



Indonesian - German
Dual Degree Program

Develop your career in the
hospitality and catering
industry with a dual
Indonesian-German
vocational degree.

***JOB
PROFILES***
Vocational Training

Vocational Training made in Germany

Vocational training in Germany is practice-oriented and diverse and offers many opportunities.

Here are five advantages of vocational training in Germany:



1. Practice: *twice the fun with theory and practice*

Vocational training in Germany offers a lot of variety. It combines theory and practical experience right from the start. You will receive on-the-job training at a company, while either one or two days a week, or several weeks at a time, are reserved for vocational school. Here you will learn about the theoretical principles serving as the foundation of your work. This dual system combining theory and practice will give you an ideal start in your professional career.

2. In demand: *young talents are in high demand*

Since companies across all industries are currently looking for trainees, your chances of securing a place in a vocational training program are excellent. In September 2023 alone, slightly more than 70,000 positions in vocational training could not be filled.

3. Income: *learn and earn*

When starting a vocational training program in Germany, you will be earning money from day one. Companies will pay you a salary for the work you do as part of your course.

4. Get ahead: *good chances of being offered a permanent job*

Vocational training may be your ticket to a career in the German labour market. Around two-thirds of all trainees get to work permanently at their companies after completing vocational training. Upon completing your program, you will be fully qualified for your profession and earn good money. You will also benefit from the fact that you already know your company, its operations and your colleagues.

5. Prospect: *good career prospects*

Vocational training prepares you for the future. Professionals with vocational qualifications are in high demand in the German labour market. In some fields, candidates with a vocational qualification are even more sought after than university graduates. Start a career in Germany! German companies are looking forward to your application. And who knows, you might set up your own business and take on trainees one day by yourself.

The hospitality and catering industry offers seven different job trainings.

Job Profile

Skilled Kitchen Worker

(Spesialis Dapur)



The two-year apprenticeship as a skilled kitchen worker is aimed at all those who want to learn professional cooking from scratch in practice but want to deal less with theory and numbers. As a kitchen professional, you are familiar with the kitchen basics: You will learn how to process food of all kinds and use it to prepare simple dishes. If you wish, you can add a third year of training to become a chef.

Good to Know

Duration Training

4 Semester

Practical training in a hospitality or catering company (3 days per week) and theoretical class at a vocational school (2 days per week).

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Manual working ability
- ◆ Ability to work in a team
- ◆ Good physical condition and stress resistance
- ◆ Diligence and paying attention to details

What you will learn

- Preparation of
 - ◆ Salads, egg dishes and vegetable dishes
 - ◆ Soups, sauces, stews and side dishes
 - ◆ Meat and fish dishes
- Serving and garnishing dishes
- Receiving and storing goods
- Usage of equipment and machinery
- Working techniques and cooking methods in the kitchen
- Sustainability and hygiene

Job Opportunities

Training companies for skilled kitchen worker can be found in hotels, restaurants, canteens, and catering companies.

Job Profile

COOK

(Koki)



Cooking is pleasure, craftsmanship and art. The core of your tasks is the preparation of food and menus. You will learn all the important working techniques and interesting facts about food - from meat and fish to plant cuisine and desserts. But organisation, purchasing and creating menus are also part of it. This solid foundation will enable you to pursue a professional future in various companies.

Good to Know

Duration

6 Semester

Training

Practical training in a hospitality or catering company (3 days per week) and theoretical class at a vocational school (2 days per week).

Additional qualification "Vegetarian and Vegan Cuisine" possible

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Manual working ability and diligence, ability to pay attention to details
- ◆ Good sense of taste, culinary curiosity and creativity
- ◆ Interest in planning and organising in the kitchen
- ◆ Good physical condition and stress resistance
- ◆ Ability to work in a team

What you will learn

- Preparation of a variety of dishes from plant-based food, meat and fish with the help of professional working techniques and equipment
- Preparation of soups and sauces, desserts and salads, doughs and masses
- Planning workflows in the kitchen
- Procurement, reception and storage of goods
- Calculation of costs, revenues and prices
- Sustainable use of food/resources
- Development of menu suggestions and advice for the guests
- Working in a team, instructing and leading team members

Job Opportunities

Cooks are employed in restaurants and hotels, canteens, or catering companies.

Job Profile

Skilled Gastronomy Worker

(Specialis Restaurant)



As a skilled gastronomy worker, you have mastered the basics of restaurant service: You welcome and look after guests, serve drinks and food and ensure payment. To the guest, you are the face and voice of your business. Your job is to make the guest experience the best it can be, to be a friendly and knowledgeable advisor, salesperson and caretaker. In addition, you will learn the basics of using food in the kitchen and everything you need to know about the design and maintenance of restaurant venues.

Good to Know

Focus

Restaurant Service or System gastronomy

Duration

4 Semester

Training

Practical training in a hospitality or catering company (3 days per week) and theoretical class at a vocational school (2 days per week).

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Openness and friendliness
- ◆ Ability to work in a team

- ◆ Communication and sales talent
- ◆ Foreign languages are an advantage

What you will learn

- Receiving, caring for and advising guests
- Serving food and beverages
- Preparation and pouring of hot and cold beverages
- Warehousing
- Preparation and presentation of simple dishes
- Occasion- and season-related preparation of restaurant venues
- Sales promotion
- Operation of POS and payment systems
- Sustainability and hygiene
- Working in a team

Job Opportunities

Gastronomy professionals can work in all types of catering establishments, e.g., restaurants and cafés, inns and hotels, or caterers. The focus on system gastronomy will be trained in restaurant chains.

Job Profile

Specialist Restaurant & Event Gastronomy

(Spesialis Restaurant & Katering Acara)



Specialists in restaurants and event catering have the role of host - whether at candlelight dinners or conferences, wedding celebrations or in à la carte service. As a gastronomy expert, you are the bridge between the kitchen and the guest. Because you have the know-how to explain the origin, taste and preparation of food and beverages to the guests. You know your way around trends in food and drink. In addition, you are a complete professional in organising and implementing all kinds of events. As lively as it may be, you keep track of everything and coordinate the entire catering process.

Good to Know

Duration

6 Semester

Training

Practical training in a hospitality or catering company (3 days per week) and theoretical class at a vocational school (2 days per week).

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Quick comprehension
- ◆ Openness and friendliness
- ◆ Communication and sales talent
- ◆ Ability to organise and work in a team
- ◆ Foreign languages are an advantage

What you will learn

- Designing the guest experience as a host
- Planning and organising events
- Advising guests on food and beverages
- Sales promotion
- Professional serving of food and drinks
- Production of speciality coffees and cocktails
- Dealing with billing and reservation systems
- Organize service operations
- Sustainability and hygiene
- Guidance and management of employees and working in a team

Job Opportunities

Training companies are restaurants, hotels with event businesses, and event caterers. From classic-traditional to innovative-trendy, everything is possible

Job Profile

Specialist in System Gastronomy

(Spesialis untuk Sistem Gastronomi)



Specialists in system gastronomy are gastronomy experts and managers at the same time. You organise all areas of a restaurant within the framework of a standardised gastronomy concept. You take care of the well-being of the guests and advise them. You ensure that the goods are in the right place at the right time and that the preparation of food and drinks and the service work. At the same time, you make sure that the quality is always right. After all, compliance with the standards is particularly important in brand and system catering. During your training, you will be prepared for future management tasks.

Good to Know

Duration

6 Semester

Training

Practical training in a system gastronomy (3 days per week) and theoretical class at a vocational school (2 days per week).

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Organizational, communication and sales talent
- ◆ Ability to work in a team
- ◆ Good numerical comprehension and quick comprehension
- ◆ Foreign languages (especially English) are an advantage

What you will learn

- Implementation of a centrally defined gastronomy concept and monitoring compliance
- Organization and control of operational processes
- Receiving, caring for and advising guests
- Operation of POS and payment systems
- Receiving and storing goods, monitoring of the holdings
- Checking the quality of food
- Planning the deployment of personnel and working in a team
- Guidance, leadership and development of employees
- Carrying out marketing campaigns

Job Opportunities

Training to become a specialist in system gastronomy is the ideal introduction to restaurant management in brand gastronomy. It can be, e.g. in restaurants in shopping centres, in the city centre, at airports, train stations or on the motorway take place. Furthermore, serviced restaurants, cafes or caterers can also be organised as a chain.

Job Profile

Hotel Industry Expert

(Specialis Hotel)



Hotel professionals are all-rounders who have mastered the work in the different areas of an accommodation business. This gives you an overview of the interfaces between the departments. You ensure the quality is right everywhere and the wheels mesh smoothly. Your professional communication with guests runs like a red thread through all your activities – in personal sales or consulting conversations, at breakfast or in the restaurant, at check-in, and via digital channels.

Good to Know

Duration

6 Semester

Training

Practical training in a hospitality company (3 days per week) and theoretical class at a vocational school (2 days per week).

Additional qualification "Bar and Wine" possible.

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Openness and friendliness
- ◆ Communication and sales talent
- ◆ Ability to organise and work in a team
- ◆ Foreign languages are an advantage

What you will learn

- Dealing with guests and designing the guest experience
- Organization of the reception/reservation area
- Sale of accommodation and services
- Implementation of the operational channel and revenue management
- Organization and implementation of events
- Planning, implementation and control of the housekeeping
- Serving food and beverages, tasks in F&B management
- Guidance and management of employees
- Interface management

Job Opportunities

Hotel professionals can work in all departments of a hotel or an inn, e.g. at the reception, on the floor, in the restaurant or event area. The working environment is also diverse and ranges from holiday resorts to conference hotels, from family to the international hotel chain, and from the trendy big townhouse to a cosy country inn.

Job Profile

Management Assistant

Hotel Industry

(Asisten Manajemen Industri Hotel)



Hotel management employees are the helmsmen or helmswomen in the hotel. During your training, you will first learn the complete basics of hotels. The aim is to prepare you for a later job managing a hotel. For this reason, the third year of training focuses on process control and controlling. This is how you organise sales, plan marketing measures or implement HR processes. No matter where you are, you guarantee smooth processes throughout the hotel.

Good to Know

Duration Training

6 Semester

Practical training in a hospitality company (3 days per week) and theoretical class at a vocational school (2 days per week).

Working Time

8 hours per day, occasionally during weekends/public holidays/evenings

What you should have

- ◆ Good feeling for numbers and accuracy
- ◆ Understanding of commercial processes
- ◆ Ability to organise, communicate and work in a team
- ◆ Foreign languages are an advantage

What you will learn

- Working at the reception and in reservations, service and housekeeping
- Sale of accommodation and services
- Planning and analysis of the channel and revenue management
- Price calculation and evaluation of key figures
- Organization and calculation of events
- Development and implementation of marketing strategies
- Process control and optimisation
- Planning and implementation of work and human resources processes
- Dealing with guests and designing the guest experience

Job Opportunities

Hotel management employees usually work in larger accommodation establishments within their administrative departments.



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