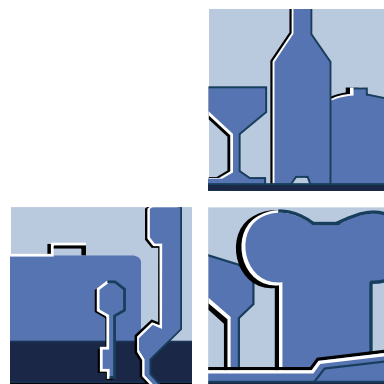


PAUL-KERSCHENSTEINER-SCHOOL

*Hospitality is our commitment*



Paul-Kerschensteiner-Schule  
Landesberufsschule für das Hotel- und  
Gaststättengewerbe | Bad Überkingen





Welcome!

# Our school profile

**The Landesberufsschule (vocational college for the hotel and catering business run by the state of Baden-Württemberg) offers an extensive range of training programmes for the hotel and catering industry. We train our students in the following professions:**

- chef
- restaurant specialist
- hotel specialist
- system gastronomy specialist

In addition, high school graduates who have received university-ready degrees can obtain the additional qualifications of hotel management as well as kitchen and service management. Students with a good Realschulabschluss (general certificate of secondary education) have the opportunity to gain the Fachhochschulreife (entrance qualification for the university of applied sciences) simultaneously with their apprenticeship. This opens them numerous opportunities for further education and they can pursue their career in their later professional life with determination.

In the centre of our pedagogical work there is the formation of a "culture of hospitality". Our educational focus is – according to the occupational fields – on practical and theoretical training in the kitchen, restaurant and hotel. Learning fields are i.e. food technology, guest-oriented services, hotel and restaurant organisation as well as business management competences, including the use of data processing.

Practical classes are held in modern kitchens, service rooms, a bar and a food technological laboratory. Due to the ever-increasing professional mobility and the increasing internationality of guests, intercultural competences as well as language skills are also part of the curriculum. Therefore, the foreign languages English, French and Spanish are a fixed component of our teaching programme. An international network with school partnerships in Europe emphasises this focus.





STUDENTS HAVE THEIR SAY  
**MAIKE SEYSER &  
COSIMA PANTLE**

"Our names are Maike Seyser (18 years) and Cosima Pantle (17 years). One year ago, we started our apprenticeship as hotel specialists with a simultaneous acquisition of the Fachhochschulreife. We are working at the Hotel Erbprinz in Ettlingen and at the Althoff Hotel am Schlossgarten in Stuttgart. In addition to our apprenticeship at the training hotels, we gain an extensive professional education at the Paul-Kerscheneiner-School for the hotel and catering business in Bad Überkingen. We chose this kind of apprenticeship because it combines both a professional training and the acquisition of the Fachhochschulreife without having to spend extra time on this high school diploma. Not many vocational colleges offer the acquisition of this entrance qualification. At the Paul-Kerscheneiner-School many possibilities are open to us. Thus, through our training, we are able to obtain three officially recognised degrees at the same time: the degree of the Chamber of Industry and Commerce as a hotel specialist, the entrance qualification for the Fachhochschule (university of applied sciences) and the graduate degree of the Berufskolleg, which enables us to have a career in middle management.

Due to the acquired entrance qualification, you have the opportunity to study at any university of applied sciences- no matter if it is a gastronomic course of study, such as hotel and tourism management or

something completely different. After having completed our apprenticeship successfully, almost all doors will be open to us.

The Paul-Kerscheneiner-School attaches great importance to preparing us for the daily life in gastronomy. In the school bar, kitchens and restaurants, you learn how the practical part of professional life should be effectively mastered. Through the specific lessons one improves not only the school achievements, but also the achievements at the training workplace.

There is also a focus on versatility. Thus, as hotel specialists we not only learn the professional setting of a table, serving of food and beverages, mixing of cocktails, but we also have cooking lessons. Likewise, these being trained as chefs have service lessons. This way you get an insight into the whole subject. Our teachers have a good relationship with the students and support us very much. No matter if it is about school topics or if you have a private question, they always have a sympathetic ear for us.

We are very glad to have decided to complete our apprenticeship as a hotel specialist at the vocational college in Bad Überkingen. Even if it can be quite stressful sometimes, you always know what you are doing it for and that it is worth the effort. Therefore, we recommend this school to everyone."



# Dual Berufskolleg



The three-year Berufskolleg at our vocational college for hospitality and gastronomy in part-time teaching (48 weeks of block teaching spread over three school years) is a dual education for students with an intermediate school-leaving certificate, who wish to complete a gastronomic apprenticeship at our school.

Our students of the Berufskolleg are enabled to obtain - at the same time - a degree in the respective training profession, the Fachhochschulreife (entrance qualification for the university of applied sciences) recognised by the federal state as well as the degree state-certified graduate in the subject area of hospitality and gastronomy. This training programme aims to train highly motivated apprentices as qualified future managers. The apprenticeship should enable students to understand business contexts within the hotels and restaurants. By means of increased foreign language teaching our students are enabled to be a professional service provider for international guests.

The apprenticeship at the Berufskolleg offers our graduates a wide range of careers and further training opportunities.

**The following additional qualifications can, for example, be achieved with the completed Berufskolleg:**

- direct admission into the second year of further education as a state-certified hotel administration expert (Staatlich geprüfter Betriebswirt) at the college of hotel management in Heidelberg
- studies of hotel and tourism management at the Duale Hochschule-BW (university of cooperative education) in Ravensburg
- studies at the International BA Heidelberg (e.g. Business Administration with specialisation in hotel and tourism management, or specialisation in Food, Beverage and Culinary Management)
- studies at the University of Economics and Environment in Nürtingen-Geislingen with a special focus on health and tourism management
- acquisition of the general qualification for university entrance by attending the Berufsoberschule (higher vocational school) for one year

# Classes with additional qualification

# Hotel Management

The Paul-Kerscheneiner-School has a special programme to train students who have received university-ready high-school degrees for hospitality work. Within their apprenticeships as hotel specialists they are able to achieve additional qualifications by obtaining an excellent communication competence as well as an expertise in management, thus being provided with the very best chances for a career in hotel management.

## Curriculum:

- rhetoric and sales conversation
- human resource management, wage and salary administration, personnel appointment and management
- accounting, book keeping, monetary transactions, business statistics
- electronic data processing, modern communication techniques

- contract and mercantile law
- improvement of foreign language competence in English, French and Spanish

If you decide on a vocational training in this special programme with additional qualification it is generally a precondition to dispose of the Abitur (a university entrance diploma) as well as to show high motivation in working and the provision of service. The apprenticeship takes three years. It always starts in autumn and comprises 2–3 terms adding up to 12 weeks per year. It cannot be abridged in any case.

Additional qualification will be completed in a separate written and practical exam. For example, management tasks have to be solved on a practical basis by using computerised support. Furthermore, the command of the foreign languages in question will be stated at simulated routine business processes.



## Best prospects in professional development

### » State-certified hotel administration expert (Staatlich geprüfte/r Hotelbetriebswirt/in)

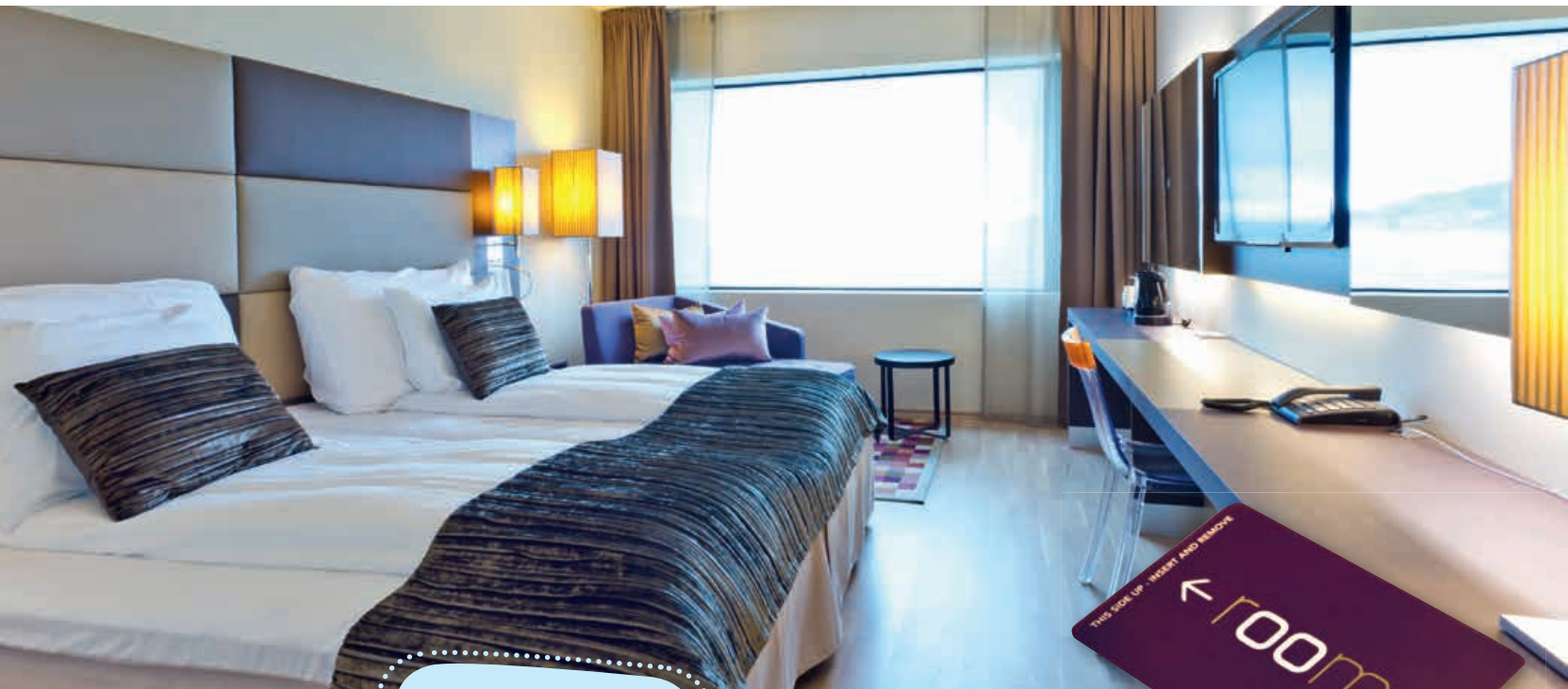
The college of hotel management in Heidelberg offers graduates of our additional qualification programme for hotel management direct access into the third semester of their studies leading to graduation in business administration in just one year.

### » Hotel specialist with European qualification (Hotelfachmann/-frau mit Europaqualifikation)

This qualification can be acquired by advanced professional training of at least six months in a European country. This training enables you of an international career in the hotel business.

### » Bachelor in business administration – tourism, hotel- and catering industry/hotel and catering management (Bachelor BWL – Tourismus, Hotellerie und Gastronomie/Hotel- und Gastronomiemanagement)

The Duale Hochschule-BW (university of cooperative education of Baden-Württemberg) in Ravensburg guarantees our graduates to be accepted in one of the courses of studies mentioned above, thus enlarging their possibilities of choosing from different studies up to MA degrees.



STUDENTS HAVE THEIR SAY

ALINA  
ZIMMERLEANNIKA  
GROENEWOLD

"Hi, our names are Annika Groenewald and Alina Zimmerle. We are attending the Paul-Kerschensteiner-School in Bad Überkingen in cooperation with our training hotel Hotel Steigenberger Graf Zeppelin in Stuttgart."

Annika Groenewold: "I'm 22 years old and I'm in my second year of apprenticeship. I've decided to become a hotel specialist after I had already worked in a small café dur-

ing my schooldays. Then I was able to profit from extensive positive experience with guests and colleagues alike. I've chosen a training as hotel specialist with additional qualification in hotel management as I prefer to attain extra knowledge in theoretical subjects like law and accounting in addition to the practical subjects like service and cooking. At the Paul-Kerschensteiner-School I also appreciate the various interesting offers related to a specific field that are conveyed to make you being informed beyond the commonly known facts. And - fun doesn't fall by the wayside.

I'm looking forward to meeting new challenges abroad after my apprenticeship and then I'll see what professional advancements will open up for me."

Alina Zimmerle: "I'm 22 years old and I'm in my third and last year of apprenticeship. I have always been interested in becoming a hotel specialist as my family has been involved in the catering business. I found information about the classes with additional qualification on the Internet. For me they were especially rewarding as I have been interested in learning French and

Spanish to be able to communicate more easily with international guests. Moreover, I suppose subjects like accounting, marketing and law are a good basis if you plan to run your own business or to climb the ladder of success with ease.

After my apprenticeship, I'd like to gain ground in fine dining which I have come to know and love in my training hotel. Alternatively I could imagine to work in event management, a facet of gastronomy I've also learned to appreciate in the last three years."

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**ib**

# *Classes with additional qualification*

## *Kitchen and service management*

For those who aspire to a leading position in the hotel and catering business, the additional qualification of kitchen and service management offers excellent prospects. Being an attractive alternative to university, this dual training system opens up brilliant opportunities of advancement in the field of sophisticated gastronomy, for example as a chef or restaurant manager.

Guests become more and more demanding, the audience more and more international. With this, the standards also grow concerning communication with guests and understanding their cultural background. This is why the theoretical part of the additional qualification "Kitchen and Service Management" covers global aspects of restaurant organization and service.

### **This includes:**

- improvement of special knowledge concerning the choice and the preparation of food in the kitchen
- improvement of special knowledge concerning the offer of food and beverages in the restaurant
- contract law
- accounting
- consolidation of foreign language competence
- word processing, spreadsheet analysis
- electronic data processing, modern communication techniques

The general requirements for the kitchen and service management classes are the A-levels (Abitur). Pro-found personal dedication and a passionate attitude towards the provision of service are indispensable.

The apprenticeship starts in autumn and takes three years altogether, each year comprising 2-3 terms of class, adding up to 12 weeks per year. In this training, a shortening in both accompanying professions (chef/restaurant specialist) is not possible.

The additional qualification ends with a written as well as with a practical additional exam. The written exam of foreign languages for instance asks about industry-related English in business letters, translations of menus and recipes as well as explanations of professional operations. During the practical additional exam, chefs for instance have to proof their ability of creating a sophisticated three-course menu by themselves, considering economic cost of sales.

### *Unlimited prospects in professional development*

Our graduates of kitchen and service management can choose between several options:

- » Guaranteed admission to the third semester of the school of hotel management Heidelberg, leading to the graduating title **state-certified hotel administration expert** (staatlich geprüfte/r Hotelbetriebswirt/in) within just one additional year.
- » Guaranteed admission to the dual university of Baden-Wuerttemberg in Ravensburg for becoming **Bachelor of business administration – tourism, hotel- and catering industry/hotel and catering management** (Bachelor BWL – Tourismus, Hotellerie und Gastronomie / Hotel und Gastronomiemanagement). The connected option for master studies of business management shows unlimited possibilities.



STUDENTS HAVE THEIR SAY

**DOMINIQUE  
GRÖNE**

*"For me as a high-school graduate who has received university-ready degrees, the KSM model offers an opportunity to challenge myself beyond a regular apprenticeship. Next to the practical training in the company, the teachers at Paul-Kerschesteiner-Schule create a basis for my professional future due to their special expertise and their great, motivational commitment each and every day.*

*Neither trouble nor expenses are spared to allow KSM students in particular an education that is close to reality and above all of high quality. Be that tastings of wines or cheeses or slaughterhouse visits: school education offers an instructive variety.*

*Being a trainee in a Relais & Châteaux Hotel close to the Alsatian border, I have a close relation to the French language. Consequently, the additional project Azubi BacPro came in handy for me. It is a great addition and variation next to regular lessons. The relaxed atmosphere, the knowledge of the teachers and the education related to practice prepare students perfectly for serving French speaking guests."*



# burg staufeneck



**// HOTEL**

**// RESTAURANT**



**// CATERING**

**// EVENTS**



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www.burg-staufeneck.de



Not without good reason does France belong to the “crème de la crème” when it comes to lifestyle, culture, indulgence, hospitality and service mentality.

No surprise then that many young people who aspire to a service career in a hotel or restaurant are also drawn to explore professional venues in France. Our additional qualification Azubi BacPro for restaurant and hotel specialists (focusing on service from the basic level onwards) offers an ideal opportunity to facilitate a professional entry in France or to improve chances within the scope of a transnational dual training.

Starting in term C, always on a Friday afternoon, the additional lessons take place in cooperation with our partner school “Lycée Alexandre Dumas” in Illkirch near Strasbourg. In terms of lessons during school time as well as and during the 2-3 week work placement German students work together with French students and teachers.

With good basic knowledge of French and an additional interest in the French language and culture, Azubi BacPro offers a remarkable improvement of one’s intercultural and linguistic competence.

All students receive a KMK certificate, for instance in the foreign language French after a successful completion of the project. The exam of the professional subjects is taken in French and is also accepted for the Baccalauréat.



*Lifestyle, culture,  
indulgence, hospitality  
and service mentality*

STUDENTS HAVE THEIR SAY  
**JOHANNES LUZ**  
AZUBI BACPRO



*“The additional qualification Azubi BacPro is an exciting variation in addition to regular French lessons. It teaches gastronomic French profoundly, for example during role plays and simulated conversational situations with guests. Above all, we also have the opportunity to meet French students of the service industry and exchange experience with them. The experience that we could already gain during numerous excursions and during the placement in a company of sophisticated French gastronomy is of inestimable value.”*

# Classes with additional qualification

## Azubi BacPro



- // **Ausbildungsbetrieb des Jahres 2015 bei Romantikhotels**
- // Das 4 Sterne Superior Familienhotel ist ein renommierter Ausbildungsbetrieb, mit dem mehrfach ausgezeichneten **Gourmetrestaurant „Schloßberg“**, unterstützt durch professionelle Fachkräfte für:
- // **FHG-Modell** für Abiturienten
- // **JRE-Modell** Jeunes Restaurateurs d'Europe
- // **Berufskolleg** für Realschüler – Fachabitur möglich
- // Nach der Ausbildung bieten wir Ihnen beste Aufstiegsmöglichkeiten

Weitere Informationen und aktuelle Stellenangebote finden sie unter [www.hotel-sackmann.de/de/jobs](http://www.hotel-sackmann.de/de/jobs)

Gerne informieren wir Sie ausführlich

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# *Comprehensive expertise bundled*

The teaching staff of the Paul-Kerscheneiner-Schule consists of about 60 well qualified and highly dedicated teachers who participate continuously in further education courses and certified seminars. This proves our high motivation which results in passing on our well-grounded knowledge with a lot of commitment and educational skill to our students.

We teach general education subjects which comprise German, social studies and economics according to a competence focused curriculum. It is our aim to sustainably enhance our students' professional competence as well as organizational competence to accomplish future challenges in their private, professional and social life. In our opinion, occupational professional competence is intrinsically tied to character building. We implement value orientation interdisciplinary in religious education.

In the center of our educational attention and effort there are work-related competences of the classical catering industry. Subjects such as products and guest-oriented services as well as inventory management are taught cross-professionally. We are organized in departments and so we instruct specialist theory according to the profession: the chefs are instructed in technology whereas for the restaurant specialists we focus on service and restaurant organization.

The core competence of our department for hotel specialists is guest reception and customer service. Mainly commercial tasks in the organization of operational procedures, marketing and guest-oriented acting take centre stage in our classes. Our system gastronomy specialists are instructed in system organization, controlling and monitoring and human resource management.

The technology practicals in kitchen and service are supervised by our technical teachers. They all hold a master craftsman's diploma in the kitchen, hotel business or service which guarantees modern practical classes. Methodical variations, the use of modern social forms of learning and bilingual classes ensure the students' and the training companies' high appreciation. Additionally, we instruct our students in computer application and work-related English. There are optional offers for the students as well, for example they may obtain the European Computer Driver's License (ECDL) and/ or the KMK-foreign-language-certificate which emphasizes our high commitment.



It has always been the school administration's utmost concern to provide a differentiated and innovative school programme. It's our aim to give our students the possibility to individually decide which way in learning they want to go – according to their needs and levels. With the help of additional qualifications, we offer the acquisition of competences in management and corporate governance. Furthermore, students can take advantage of advanced foreign language classes in English, French as well as Spanish which stresses the high demands of this school programme. An international orientation to the extent of a European qualification is vital for us.





## STEFFEN MEZGER

student at the PKS from 1996-1998 follows the creed "standstill is regression" and urges that every chef should work on his culinary skills every day. After various stations amongst others in the Restaurant Altes Amtshaus (Ailingen), the Wald- und Schlosshotel (Friedrichsruhe) or the legendary Restaurant Tetris (Munich) he now cooks as a two-star chef in Residenz Heinz Winkler (Aschau).

*"Only if you do something with joy and full of conviction you can give a maximum performance. Still you have to work anew on yourself and the result every day. Standstill is regression."*



## KARRIERE MIT QUALITÄTSGARANTIE!

### DEINE AUSBILDUNG IM ALTHOFF HOTEL AM SCHLOSSGARTEN

Mehr Abwechslung als bei einer Ausbildung in der Hotellerie und Gastronomie findest du in keiner anderen Branche. Spannende Herausforderungen, die Arbeit im Team, der Kontakt zu internationalen Gästen, engagierte Ausbilder und beste Karrieremöglichkeiten nach der Ausbildung - das alles kannst du mit uns erleben.

Über unsere Homepage oder den QR-Code erhältst du alle Informationen zu einer Ausbildung bei uns im Althoff Hotel am Schlossgarten.

- Hotelfachmann/-frau mit Zusatzqualifikation
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- Duales Studium Hotelmanagement



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STUTT GART

## Practical training in kitchen and service technology:

"All theoretical knowledge is only useful and successful if you use it in practice and if you are able to transfer it into your daily working life. Various successful projects and even more the excellent careers of our students give evidence of it."

Thomas E. Goerke



### Thomas E. Goerke

Our head of the service department, Thomas E. Goerke, started his career from scratch and is now responsible for the school subjects Service Technology, Service and Organization. He is author of the books "The Banquet" and "Success in practical exams for hotel and catering students".

He is a member of several boards of examiners of the Chambers of Commerce in the regions of Stuttgart, Ulm and Ostalb. As Chairman of the "VSR Sektion Stuttgart-Mittlerer Neckar" in the association of service specialists, restaurant and hotel masters he organizes competitions in high-class professional table settings, hotel and service seminars as well as practical exam trainings and preparations.



### Walter Bauhofer

Our head of the kitchen department lives for his profession.

In his long career you will find lots of "stars":

- Hotel Walk'sches Haus near Karlsruhe (1 Michelin star)
- Hotel Waldhorn, Ravensburg (1 Michelin star)
- Restaurant Bareiss, Baiersbronn (2 Michelin stars)
- Restaurant Bouchon, Paris (3 Michelin stars)
- Restaurant Maxim's, Paris (1 Michelin star)
- Feinkost Käfer, Munich
- Restaurant Aubergine, Munich (3 Michelin stars)

### STUDENTS HAVE THEIR SAY ROSINA OSTLER

Rosina Ostler, a student of our school, describes her motivation of becoming a chef: "Becoming and being a chef is a real challenging profession: passion, enthusiasm, creativity, inquisitiveness and ambition. The different facets of sophisticated gastronomy is so interesting and provides a detailed insight into food arrangements. The Landesberufsschule in Bad Überkingen offers a special programme for students with university-entrance diploma: This programme gives

me an overall insight in catering, cooking, hospitality and service. I find this experience so precious and by the way: no other school in Germany offers this unique programme in the hospitality industry. You can learn from each other and exchange all your experience with highly motivated students. As a future chef I have so many opportunities: going abroad is one of my major goals. Learning professional and business English is one benefit, though becoming

specialized in French with the "Azubi BAC Pro" programme is an additional major benefit of the Landesberufsschule in Bad Überkingen. This programme offers an exchange with students of the "école jumelière", the exchange programme school in France. The field trips with French students and especially the internship in a French restaurant are a great experience. For a young student these contacts and socializing events are a perfect trigger for building future





## JÖRG GEIGER

was a student at the Landesberufsschule from 1987 to 1989. He took over the restaurant "Lamm" in Schlat from his parents. His passion for producing high quality spirits in his own company – the Jörg Geiger GmbH – brings him success and national and international awards as producer of the first non-alcoholic sparkling wine "ProSecco" in 2009 and as fruit wine producer of the year in 2010. He is Top Sicer and winner of the Pomme d'Or, the international competition of liquors and spirits and of the World Spirit Awards.

*"Using the opportunities of our nature with creativity and craftsmanship"*

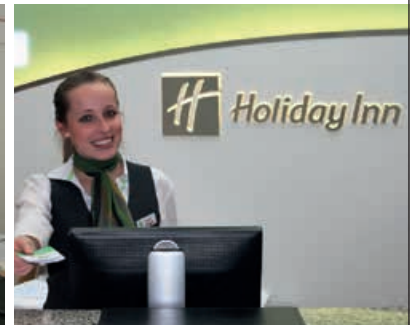


FROM  
THE SUCCESS STORY  
OF OUR SCHOOL

*Your career, your aims*



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# Top level quality

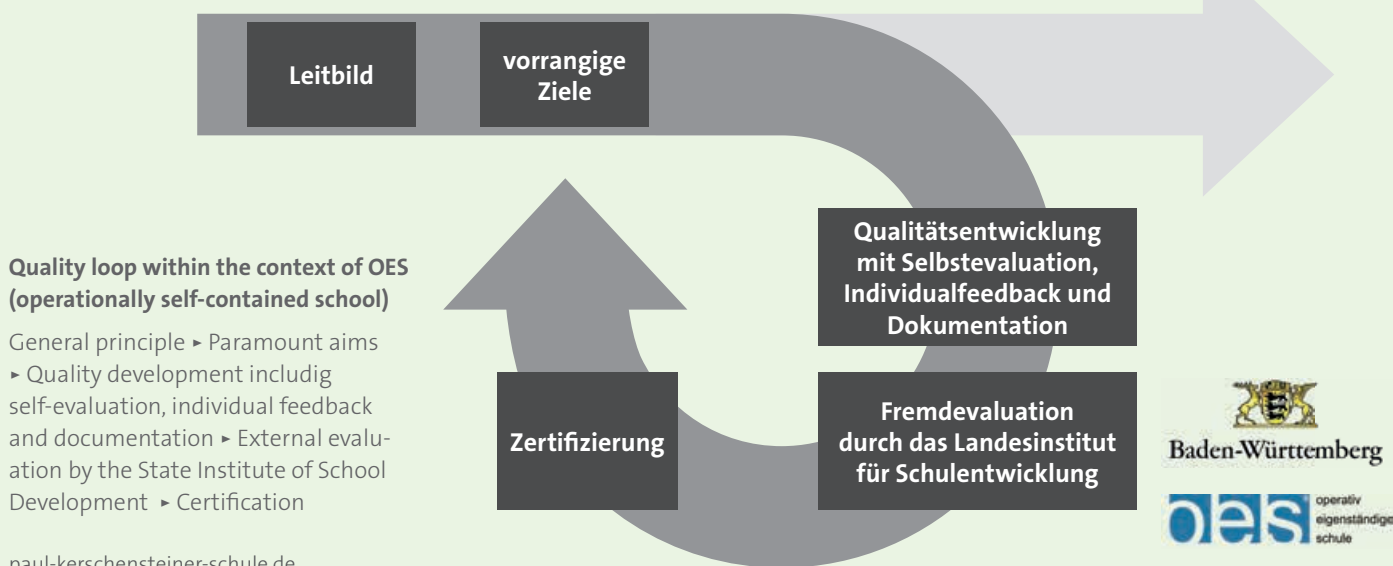
Focusing on quality is very important. However, quality is not static. Keeping the quality standards is a running process. We develop our quality in education by an active quality management including self-evaluation, individual feedback and quality documentation. Our quality management fulfills the concept of "School Autonomy" of the Ministry of Education of Baden-Württemberg.

This concept is based on the PDSA-cycle: Plan-Do-Study-Act. PDSA is the principle of a continuous improvement system. Fields of operation focus primarily on lesson and classroom activities and on school management.

Further fields include: teacher's competence, school and classroom atmosphere, intra- and extracurricular school partnerships.

Our school is officially certified by the Federal Institute of School Development (Landesinstitut für Schulentwicklung) with the label of school autonomy. Granting and developing greater autonomy is based on professional expertise and soft skills of our students who achieve excellent final exam results. The students compete and succeed in cooking events and national competitions in service and hospitality and are perfectly prepared for a successful career.

## Qualitätszyklus im Konzept OES (Operativ Eigenständige Schule)





## KONSTANTIN BAUM

graduated from the Landesberufsschule Bad Überkingen in 2005 as a restaurant specialist. He completed his apprenticeship in the so called dual education system in restaurant services at the Brenners Park Hotel in Baden-Baden. He then worked as sommelier in the restaurant Patrick Guilbaud in Dublin before he studied international wine management in Geisenheim. Today he is managing the company meinelese.de and since 2015 he is the youngest German Master of Wine.

*"We have to achieve two things in life: finding a task you feel lots of passion for and giving all your best when following this passion."*



FROM  
THE SUCCESS STORY  
OF OUR SCHOOL

*Your career, your aims*

## Mutual esteem as a basis

The central aim of our school is the preparation of our students for working in gastronomy business. We would like to build a culture of hospitality.

On order to achieve this, the best basis is mutual respect. We support with commitment and competence a convenient atmosphere for learning and working always in cooperation with our national and international partners and our students' training workplaces. Thus, we lay the foundations for gastronomical apprenticeship of a high quality. Beside the theoretical education in our kitchens and service rooms (which are on the newest standard of technology) we also pay attention to language learning and cross-cultural education of our students.

With our varied and experience based learning we prepare our students best possible to the requirements in the international hotel and catering industry and create just like this the fundament for quite extraordinary careers.



### BENJAMIN MÄRZ

was as a student at the PKS from 2002 to 2005. Amongst other places, he worked on the AIDA and as a lecturer in the subject gastronomy at the dual college Heilbronn (Duale Hochschule Heilbronn). Today he is the head chef in the restaurant "Ros" (Bietigheim-Bissingen) and was at the age of 25 the youngest star chef of Germany. His advice for talented chefs "An enormous will and passion!"



*"Without the right attitude and hard work there will be no success – nowhere in the world."*

FROM  
THE SUCCESS STORY  
OF OUR SCHOOL

*Your career, your aims*

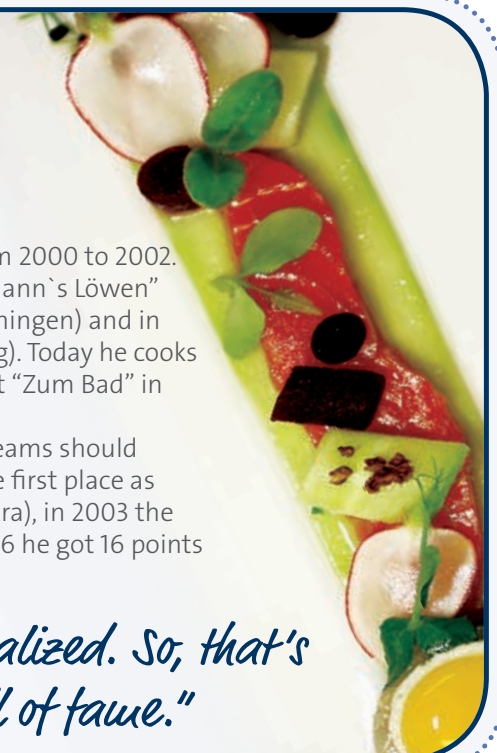


## HANS HÄGE

He was as a student at the PKS from 2000 to 2002. He cooked in the restaurant "Widmann's Löwen" (Zang), in the "Landhaus Feckl" (Ehningen) and in the "Landgasthof Adler" (Rosenberg). Today he cooks in his parents' hotel and restaurant "Zum Bad" in Langenau.

He lives according to his motto "dreams should be realized" and in 2010 he won the first place as "Meisterkoch des Jahres" (Intergastra), in 2003 the first Guide-Michelin star and in 2016 he got 16 points in the Gault-Millau.

*"Dreams should be realized. So, that's why: No sleep till hell of fame."*



FROM  
THE SUCCESS STORY  
OF OUR SCHOOL

*Your career, your aims*



# Campus for gastronomical expertise

Our Paul-Kerschensteiner-School, the DEHOGA-Academy and the Boarding School of Gastronomy represent the innovative and in Germany in its kind unique “Campus for gastronomical expertise”. Closely spaced and with short distances it provides our students and the seminar participants of the DEHOGA-Academy complex and top quality educational offerings in many different sectors of the hotel and catering business.

The DEHOGA-Academy offers with its gastronomical world of learning a wide choice of knowledge close to actual practice ranging from one-day seminars or those of several days' duration to complete qualification programmes for employers such as the DEHOGA Unternehmerbrief (a sort of diploma or certificate). With more than 100 different seminar topics and about 2,500 seminar participants every year the DEHOGA-Academy is Southern Germany's premier in gastronomical further qualification.



Organisation for the hotel and catering industry  
www.DEHOGAbw.de

During the period of time when the students attend our school they can stay at the nearby Boarding School of Gastronomy. It offers space for more than 360 students disposing of more than 120 twin-bedded, 6 triple and 3 four-bedded rooms. All rooms feature shower and WC. As you would expect the DEHOGA-boarding school disposes of a highly qualified kitchen team caring to fulfil special wishes for example of people with intolerances of food, of vegetarians or Muslims. There is also a diversified leisure programme free of charge. It ranges from indoor sports activities and fitness rooms to a varied range of entertainment with TV-rooms, a room where movies are shown as well as computer-rooms, table tennis, billiard and others.



DEHOGA-Akademie  
www.DEHOGA-akademie.de

*Im Seminaris lernen  
& die Welt entdecken!*

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## HERBERT SECKLER

attended the PKS from 1968 to 1970. He spent his early days as a chef in the gastronomy of the concert hall of Heidenheim before he first ended up at a kiosk on the isle of Sylt and then in the galleys of different duty-free pleasure boats before he established the "Sansibar" on Sylt and was awarded "Restaurateur of the year". His advice: "Don't cook for your ego, but for your guests."



*"Remain true to yourself and do not pretend. Only those can succeed who do what they are passionate about."*



SCHWANEN. ÜBERRASCHEND. ANDERS.



*Sesselfurzer?*  
*Bei uns nicht.*



**Du willst...**

- # selbständig arbeiten
- # ein cooles Team
- # dass kein Tag dem anderen gleicht
- # von den Besten lernen?

**DANN KOMM ZU UNS IN DEN SCHWANEN!**

**Bei uns lernst Du von den Besten**

- # Hotelfachmann/-frau
- # Restaurantfachmann/-frau
- # Koch/Köchin
- # BA-Studium im Hotel- & Gastronomiemanagement

**WIR MACHEN AUS DIR DEN PROFI!  
BEWIRB DICH BEI UNS!**

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Bei der Martinskirche 10  
72555 Metzingen  
T +49 7123-946 0  
info@schwanen-metzingen.de  
www.schwanen-metzingen.de





*Strong support partners*

# *Top educational training*

Our Landesberufsschule represents a top education in hospitality industry. For this high level, however, we are not solely responsible.

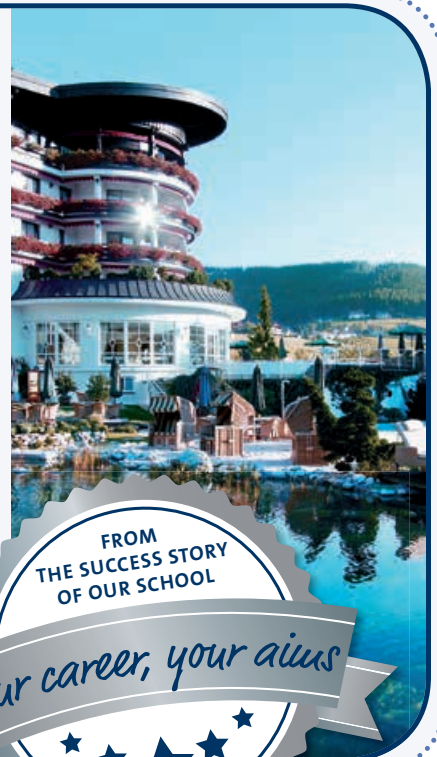
We have many strong partners who support us in many ways. In addition to the DEHOGA-Academy, this includes the association "Förderer der Hotellerie- und Gastronomie e. V." as well as the "Jeunes Restaurateurs d'Europe". And last but not least, of course, all the nationwide established training workplaces which help us in the training of their future specialists.



## HERMANN BAREISS

was as a student at the PKS from 1960 to 1962 and did an apprenticeship as chef. After a career in hotel management e. g. in the "Grand Hotel Terminus St. Lazare" (Paris), in the "Hilton Hotel" (Kairo) and in the hotel "Bachmair am See" (Rottach Egern), he started his own business with great success and opened hotel "Bareiss" in Baiersbronn-Mitteltal. His work was honoured in the year 2015 with "Bester Empfang und bester Service in Europa" (best reception and best service in Europe), and "Bester Ausbilder" (best training hotel). He sees the secret of his profession in making people happy.

*"Our profession is only interested in one thing – to make people happy."*



FROM  
THE SUCCESS STORY  
OF OUR SCHOOL


*Your career, your aims*



KARRIEREPARTNER  
IN HOTELLERIE  
UND GASTRONOMIE



# WILLST DU AUS DEM VOLLEN SCHÖPFEN?



Die Förderer von Hotellerie & Gastronomie (FHG) stellen  
sich neu auf und machen dir ein Angebot für 3 Berufe:


- Restaurantfachfrau/-mann
- Koch/Köchin
- Hotelfachfrau/-mann

**In 4 Aus- und Weiterbildungsberufen  
von der Fachhochschulreife bis zum Master:**

- Duales Berufskolleg: Ausbildung & Fachhochschulreife (alle drei Berufe)\*
- „Abiturienten“-Modell: Zusatzqualifikation in 4 Fächern (Restaurantfach & Koch)\*
- Bachelorstudium BWL mit 2 FHG-Studiensemestern  
Gastronomie- und Hotelmanagement
- Masterstudium mit Schwerpunkt Lebensmittelkultur  
& Lebensmittelmanagement

\*Nur in Bad Überkingen – einmalig in Deutschland

Mitglieder des FHG e.V. sind bundesweit  
Spitzenbetriebe von Hotellerie und Gastronomie.



Mehr erfahren unter [www.fhg-ev.de](http://www.fhg-ev.de)

## THE FHG – SPONSOR OF THE HOTEL AND CATERING BUSINESS. YOUR CAREER PARTNER IN THE HOTEL AND CATERING BUSINESS.

Many students of the Paul-Kerschensteiner-Schule, which have opted for the Berufskolleg or an apprenticeship with additional qualification in the kitchen and service management, are supported by the FHG and its members in their vocational education and apprenticeship. The FHG unites the best gastronomic establishments in Germany under one umbrella. Our students benefit from a practical training at a top level.

“Would you like to draw from plentiful resources?” asks Bernhard Zepf, the chairman of the FHG and owner of the Hotel-Restaurant Erbprinzen, Ettlingen:

*“If you are interested in a gastronomic education, you are in the right place at the Landesberufsschule in Bad Überkingen. Here you will find one of the best specialist courses in Germany. And if you have ambition for a gastronomic profession and if you would like to do something for yourself, the hotels and restaurants of the FHG are the right partners. They are, according to rankings in the network, the top hotels in Germany.”*

The special feature of the FHG hotels and restaurants: They train beyond the usual teaching material and provide their apprentices with additional qualifications in technology, technical foreign languages, data processing and law in partnership with the Landesberufsschule.

A great advantage of the model: in Bad Überkingen, all our apprentices, chefs as well as restaurant specialists attend same classes with equal rights: chefs and restaurant specialists, learn the entire contents of both professions.

The additional qualification is acquired in addition to the classic vocational diploma (Gesellenbrief) at the end of the apprenticeship after a final exam with an additional exam of the Chamber of Commerce (IHK). This qualification is state certified. “Überkingen FHG graduates are among the best management trainees in Germany” (DEHOGA President Ernst Fischer, 2015).

Anyone who completes his apprenticeship in a FHG company, learns how to provide top performance and is thus one of the top young talents in our industry.

**The additional qualification kitchen and service management is unique in this form. Many apprentices of the FHG members therefore find their way to Bad Überkingen from all over Germany. The same is true for Germany’s first dual Berufskolleg for hotel and catering business, another branch of the FHG model.**

The FHG has been working together successfully for more than 25 years with the Landesberufsschule Bad Überkingen. The success is reflected in the many graduates of the FHG: head chefs with a Michelin star all over Europe, head waiters in world-class restaurants, executives in the most important international hotel chains. Others make successful careers in the middle management. Many have family, make a career here in this area or have found a new home and friends somewhere in the world during their learning and developing phase.

After this apprenticeship, you can start work anywhere in the world. Or, if you are rather sedentary, you’ll find your position in Germany. Some remain in the profession being trained at practice. Others have more talent for management and start their career in this business up to a top position. However, former students of the FHG training programme make their way. Successfully. With the Paul-Kerschensteiner-Schule and the FHG you will get the full benefit.

### Bernhard Zepf

Owner of Hotel-Restaurant Erbprinzen, Ettlingen  
FHG Chairman



## STARTE DURCH ALS GENUSS- HANDWERKER!

Die Ausbildung an unserer JRE-Genuss-Akademie ist der beste Start in die Welt des Genusses. Und vielleicht der Anfang zu einer echten Karriere.

Die Jeunes Restaurateurs sind nicht nur die herausragendsten jungen Köche Europas. Sie sind auch Teil eines internationalen Netzwerks, stolz auf die meisten Sterne Deutschlands und auf renommierte Marken-Partner.

Nach drei Jahren Ausbildung machst du die IHK-Prüfung. Du sammelst jede Menge Erfahrung in einem JRE-Restaurant mit vielen spannenden Zusatzthemen und hast die Möglichkeit, dich weiterzuqualifizieren.

### **JRE Geschäftsstelle Sektion Deutschland**

Liebfrauenstraße 1  
44803 Bochum  
T. +49 (0) 234 879363-60  
info@jre.de  
**JRE.de/genuss-akademie**

### **Du möchtest von den Besten lernen?**

Dann werde Teil unserer besonderen kulinarischen Familie und melde dich bei unserer Geschäftsstelle oder Michael Oettinger, Patron der JRE-Genuss-Akademie, [genussakademie@jre.de](mailto:genussakademie@jre.de)

## LEARNING FROM PROFESSIONALS – THE ACADEMY OF CULINARY DELIGHTS OF THE “JEUNES RESTAURATEURS”

The academy of culinary delights (Genuss-Akademie) is from now on located in the Paul-Kerschensteiner-Schule: the academy of young top chefs in Germany, the so called Jeunes Restaurateurs (JRE).

The apprenticeship of a craftsman in top leveled cooking including the complete graduation as a chef from the Chamber of Commerce (IHK) offers the perfect start to the world of culinary delights and maybe the beginning of a top career.

The academy of culinary delights is a combination of a three year apprenticeship of a chef in one of the restaurants of the Jeunes Restaurateurs with additional qualifications:

- regular lessons at the vocational school
- business English
- “Knigge”: manners and etiquette
- cost-oriented cooking and patisserie
- vegetarian and vegan cooking
- calculation and bookkeeping
- Bar-Life

and even more special training within 60 lesson units per year of the DEHOGA-Academy. This additional qualification ends with the JRE-exam in practice and theory. After the official exam of the Chamber of Commerce further additional qualifications and graduations are offered by the

extraordinary cooperation between the JRE and the DEHOGA-Academy within 3 years of studying and apprenticeship:

- Chamber of Commerce Bachelor
- trainer of young chefs
- head chef

For achieving these additional graduations and qualifications the young talents work in a restaurant of the JRE each year for eleven months. In their last month they attend classes in the specific school semesters offered by the vocational school.

Within this time period they receive full salary and paid vacation. This system is a perfect combination of getting professional advice from the best top young chefs in Germany and of achieving the additional qualifications and graduations mentioned above.

The Jeunes Restaurateurs are not only the outstanding young top chefs in Europe. They are also part of an international network being proud of the most stars in Germany and of brand partners with an excellent reputation. The German affiliates of the Jeunes Restaurateurs d’Europe unite the Jeunes Restaurateurs of the most successful restaurants in our country. The qualities of these restaurants are perfectly transferred to the academy of culinary delights: experience, knowledge, professionalism and real passion.

**Please do not hesitate to write to Mr. Michael Oettinger, patron of the JRE-academy, e-mail: [genussakademie@jre.de](mailto:genussakademie@jre.de)**





Paul-Kerschensteiner-Schule  
Landesberufsschule für das Hotel- und  
Gaststättengewerbe | Bad Überkingen



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