau für Restaurants und Veranstaltungsgastronomie

You advise guests at their table, serve food and drinks, work the bar and organise banquets and parties: a paid 3-year training in restaurants and events catering.

LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate required	**3 years** 36 months	**B2** required level	**€1,099 to €1,332** 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 restaurant and events catering specialist does

They link the kitchen and the guest: they present dishes and wines, serve with care, prepare events, conferences and banquets, and guide the team.

Advise and serve

Welcome guests, advise them on dishes, menus and drinks, then serve at their table.

Bar and drinks

Prepare coffees, cocktails and mixed drinks, and run the bar or the drinks buffet.

Organise events

Design, organise and run receptions, conferences and banquets, including staff planning.

This occupation is for you if…

- ✓ you enjoy welcoming, advising and serving guests
- ✓ you stay organised and calm under pressure
- ✓ you want to learn how to guide a small team
- ✓ you happily speak several languages with guests

Less suitable if…

- – you refuse to work evenings, weekends and public holidays
- – you cannot stand or walk for long periods
- – you dislike noise and the crowds of full dining rooms

A TYPICAL DAY IN THE WORKSHOP

10:00 **Setting up the dining room** : Lay the tables, prepare the service and check the day's reservations.

11:30 **Advising guests at the table** : Present the menu, explain where the dishes come from, recommend a wine or a drink.

14:30 **Preparing a banquet** : Draw up the running order of a reception and prepare the service in the room.

17:00 **Working at the bar** : Prepare a speciality coffee and mixed drinks from the recipe.

19:00 **Evening service** : Serve at the table, coordinate the service with the kitchen and handle a complaint.

22:00 **Till and evening review** : Take payment, draw up bills and pass instructions to the next team.

Advising and selling at table · Table and banquet service · Bar and mixed drinks · Event planning · Reservations and till · Team guidance · People skills · Organisation · Stress resistance · Teamwork · Commercial sense

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

- Welcome, kitchen, service
- Goods and storage
- Care of dining areas

Year 2

Service and sales

- Service and sales promotion
- First part of the exam
- Bar and till

Year 3

Events and team

- Table service and coordination
- Banquets and events
- Guiding colleagues

Exams and qualification

The final exam is split into two parts (gestreckte Abschlussprüfung). The first part (production and service) takes place in the 4th half-year and counts for 25 % of the mark. The second ends the training: guest experience, events and service, communication, economics and society. Qualification: IHK certificate (Abschlusszeugnis).

YOU ARE PAID DURING THE TRAINING

1st year	≈ €1,099
2nd year	≈ €1,220
3rd year	≈ €1,332

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. At peak times dining rooms are noisy and cramped; work also takes place at weekends, on public holidays and at night.

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 specialist

Work in a restaurant, hotel, inn, guesthouse or for a catering firm.

WITH EXPERIENCE

Restaurant or banquet lead

Run a department, plan staff rotas and organise events.

LONGER TERM

Betriebsleiter or studies

Take the hotel and restaurant operations manager training 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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