

VITALIS Internship Gastronomy

For students of:

- Cooking
- Food Processing
- Hotel Business



Learning Outcomes

- Prepare and serve simple dishes, taking into account the recipe, dietetics and cost, receive deliveries of goods, how to store goods and how to check stocks
- Behave as a host towards guests, how to receive them, how to look after them and how to inform them appropriately about the range of services and products on offer
- Prepare curd cheese, yoghurt, egg dishes and cheese dishes, prepare and serve desserts and sweet dishes
- Make marinades, batter, breadcrumbs and fillings, prepare salads, vegetables, potatoes, pulses and other plant foods, prepare soups and stocks
- How to make and process doughs, prepare fish, shellfish and crustaceans, meat, offal, game and poultry
- How to receive and handle complaints and find solutions, job-specific fields of learning, e.g. menu, regional domestic and foreign cuisine, cold and hot buffets

Focal Points and Tasks

- Serving guests
- Using specialist equipment, machines and consumer goods
- Work planning, hygiene, food safety and health and safety
- Working in the kitchen, in service, in the store
- Marketing, Economic Service, Enterprise Resource Planning

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