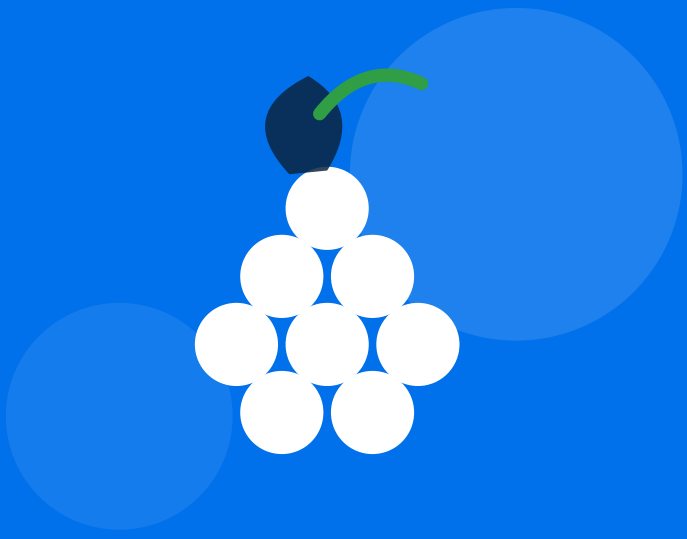
Vocational training in Germany (Ausbildung)

Winegrower (Winzer/Winzerin)

Winzer / Winzerin

You grow vines, make the wine in the cellar and sell it: a 3-year training, paid from the first year, on a wine estate.



LEVEL	DURATION	GERMAN	PAY DURING TRAINING
Baccalaureate	**3 years**	**B2**	**€1,066 to €1,197**
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 winegrower does

They handle the whole wine production process: soil work, pruning and tending vines, harvest, pressing, fermentation, bottling, then sales and customer advice.

Grow the vines

Work the soil, plant, prune the vines, control weeds and pests, and harvest the grapes.

Make the wine

Press the grapes, monitor and steer fermentation, and look after the quality of the wine.

Sell

Bottle, label and pack the wine, advise customers and run tastings for visitors.

This occupation is for you if...

- ✓ you like working in the vineyard, outdoors
- ✓ you are meticulous when pruning and tending vines
- ✓ you are interested in fermentation and wine chemistry
- ✓ you enjoy advising customers and running tastings

Less suitable if...

- – you dislike working outdoors with the seasons
- – you dislike technology and machine maintenance
- – you refuse to handle crop treatment products

A TYPICAL DAY IN THE WORKSHOP

07:00 **Work in the vineyard** : Prune or tie the vines and check the health of the vines, depending on the season.

09:30 **Working the soil** : Maintain the vineyard soil and control weeds using the appropriate machines.

11:00 **Checking the must** : Take and analyse a must sample, then note the results in the cellar log.

13:30 **Work in the cellar** : Monitor fermentation, rack and treat the wine while following hygiene rules.

15:00 **Bottling the wine** : Fill, label and pack bottles from the tanks or barrels.

16:30 **Advice and tasting** : Run a tasting and advise a customer on the estate's wines.

Pruning and vine care | Soil work | Fermentation and cellar work | Basic oenology | Bottling | Sales and tasting | Meticulousness | Technical sense | Sense of responsibility | People skills | Stamina

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

Vines and basics

- The estate and safety
- Soil, planting and pruning vines
- First cellar tasks

Year 2

Vines, cellar, sales

- Growing and tending vines
- Making and treating wine
- Intermediate exam

Year 3

Cellar and independence

- Cellar work done independently
- Bottling and quality
- Selling wines, final exam

Exams and qualification

An intermediate exam (Zwischenprüfung) takes place before the end of the 2nd year: 3 practical tasks (up to 3 hours) with a discussion, and a 90-minute written paper. The final exam has a practical part of up to 7 hours (grapes, cellar, sales) and 3 written papers of 120, 120 and 90 minutes. The certificate is issued under the authority of the Chamber of Agriculture (Landwirtschaftskammer).

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 dexterity, care and technical sense; the work is mostly done outdoors in the vineyards and in wine cellars.

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 winegrower

Jobs on a wine estate, in a winery or in a winegrowers' cooperative.

WITH EXPERIENCE

Vineyard or cellar specialist

Take responsibility for one area of the estate, the vineyard or the cellar.

LONGER TERM

Master winegrower (Meister)

Take the Winzermeister or the Weinküfermeister (master cooper) to run an estate.

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

Germany: +49 (0) 7033 694 18 80 · Cameroon: +237 622 20 81 64