

Vocational training in Germany (Ausbildung)

Butcher (Fleischer/in)

Fleischer / Fleischerin

You cut meat, make sausages and ready meals and advise customers: a 3-year training, paid from the first year, alternating between the workplace and school.

- **Cut** Assess the quality of the meat, cut and bone it, then prepare it for sale
- **Process** Cook, mince, smoke and season to make sausages, cured products and ready meals
- **Sell and serve** Present products at the counter, advise customers, prepare dishes for a party service



LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate required	3 years 36 months	B2 required level	€1,031 to €1,276 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

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