

# Projekttreffen in Rypin Gruppenarbeit

## Vergleich touristischer Hauptberufe

**Training as a  
Hotel management assistant  
(reception work)**

	Germany	Poland	Spain
Type of training	Vocational Training in the „Dual System“/ Training company and vocational school	<p>Poland</p> <ul style="list-style-type: none"> <li>High School of Hotel Management</li> <li>Tourist Cottage</li> <li>Professional hotel receptionist-course and stationary training</li> <li>Administration Cottage</li> </ul>	<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>
Duration of training	3 years	<p>Poland</p> <ul style="list-style-type: none"> <li>Courses about 2-3 days for 8 hours</li> <li>Cottage 5 years</li> <li>High School 5 years</li> </ul>	<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>
Training subjects	Hotel clerks ensure that business runs smoothly and coordinate the various departments of a hotel, such as the restaurant, kitchen, accommodation and storage, take reservations at reception or check stock levels. But the main focus of their tasks is in the commercial and organizational area.	<p>Poland</p> <ul style="list-style-type: none"> <li>Hotel management basics</li> <li>Organisation of work at reception</li> <li>Organisation of food services</li> <li>Marketing</li> <li>Events and business tourism manager</li> </ul>	<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>
Expected school-leaving certificate	Legally no particular education is required. In practice, companies mainly hire trainees with a intermediate school certificate or a secondary school certificate.	<p>Poland</p> <ul style="list-style-type: none"> <li>communication skills (telephone calls and business correspondence)</li> <li>touch typing skills,</li> <li>computer skills</li> <li>internal discipline</li> <li>minimum secondary education</li> </ul>	<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>
Important requirements	<ul style="list-style-type: none"> <li>Commercial thinking and negotiation skills</li> <li>Communication skills and customer and service orientation</li> <li>Organizational skills and flexibility</li> <li>Intercultural competence and willingness to make contact</li> </ul>	<p>Poland</p> <ul style="list-style-type: none"> <li>The total monthly salary for the position is 4,120 PLN gross</li> <li>a hotel receptionist receives a salary from 3,820 PLN to 4,950 PLN gross</li> <li>25% of the lowest paid hotel receptionist earn less than 3,000 PLN gross</li> </ul>	<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>
Earnings during training and after the training	<ul style="list-style-type: none"> <li>1st year of training: €700 to €1,000</li> <li>2nd year of training: €800 to €1,150</li> <li>3rd year of training: €950 to €1,300</li> <li>From €2100 upwards</li> </ul>	<p>Poland</p> <ul style="list-style-type: none"> <li>the gross of work of a receptionist can be hotels, resort SPA centers, catering houses and companies with aggregation points, such as medical and dental clinics, beauty salons</li> <li>the tasks of the receptionist usually include registering customers, accepting payments and providing all information</li> </ul>	<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>
Further training opportunities	<ul style="list-style-type: none"> <li>Language courses</li> <li>Specialist in the hospitality industry</li> <li>Spa manager</li> <li>Hotel Business Administration (DHA)</li> </ul>		<p>Tourist Accommodation Management Tourism in Tourism</p> <p>Erasmus+ Training in Tourism</p>

## Training as a Cook

### Germany

**Vocational Training in the „Dual System“/  
Training company and vocational school**

**3 years**

Cooks do all the work involved in preparing food. Once they have a meal plan, they buy food and ingredients, prepare them, or store them if necessary. They organize the work processes in the kitchen and ensure that the dishes are prepared on time and in the correct order.

Legally no particular education is required.

In practice, companies mainly hire trainees with a **intermediate school certificate or a secondary school certificate.**

- Organizational skills, ability to work in a team
- Diligence and a sense of responsibility
- Dexterity and a good physical constitution
- Creativity

1st year of training: €700 to €1,000  
2nd year of training: €800 to €1,150  
3rd year of training: €950 to €1,300

From €2000 upwards

- Specialization in different areas (soup chef)
- Qualification as a master chef

### Poland

- Poland
- High School of Nutrition and Catering Services
  - Foreign gastronomic courses
  - An apprenticeship or internship
  - Courses organised by the school
  - Many years of experiences in work

- Poland
- High School 5 years
  - Chef course about 24-48 hours
  - Extra courses at school 3-5 days for 8 hours a day

- Poland
- Basics of nutrition
  - Technical equipment
  - Principles of nutrition
  - Guest service
  - OSH (Occupational Safety and Health)
  - Preparation and serving of dishes
  - Administration
  - Organise work team
  - Preparation vegan and vegetarian dishes

- Poland
- to work in the gastronomy, you must have a career test and have a sanitary book
  - a medical certificate on the lack of contraindications to perform work in a given position
  - initial health and safety training is mandatory for each employee
  - an employee must not be allowed to work without a valid medical certificate

- Poland
- 1900 PLN (the lowest price of the selected course in the last 30 days)
  - the price on the website is the final price. The price also includes the issuance of course completion documents and sending the documents to the student's address.

- Poland
- career levels: kitchen help, junior cook, cook, chef - deputy chef
  - take part in courses and trainings that allow you to improve your qualifications.
  - from a helper working in a small bar on the corner, through the chef of a covehead restaurant, to a large format elite, creating culinary trends in restaurants around the world.

### Spain



Higher Technician in Kitchen Management  
Technician in Cookery and Gastronomy

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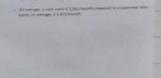
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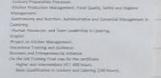
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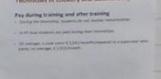
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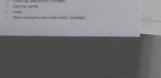
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