

Vitalis GMBH

Catering



Internship

For students learning:

Gastronomy

Catering

Waiters

Hotel services



Learning outcomes

-
- 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 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
 - 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

For Further Inquiries

www.gut-wehlitz.de | info@gutwehlitz.com | (+49)(03 42 04) 77 4 00