

Vitalis GMBH

Gastronomy



Internship

For students learning:

Gastronomy

Catering

Bakers

Butchers



Learning outcomes

- Participants will learn how to 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
- Participants will learn how to 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
- Participants will learn how to prepare curd cheese, yoghurt, egg dishes and cheese dishes, prepare and serve desserts and sweet dishes
- Participants will learn how to make marinades, batter, breadcrumbs and fillings, prepare salads, vegetables, potatoes, pulses and other plant foods, prepare soups and stocks
- Participants will learn how to make and process doughs, prepare fish, shellfish and crustaceans, meat, offal, game and poultry
- Participants will learn 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

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