



# Kitchen internship (no minimum hours specified)

## Initial situation

To facilitate the reading of this document, the masculine form is used to designate the two sexes.

Practical work at the third place of learning replaces a mandatory internship in the Kitchen area. If the mandatory areas of Front Office and Service have been completed, an internship in the Kitchen area can also be chosen.

## Areas of application

- A-la-carte cuisine, guesthouse/hospital kitchens, banquet kitchens, catering kitchens, system catering

## Combined internships

A combination of Kitchen and Service or Front Office is possible. The Kitchen hours do not have to be demonstrated.

## Possible tasks/activities

- Practising preparation, cutting and carving work
- Practising basic preparation work
- Assisting with preparation and production work
- Insight into cleaning concepts and monitoring of cleaning work
- Performing cleaning work in the backroom service (washing up)
- Performing cleaning work
- Recording the existing hygiene regulations
- Analysis of food hygiene, training in food safety and managing temperature ranges (delivery, storage, production, cooling and preparation of food)
- Introduction to planning offers and menus
- Writing down weekly menu plans
- Editing and calculating recipes, if possible using a PC
- Assisting in the editing of quantity tables and price calculations
- Incorporation into ordering, goods receipt and quality control
- Analysing meal plans in terms of their value (health aspects)
- Analysing the reuse of leftovers
- Analysing the use of convenience products in the kitchen