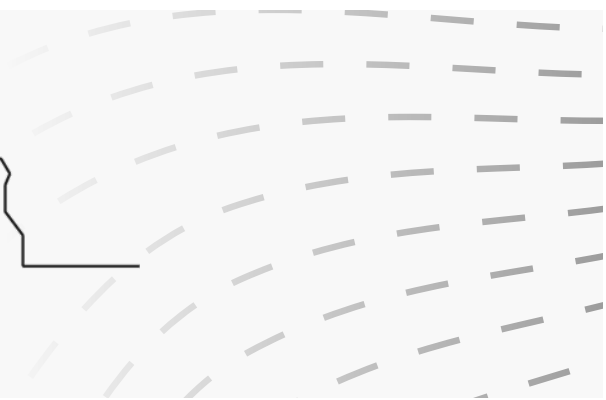


Vitalis GMBH

# 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](http://www.gut-wehlitz.de) | [info@gutwehlitz.com](mailto:info@gutwehlitz.com) | (+49)(03 42 04) 77 4 00