Vocational training in Germany (Ausbildung)

Cook (Koch/Köchin)

Koch / Köchin

You prepare meals, coordinate the work in the kitchen and follow hygiene rules: a 3-year training, paid from the first year, in a restaurant, hotel or catering kitchen.

LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate required	**3 years** 36 months	**B2** required level	**€1,120 to €1,346** 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 cook does

They draw up menus, buy and store ingredients, cook and plate dishes, then coordinate the work so that every dish is ready on time. They also calculate prices and advise guests.

Cook

Prepare meat, fish, vegetables, sauces, soups and desserts using different cooking methods.

Organise

Plan kitchen tasks, receive and store goods, and follow hygiene rules.

Advise

Work out costs and prices, suggest menus and inform guests, for example about allergens.

This occupation is for you if…

- ✓ you enjoy cooking and putting new dishes together
- ✓ you work carefully and follow hygiene rules
- ✓ you like teamwork in a kitchen
- ✓ you are fine with standing for long periods

Less suitable if…

- – you cannot stand for long periods
- – you do not like working in a team under pressure
- – you reject very strict hygiene rules

A TYPICAL DAY IN THE WORKSHOP

08:00 **Receiving goods** : Check deliveries, verify the cold chain and put the ingredients in the right place.

09:00 **Preparing ingredients** : Peel, cut and prepare ingredients, then plan the steps of the day.

11:00 **Sauces and soups** : Prepare the stocks, soups and sauces that will go with the dishes at service.

12:00 **Lunch service** : Cook, season and plate dishes on time, as a team and following hygiene rules.

14:30 **Cleaning and tidying** : Clean the workstation, maintain equipment and fill in the hygiene records.

15:30 **Preparing orders** : Check stock, note what is needed and prepare the next menus with the head chef.

Cooking techniques · Cutting meat and fish · Sauces, soups and desserts · Hygiene and HACCP · Stock management · Costing and pricing · Organisation · Team spirit · Attention to detail · Creativity · Sense of responsibility

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 fundamentals

- Hygiene and safety at work
- Receiving and storing goods
- Basic kitchen techniques

Year 2

Widening the repertoire

- Simple dishes, vegetables, sauces
- Fish, meat, doughs, batters
- Exam part 1 (4th half-year)

Year 3

Independence

- Menus, desserts, pricing
- Advising guests, guiding staff
- Final exam, part 2

Exams and qualification

The final exam has 2 parts. Part 1 takes place in the 4th half-year: it covers the first 18 months, with simple dishes and a 60-minute written paper. Part 2, at the end, includes a 3-course menu, products and storage, technology and guest information, then economics and social studies. Qualification: the final certificate (Abschlusszeugnis) of the Chamber of Commerce and Industry (IHK).

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.
- ✓ BERUFENET cites manual dexterity and good physical fitness, notably for cutting meat and fish and for working on your feet.

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 cook

Jobs in restaurants, hotels, canteens, hospitals, care homes or catering companies.

WITH EXPERIENCE

Dietary cook (Diätkoch)

Specialise in dietary cooking through a recognised continuing training course.

LONGER TERM

Master chef or Fachwirt

Work towards the Küchenmeister (master chef) or the Fachwirt im Gastgewerbe (hospitality manager).

YOUR PATHWAY WITH CAMPUS GERMANY

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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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