

1. TITLE OF THE CERTIFICATE (DE) (1)

**Abschlussprüfung im staatlich anerkannten Ausbildungsberuf
Fachmann für Restaurants und Veranstaltungsgastronomie und
Fachfrau für Restaurants und Veranstaltungsgastronomie**

(1) in original language

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)(1)

**Final examination in the state-recognized training occupation restaurant and events
catering specialist**

(1) This translation has no legal status.

3. PROFILE OF SKILLS AND COMPETENCES

- Welcome and look after guests
- Advise guests on the menu and corresponding drinks
- Sell food and beverages
- Present and serve food and beverages according due consideration to various types of service
- Prepare food and drink at guest tables
- Prepare hot, cold and mixed drinks
- Dispense beverages
- Plan and organise events and banquets and assist in their implementation
- Organise service procedures
- Plan human resources deployment and manage staff
- Operate reservations and cash desk systems, prepare invoices
- Implement sales promotion measures
- Accept and store goods and control stocks
- Implement hygiene measures
- Take aspects of sustainability into account
- Work as part of a team.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE (1)

Restaurant and events catering specialists typically work at restaurants, at inns, at hotels, in the catering sector, in mass catering or in the trade fair and events industry.

(1) if applicable

(*) Explanatory notes

This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

More information on transparency is available at: www.europass.cedefop.eu.int/transparency

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5. OFFICIAL BASIS OF THE CERTIFICATE

Name and status of the body awarding the certificate Chamber of Industry and Commerce	Name and status of the national/regional authority providing accreditation/recognition of the certificate Chamber of Industry and Commerce
Level of the certificate (national or international) ISCED 354 This qualification corresponds to Level 4 of the German and European Qualifications Framework; cf. publication from 1 August 2013 (BAnz AT 20/11/2013 B2)	Grading scale / Pass requirements 100-92 points = 1 = excellent 91 - 81 points = 2 = good 80 - 67 points = 3 = average 66 - 50 points = 4 = pass 49 - 30 points = 5 = poor 29 - 0 points = 6 = fail A total of at least 50 grade points are required to pass the examination.
Access to next level of education / training Certified sommelier Certified barkeeper Bachelor Professional in the Hospitality Services Industry Bachelor Professional in the Events Industry Certified senior restaurant management specialist Master Professional in Business Management in the Hospitality Sector	International agreements In the field of vocational training, joint declarations on the comparability of qualifications obtained in the respective vocational training systems have been signed on the basis of bilateral agreements concluded between Germany and France and between Germany and Austria.
Legal basis Ordinance on Initial Vocational Education and Training in the Occupation of restaurant and events catering specialist of 03/09/2022 (Federal Law Gazette, Part I, p 314, 349) Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany (KMK) of 17.12.2021	

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE

Final examination administered by the competent body: 1. after completion of dual training in a company and at part-time vocational school (normal procedure) 2. after retraining in a recognized training occupation 3. as an external examination for working people without formal vocational qualifications or persons who have been trained at full-time vocational schools or other vocational training institutions
Additional information Entry requirements: Entry requirements are not governed by legislation; as a rule, young people are admitted after completing (nine or ten years of) general education. Duration of training: 3 years. Training in the "dual system": The knowledge, skills and competences delivered in a training occupation are based on the typical requirements of work processes and prepare the trainees for a specific job as well as for further qualifications. The training is provided in a company and at vocational school: Trainees spend 75% of the duration of training in the company. Here they acquire practical skills in a real working environment. Trainees complete 25% of training time in vocational school where they are taught general and vocational knowledge as it relates to their training occupation. More information is available at: www.berufenet.de www.europass-info.de