Tourism in Bavaria is flourishing like never before. People who wish to work or train in Bavaria’s hotel and restaurant trade are therefore very welcome!

With 400,000 employees and around 10,000 apprentices, the Bavarian hospitality industry is a strong part of the Bavarian economy and the backbone of the local tourism trade.

That is why hotels and catering establishments in all of Bavaria’s regions, towns and cities are happy to hear from people from other parts of Europe and beyond who want to start an apprenticeship or work with them.

The possibilities are many and varied, and all kinds of talent can be put to good use. There are also opportunities for people who are keen to work but have no formal educational qualifications and limited knowledge of German.

The hotel and catering trade is an area where people from immigrant backgrounds can build a career, boasting language skills that many of our foreign guests will welcome.

So I urge you to find out more and apply for the opportunity that suits you best!

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Member of the Bavarian State Parliament

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Skilled occupations

A comprehensive apprenticeship leading to one of the following skilled occupations is the basis for a successful working life and a career in the hotel and catering industry. Benefitting from a mix of work and vocational college, you will learn a varied range of skills:

**Cook**
Cooks prepare meals. They need to be both good with their hands and knowledgeable about modern methods of food prep.

Essential skills include planning and costing menus and advising guests on their meal choices. Cooks can become head chefs or hotel managers or they can run their own restaurant.

**Qualified restaurant specialist**
Qualified restaurant specialists serve guests, work in the restaurant, at the buffet and behind the bar. They serve food and drinks and work with the cash register system. Arranging seminars and celebrations is another key aspect of the job. Qualified restaurant specialists can become restaurant managers or run their own restaurant.

**Qualified hotel specialist**
Qualified hotel specialists work across all areas of a hotel: as a receptionist at the front desk, in the reservations team, in the service areas, in housekeeping or in banqueting with the events team. They welcome, advise and assist guests. Qualified hotel specialists have the opportunity to progress to the position of head of department or hotel manager.

**Hospitality industry specialist**
Hospitality industry specialists work in the restaurant, at the buffet, in the kitchen or in housekeeping. They work at the bar, in the guest rooms and in the guest services team. This two-year apprenticeship is especially suited to people with practical skills. By adding a third year onto this apprenticeship, you can earn the status of qualified restaurant or hotel specialist or food service industry specialist.

**Food service industry specialist**
Restaurants in the branded catering business implement standardised catering concepts centrally: Food service industry specialists organise operations in a restaurant or office setting. This apprenticeship focuses on commercial aspects (e.g. management accounting, marketing). Specialists can progress to the role of operations manager or open their own catering business.

Working in the hotel and catering industry

You could soon be part of Bavaria’s wider catering team and be looking after your own guests every day!

Opportunities are varied and include:

- Cook
- Housekeeper
- Receptionist
- Maid
- Service personnel
- Breakfast cook
- Kitchen assistant

... alongside other roles in the kitchen, restaurant, bar, housekeeping and reception.

Find out about vacancies from the Federal Employment Agency at www.jobboerse.arbeitsagentur.de