Vocational training in Germany (Ausbildung)

System catering specialist (Fachmann/Fachfrau für Systemgastronomie)

Fachmann für Systemgastronomie / Fachfrau für Systemgastronomie

You serve guests in a restaurant with a standardised concept and learn to organise teams, stock and management: a paid 3-year training at the crossroads of service and management.

LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate required	**3 years** 36 months	**B2** required level	**€1,122 to €1,348** gross / month, during the training

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

GERMANY
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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 system catering specialist does

They work in self-service restaurants, fast-food chains or for caterers: they welcome guests, keep to quality standards and run the organisation.

Serve and advise

Welcome guests, inform them about the offer, prepare simple dishes and handle complaints.

Organise the restaurant

Plan tasks, manage goods and stock, and comply with standards and hygiene.

Manage and lead

Take part in marketing, calculations and staff management: a stepping stone to management.

This occupation is for you if…

- ✓ you enjoy a fast pace and clearly defined procedures
- ✓ you have a head for numbers and organisation
- ✓ you want to move up to a team leader role
- ✓ you switch easily from one task to another

Less suitable if…

- – you dislike working evenings, weekends and public holidays
- – you cannot stand or walk for long periods
- – you refuse to follow strict procedures and standards

A TYPICAL DAY IN THE WORKSHOP

08:00 **Opening and station check** : Check hygiene, equipment and products before the first guests arrive.

10:30 **Receiving goods** : Check deliveries, store them correctly and note any discrepancies.

12:00 **Lunchtime rush** : Welcome guests, prepare simple products and follow the service standards.

14:30 **Team planning** : Share out tasks among colleagues and prepare the afternoon's needs.

16:00 **Sales promotion** : Present offers attractively for eating in and for takeaway sales.

17:30 **Checking figures and closing** : Check the till and stock, then pass instructions to the next team.

Serving and advising guests | System catering standards | Goods management | Staff planning | Marketing and sales | Calculations and control | Speed | Rigour | Organisation | Flexibility | 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

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

Year 2

Service and sales

- Service and sales promotion
- First part of the exam
- Product preparation

Year 3

Organisation, management

- System organisation
- Staff and goods
- Marketing and management

Exams and qualification

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

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.
- ✓ According to BERUFENET, good physical fitness is expected: the work is done on foot and standing, with quick changes of task. 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 specialist

Work in self-service, a fast-food chain or for a catering firm.

WITH EXPERIENCE

Team or restaurant lead

Take charge of a department or a restaurant, with in-house training.

LONGER TERM

Betriebswirt or studies

Take the catering and food-service management 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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