

GERMANY

Institution Name	Link	Main subjects approached	Length of courses	Overview of modules	Languages used	Pricing
Kaufmann/Kauffrau für Tourismus und Freizeit			3 years	<ul style="list-style-type: none"> o Tourism Marketing and Sales o Customer Service and Communication o Event Management o Tourism Law and Regulations o Business Administration o IT Applications in Tourism o Internship and Practical Training 	German	
Kaufmann/Kauffrau für Tourismus und Freizeit mit Zusatzqualifikation Hotelmanagement			3 years	<ul style="list-style-type: none"> o Tourism Marketing and Sales o Customer Service and Communication o Hotel Management and Operations o Event Management o Business Administration o IT Applications in Tourism and Hospitality o Internship and Practical Training 	German	
Tourismuskaufmann/ Tourismuskauffrau		Tourism management	3 years	<ul style="list-style-type: none"> o Travel Agency Operations o Tourism Law and Regulations o Customer Service and Communication o Tour Planning and Management o Business Administration o IT Applications in Tourism o Internship and Practical Training 	German	
Hotelkaufmann/Hotelkauffrau		Hotel managment	3 years	<ul style="list-style-type: none"> o Front Office Management o Housekeeping Operations o Food and Beverage Management o Hotel Marketing and Sales o Customer Service and Communication o Business Administration o IT Applications in Hospitality o Internship and Practical Training 	German	

Specialist in gastronomy with a focus on restaurant services	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(2-year apprenticeship)	Receiving and looking after guests; Serving food and Drinks; Looking after and advising guests; Making hot and cold drinks; pouring Drinks; Serving food and Drinks; Stockkeeping; Preparing and arranging simple dishes; Event- and season-related preparation and maintenance of guest rooms and utility Rooms; Sales Promotion; Operating cash registers and payment Systems; Sustainability and Hygiene; Working in a team Operating cash registers and payment systems Sustainability and Hygiene Working in a team	German	
Specialist in gastronomy with a focus on system gastronomy	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(2-year apprenticeship)	Food and beverage service, including at self-service counters; Making hot and cold Drinks; Working in the kitchen with brand-specific production Standards; Stock Control; Preparing dining Areas, Sales Promotion; Operating cash registers and payment systems; Sustainability and Hygiene; Working as part of a team	German	
Specialist in restaurant and event catering	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(3-year apprenticeship)	Designing the guest experience as a host; Advising guests on food and Drinks; Sales Promotion; Professional serving of food and Drinks; Making coffee specialities and Cocktails; Organising service processes; Planning and organising Events; Handling accounting and reservation Systems; Sustainability and Hygiene; Instruction and leadership of employees and teamwork	German	

Specialist in system catering	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(3-year apprenticeship)	Implementing a centrally prescribed catering concept and monitoring compliance; Controlling operational processes; Receiving, attending to and advising guests; Operating cash register and payment Systems; Receiving and storing goods and monitoring stocks; Planning staff deployment, instructing employees, working in a Team; Managing and developing employees; Monitoring product quality and implementing quality assurance measures; Determining key performance indicators for the company; Implementing marketing campaigns	German	
Specialist in kitchen	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(2-year apprenticeship)	Preparing salads, egg dishes and vegetables; Preparing simple soups, sauces and stews; Preparing side dishes; Preparing simple meat and fish dishes; Arranging and garnishing dishes and meals; Receiving and storing goods; Using equipment, machines and Tools; Applying working techniques and cooking methods in the kitchen; Sustainability and Hygiene; Working in a team	German	
Chef	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(3-year apprenticeship)	Preparation of a wide variety of dishes using plant-based foods, meat and fish, with the help of professional techniques and Equipment; Production of soups and sauces, desserts and salads, doughs and batters; Planning of workflows in the kitchen; Procurement, acceptance and storage of goods; Determining and calculating costs, yields and Prices; Sustainable use of food and resources; Hygiene and documentation; Developing menu suggestions and advising guests; Working in a Team; Instructing and managing employees	German	

Hotel specialist	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(3-year apprenticeship)	Dealing with guests and designing the guest experience; Organisation of the reception and reservation area; Selling overnight stays and Services; Implementation of operational channel and revenue management; Organisation and execution of Events; Planning, execution and control of housekeeping; serving food and drinks, food and beverage management Tasks; leadership and management of employees; interface management	German	
Management assistant in Hotel Management	https://www.dehoga-ausbildung.de/	Hospitality-related occupations	(3-year apprenticeship)	Organisation of the reception and reservations area; Sale of accommodation and Services; Planning and analysis of channel and revenue management; Price calculation; Evaluation of key figures; Organisation and calculation of Events; Commercial control and monitoring; Development and implementation of marketing strategies; Process control and optimisation; Planning and implementation of work and personnel processes; Dealing with guests and designing the guest experience	German	