Vocational training in Germany (Ausbildung)

Confectioner (Konditor/Konditorin)

Konditor / Konditorin

You make cakes, desserts, chocolates and pralines in a craft pastry shop: a 3-year training, paid from the first year, leading to the Gesellenbrief.

LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate	**3 years**	**B2**	**€1,107 to €1,320**
required	36 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 confectioner does

They choose the ingredients, calculate and weigh quantities, prepare doughs and batters, then fill, glaze and decorate the products. They also help present them in the shop, sell them and advise customers.

Prepare

Choose ingredients, weigh quantities and work doughs and batters by hand or with machines.

Decorate

Fill, glaze and decorate tarts, desserts, chocolates and pralines with care.

Sell

Present products in the shop, advise customers and help with selling.

This occupation is for you if...

- ✓ you are dexterous and have a sense of aesthetics
- ✓ you like weighing, measuring and following a precise recipe
- ✓ you enjoy decorating and creating beautiful cakes
- ✓ you are fine with lifting heavy loads

Less suitable if...

- – you dislike precision and following instructions
- – you cannot stand for long periods in a bakehouse
- – you refuse to apply hygiene rules strictly

A TYPICAL DAY IN THE WORKSHOP

06:00 **Start in the workshop** : Read the day's plan, weigh the ingredients and set up the workbench.

07:00 **Doughs and batters** : Make a puff or shortcrust pastry and a batter for the cake bases.

09:00 **Baking and creams** : Bake the bases, then prepare the creams and fillings that will go with them.

10:30 **Filling and glazing** : Assemble the desserts, apply the glaze or icing and check the look of each piece.

12:00 **Decoration and display** : Decorate pieces with chocolate or marzipan and arrange them in the display counter.

13:30 **Cleaning and hygiene** : Clean the workshop, put equipment away and follow food hygiene rules.

Doughs and batters | Creams and fillings | Chocolate, marzipan, pralines | Designing showpieces | Food hygiene and safety | Calculating quantities and costs | Precision | Sense of aesthetics | Sense of responsibility | Dexterity | Team spirit

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

- Hygiene, safety, products
- Puff, shortcrust, yeast doughs
- Batters, creams and fillings

Year 2

The technique

- Cakes, desserts and showpieces
- Marzipan, chocolate, pralines
- Intermediate exam

Year 3

Independence

- Confectionery, ice cream, light dishes
- Costing, advice and selling
- Final exam (Gesellenprüfung)

Exams and qualification

An intermediate exam (Zwischenprüfung) takes place before the end of the 2nd year: 2 practical tasks (4 hours at most) and a written paper of at most 150 minutes. The final Gesellenprüfung has a practical part (12 hours at most) with one main task, a 3-tier celebration cake or a showpiece (50%), and 2 shorter tasks (25% each), then a written paper covering 4 areas. You obtain the Gesellenbrief from the Chamber of Crafts (HWK).

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 highlights manual dexterity, a sense of aesthetics and good physical fitness, for example for lifting heavy baking trays.

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 confectioner

Jobs in pastry shops, café-pâtisseries, bakeries, hotels or restaurants.

WITH EXPERIENCE

Specialised confectioner

Work as a hotel pastry cook or in product development in the food industry.

LONGER TERM

Master confectioner (Meister)

Take the Konditormeister or an Industriemeister (industrial master), lead the workshop.

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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