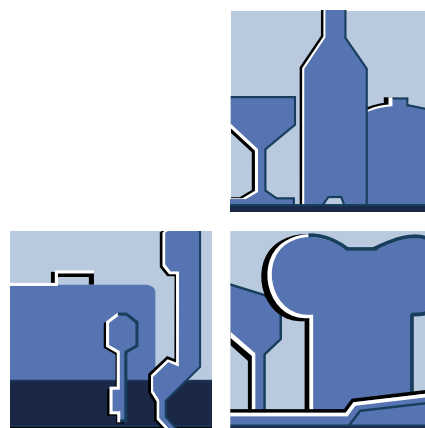


Hospitality is our commitment



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



Headmaster Dieter Manz

Welcome ...

... to Paul-Kerschensteiner-School (PKS), the Landesberufsschule (vocational college run by the state of Baden-Württemberg) for the hotel and catering business in Bad Überkingen. Our facility has already been established in 1951 and has turned into a gastronomical centre of expertise with an extensive range of training programmes. Creating a “culture of hospitality” is the priority of all our practical and theoretical training in the kitchen, the restaurant and the hotel. This is due to our about 60 teachers, who teach their knowledge with long-term experience and a lot of commitment.

Learning fields at PKS are i.e. food technology, guest-oriented services, hotel, restaurant and system organization as well as business management competences and data processing.

Specific of our industry, we also impart intercultural competences and teach the foreign languages English, French and Spanish, which are fixed components of our curriculum.

For practical classes we are equipped with modern training rooms such as kitchens, service rooms, a bar and a food technological laboratory.

The up to date equipment, multimedia-based learning surroundings and short distances on campus guarantee efficient and convenient studying. To strengthen the practical content sustainably, there are regular excursions, school trips and workshops. Furthermore, we collaborate closely with well-respected partner companies and are part of an international network of school partnerships.



Our training programmes

We train our students in the following professions:

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

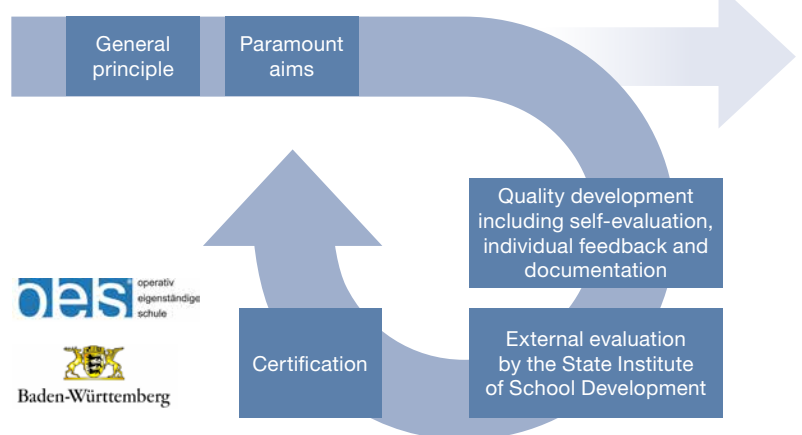
In addition, high school graduates who have received university-ready degrees can obtain the additional qualifications of hotel management as well as kitchen and service management. Students with a good Realschulabschluss (general certificate of secondary education) have the opportunity to gain the Fachhochschulreife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



Our quality management

To maintain and develop our quality in education, we rely on an active quality management based on constant improvement. With measures such as self-evaluation, individual feedback and quality documentation, we fulfill the concept of “School Autonomy” of the Ministry of Education of Baden-Württemberg.

Quality loop within the context of OES (operationally self-contained school)



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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 won various awards such as Top Sicer, Pomme d'Or, World-Spirits Award or the international competition of liquors and spirits.

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



HOSPITALITY IS OUR COMMITMENT

APPRECIATION | RELIABILITY | DEDICATION

OUR SCHOOL prepares for professional life in the hospitality industry. We as teachers feel dedicated to the hospitality industry. Thus, we cooperate full of **COMMITMENT** and **PROFICIENCY** with our students to reach the common **GOAL** of a qualified vocational training in the hotel- and hospitality industry. By appreciating each other we **SUPPORT** a pleasant environment for studies and activities in our inviting school. Due to an intense and open exchange with our national and international partners we are up to date with innovations in the hospitality industry as well as in educational theory, which we incorporate in class.

We cooperate trustingly and closely with our academic and operative partners. Our students benefit from the close **COOPERATION** of all involved in their training. Contacts to **INTERNATIONAL** partners support their language skills and their intercultural education and secures their vocational mobility. Our committed staff constantly engages in the organisation and realization of assignments of the Chamber of Commerce and Industry as well as in the arrangement of gastronomic competitions. We consider the interests of our dual partners when making organisational decisions.

We guarantee a top-quality training due to ideal conditions. Our **MODERN**, bright building with its appealing architecture and equipment creates a pleasant surrounding for studying. Our classrooms offer up to date equipment for **DIVERSIFIED** and activity-oriented teaching. Our kitchens and service rooms are state of the art. Excellent cooperation amongst all staff members allows a reliable implementation of the curriculum in interdisciplinary classes. With **DEDICATION** and **FLEXIBILITY** we offer the best possible provision of instruction.

Our school management team realizes its task as leaders and **ROLE MODELS**. They appreciate the effort and support the **INTERESTS** of everyone engaged in everyday business. They provide ideal structures for school organisation while striving for reconciliation of work and private life for all colleagues. There are mandatory regulations for all tasks and responsibilities in our school. Our school management team supports **COMMUNICATION** and **TEAMWORK** skills and calls for clear agreements und their consequent adherence.



BIST DU GASTGEBER AUS LEIDENSCHAFT? DANN ARBEITE MIT DEN BESTEN.

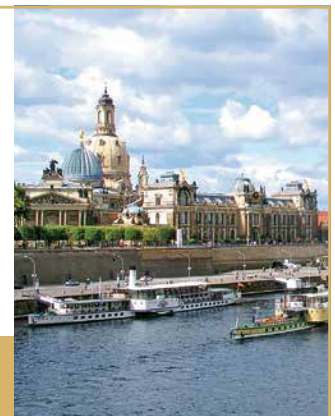
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Our staff: proficient and experienced



The teaching staff of the Paul-Kerscheneiner-Schule consists of about 60 well-qualified and highly dedicated teachers who pass on their knowledge with a lot of commitment and educational skills to the students. All teachers participate continuously in further education courses and certified seminars to always stay up to date.

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 skills 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 interdisciplinarily 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.

Our technical teachers supervise the technology classes in kitchen and service. 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.

Wieland Ullrich (StD), Elke Ludwig (StD'in),
Lore Dilger, Dieter Manz (OSTD)

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PRACTICAL TRAINING



Practical training in kitchen and service technology

Our students receive a well-grounded training at PKS which prepares them perfectly for their later career. But acquired special knowledge is only relevant when it can be put into practice professionally. This is why theory and practice are closely intertwined at PKS. Numerous school projects – and above all the professional success of our graduates – proof that this a very reasonable approach.

The practical technology training is based on technical usage in the kitchen and service area and complements theory classes perfectly. Our teachers for the practical technology training are truly “masters of their field” who pass on their extensive skills after years of experience to our students.

“My name is Olha, I am 24 and from the Ukraine. I’ve been living in Germany for more than 5 years and I am a happy apprentice in my third year to become a hotel specialist.

My career started with studies of linguistics which I had to stop for political reasons. After an au pair year with a German family and experience with taking care of handicapped people, I took my Fachhochschulreife. Already from the first days of my apprenticeship my interest in the hotel and catering industry

has nothing but grown. The theoretical part of the training at Paul-Kerscheinsteiner-Schule is an ideal mix of extensive studying and enjoying the days off work. Here you get to know new colleagues and apprentices of other fields as well as nice and helpful teachers who motivate and support you.

In the vocational school you find constant additions to your professional knowledge in various subjects like economics, marketing, guest relations, accounting and service.

I am very thankful for my destiny and all my experience before and during my apprenticeship. Now I am looking forward to my career. For my future I hope I can realize my dream of studying: to complete studies in the area of tourism management. Then, I will surely benefit from my apprenticeship at Paul-Kerschensteiner-School.”



STUDENTS HAVE
THEIR SAY
**OLHA
ASLANIAN**



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.

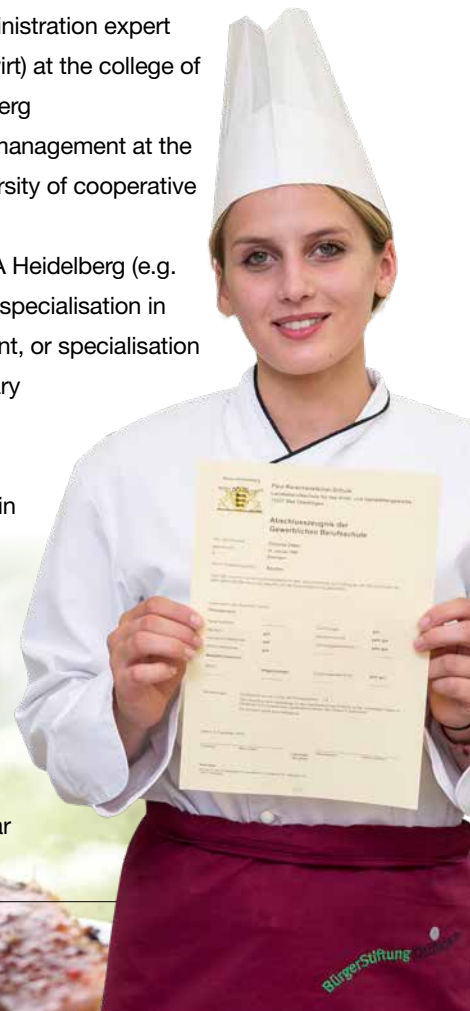
Our students of the Berufskolleg are enabled to obtain the following qualifications:

- an IHK degree in a profession within the hospitality industry
- the degree state-certified graduate in the subject area of hospitality and gastronomy
- the Fachhochschulreife (entrance qualification for the university of applied sciences) recognised by the federal state

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, for example:

- 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



“We are Mona (20) and Schorsch (19) and we’re currently doing an apprenticeship to become a hotel specialist / a chef. Here at Paul-Kerschensteiner-School we get the opportunity to not only finish a normal apprenticeship, but at the same time also to obtain the Fachhochschulreife and the degree of the Berufskolleg. These two additional qualifications open up numerous doors - not only within the field of gastronomy. Thanks to deep, specific subjects and studying job related foreign languages we are perfectly prepared for a

successful career. As a mixed class with hotel- and restaurant specialists, chefs and system caterers, we can widen our horizons and learn from each other. In practice, this helps to understand and consider working processes in all gastronomic fields.

Another advantage of the dual Berufskolleg is the use of up to date learning technology - every student is equipped with an iPad. Fortunately, our teachers know how to use them and thanks to different apps we can easily learn new topics at the highest level.

If you ask us: Those who aren’t afraid of challenges and who want to get the best out of their apprenticeship are perfectly right here at the dual Berufskolleg at Paul-Kerschensteiner-School.”

STUDENTS HAVE THEIR SAY
MONA MIEHLICH
GEORG PEISS



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.”



STUDENTS HAVE THEIR SAY

ROBERT MÜRRLE

“Hey there, I’m Robert Mürrle and I will complete my apprenticeship to become a hotel specialist next year. In the following I want to give you a little impression of my time at Paul-Kerschensteiner-School.

Paul-Kerschensteiner-School is the most versatile school I’ve ever attended. Everyone in our class has their own story with totally individual interests, talents and backgrounds. The teachers respond individually to the students’ needs.

No matter if school graduates or college dropouts: The teachers always support you as good as they can. I feel perfectly prepared for starting my career. Life in Bad Überkingen, - in the boarding school or in a holiday apartment - is a lovely change compared to day-to-day training at the hotel.

Particulate matter and dull, grey cities are nowhere to be found and the school periods offer perfect opportunities for making friends and enjoying life.

Before starting my apprenticeship, I could already gain quite a lot of experience in the field of gastronomy as well as in the field of tourism. The hospitality and catering industry is my passion. Attending Paul-Kerschensteiner-School definitely played a significant part in my decision to forge ahead and pursue my goals despite dropping out of university.”



RALF KUTZNER At PKS from 1976 to 1978, apprenticeship to become a chef. In the beginning, he worked at Landhaus Scherrer (Hamburg), the famous restaurant Tantris in Munich and at the hotel Walter’s Hof on Sylt. Next, his experiences abroad included the Grand Hotel Bellevue (Gstaad, Switzerland), the Mandarin Oriental Hotel in Hongkong, The Balmoral Hotel in Edinburgh and the Four Seasons Regent Hotel in London. He continued his career in the Bülow hotels in Dresden, was voted “Hotelier of the Year” (Gault-Millau) in 2009 and most recently he was president of the German member hotels of Relais & Châteaux.

“Fortune means to find one’s happiness in the happiness of others!”



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Additional qualification "Hotel Management"

Paul-Kerschensteiner-School offers a special programme to train students who have received university-ready high-school degrees. Within their apprenticeships to become a hotel specialists, restaurant specialists or system catering specialists, they are able to achieve an additional qualification for "hotel management". Within this additional training they obtain excellent communication competence as well as expertise in 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 have 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. This additional qualification will be completed in a separate written and practical exam. Exam content are management tasks that 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. The IHK hands out a certificate of "Hotel and Gastronomy Management".



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 program 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.



Gastlichkeit, die von Herzen kommt, an einem Ort des Miteinanders von Menschen mit und ohne Handicap.

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Additional qualification "Kitchen and service management"

Being an attractive alternative to university, this dual training system opens up brilliant opportunities of advancement in the field of sophisticated gastronomy, for example in leading positions as a chef or restaurant manager. Management is becoming more and more demanding, the audience more and more international. This makes it indispensable to train highly skilled junior staff for leading positions. Extended and profound professional competence in kitchen and service, management content and additional foreign language classes mark this highly respected apprenticeship. It clearly exceeds the basics of the apprenticeship:

- 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). Profound 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..

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.



Additional qualification "Azubi BacPro"

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.

The additional lessons take place in close cooperation with our French partner school "Lycée Pontarcher" in Vesoul,

Bourgogne-Franche-Comté. They include lessons with French students and teachers and an additional 2-3 week work placement in a hotel in France.

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.



MATTHIAS HAHN At PKS from 1999 to 2002. Apprenticeship to become a chef. After a first job at the Colombi Hotel in Freiburg, he was drawn to France, where he had several jobs: The restaurant Le Buerehiesel (Strasbourg), the Le Jardin des Sens (Montpellier) and the restaurant Le Louis XV (Monaco). Finally he ended up in Paris, where he was chef formateur at the Alain Ducasse Entreprise. Today Matthias Hahn works at the Parisian restaurant Le Jules Vernes as corporate chef.

"Always be on the hunt for the best and most authentic products and keep their unique character. Only they create a kitchen of true flavour."





HERBERT SECKLER At 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."

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Campus for gastronomic expertise



Paul-Kerschensteiner-School, the DEHOGA-Academy and the Boarding School of Gastronomy represent the innovative and in Germany in its kind unique “Campus for gastronomic expertise“. This innovative and unique facility provides our students and the seminar participants of the DEHOGA-Academy complex and top-quality educational offerings in the field of the hotel and catering business.

Our hotel specialists with an additional qualification for hotel management can obtain the certificate as “Hotel specialist with Europe Qualification” at the DEHOGA-Academy after further education with a stay abroad. In cooperation with Paul-Kerschensteiner-School, the additional classes for apprentices of the Jeunes Restaurateurs also take place at the academy.

For vocational further qualification, the DEHOGA-Academy offers a variety of practical day seminars, training offers that last several days for different topics or even classes that prepare for the Küchenmeisterprüfung. Seminars are complemented by a certified e-learning programme. With more than 100 different seminar topics and about 2,500 seminar participants every year, the DEHOGA-Academy is Southern Germany’s premier in gastronomic further qualification.

The DEHOGA-Boarding School

During the period of time when the students attend our school they can stay at the nearby Boarding School of Gastronomy, which combines short distances, social life and convenience. More than 400 students are accommodated at the premises. A highly qualified kitchen team cares to fulfill special wishes for example of people with intolerances of food, of vegetarians or people following religious rules. There is also a diversified leisure programme free of charge. The boarding school offers free WiFi, sports and fitness activities, a TV and cinema room, computer-rooms within the school network and wide range of sports offers such as table tennis, basketball, billiard and others.



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



DEHOGA-Academy
www.DEHOGA-akademie.de



ROLF STRAUBINGER At PKS from 1980 to 1982, apprenticeship to become a chef. In the beginning he worked at the hotel-restaurant Sonne-Post (Murhardt), before he ended up working in the famous restaurant Tantris in Munich. After that he worked as the private chef of the former Federal Defence Minister Dr. Manfred Wörner, later he taught at the Hotelfachschule Heidelberg as chef and hotel management expert. Further stops were the restaurant Schwarzwaldstube (Tonbach), the Hostellerie du Cerf (Marlenheim/Elsass) as well as the restaurant Character (Nizza). Today Rolf Straubinger is manager und head chef of the restaurant Staufeneck in Salach.

“A profound training is the base for a successful career. Jobs abroad and acquiring foreign languages are an absolute necessity for being self employed.”

FROM THE
SUCCESS STORY
OF OUR SCHOOL

Your career, your aims



HERMANN BAREISS At PKS from 1960 to 1962, apprenticeship to become a 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 the 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."



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- BWL-Bachelorstudium mit 2 FHG-Studiensemestern
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The FHG - Sponsor of the hotel and catering business

Looking for a career partner?

If you train in the field of gastronomy, you are perfectly right at Kerschensteiner-School (PKS), the Landesberufsschule (LBS) for the hotel and catering business in Bad Überkingen - here you get one of the best specialist courses of Germany.

If you want to make the most of yourself, the hotels and restaurants of the FHG are the right choice for you, because the members of the “sponsors of the hotel and catering business” are among the top hotels of Germany.

Which gastronomical professions are there? The three most important ones are chef, restaurant specialist and hotel specialist. The foundation for a solid gastronomical career is laid in these three dual apprenticeships. Practical skills are taught at the companies, the theory is taught at school.

FHG-hotels and restaurants train beyond the usual teaching content and together with the LBS, they provide their apprentices with numerous additional qualifications. For these, the FHG enterprises offer a homogeneous teaching level, which means the apprentices of all professions attend the same classes and are taught the same lessons, everyone learns from every special field - more depth and profoundness isn't possible. This has been highly praised: “No comparable initiative for apprenticeships and further education in any other federal state of Germany could be established in the free economy to this extend” said Guido Wolf, Baden-Württemberg's Minister for Justice and for Europe (speech on the occasion of the 30. FHG jubilee). The additional qualification of all three apprenticeships is officially recognized with an additional exam of the Chamber of Commerce (IHK) at the end of the training, just like the “classic” vocational diploma.

For an “FHG apprenticeship” in Bad Überkingen or at the FHG restaurants/hotels, there are two options: the FHG-“A-levels” version and the dual Berufskolleg. The FHG-“A-levels” version is suitable for all students who have obtained the Fachhochschulreife (entrance qualification for the university of applied sciences) (Abitur, Fachabitur). After 3 years of this dual apprenticeship (at the enterprise and at school) of an FHG restaurant/hotel, they have learned how to achieve top results for belonging to the top junior staff. Same is true for Realschüler - they can attend the dual Berufskolleg at the LBS - the first one for the hospitality industry in Germany. The students receive the same education as the high-school graduates, only differently timed and organized. They graduate with 3 (!) certificates: a vocational diploma, the degree state-certified graduate in the subject area of hospitality and gastronomy and the Fachhochschulreife.

The successful cooperation lasting for more than 25 years between FHG and the LBS Bad Überkingen also shows in the career of numerous graduates: from head chef with Europe-wide Michelin star over restaurant managers in cosmopolitan cities up to leading positions in the internationally most important hotel chains. Others don't want to aim that high and have a successful career in middle management. If you are curious, you can have an international career after your apprenticeship. If you are rather settled, you'll find your position within Germany. No matter if in practice or in management: FHG students of Bad Überkingen forge their way. Successfully.

Bernhard Zepf,

Owner of Hotel-Restaurant Erbprinze, Ettlingen
FHG Chairman

MICHAEL OETTINGER At PKS from 1995 to 1998. Apprenticeship to become a chef. Afterwards he worked at the hotel-restaurant Hirsch (Fellbach-Schmidlen), at the restaurant Köhlerstube of the hotel Traube (Tonbach), at the restaurant Staufeneck (Salach) and at the Jacobs Restaurant of the hotel Louis C. (Hamburg). He then graduated from PKS as head chef and currently he works as head chef at Oettingers Restaurant in Fellbach-Schmidlen (16 points Gault-Millau, 1 Michelin star).

"Yes to inspiration – but constant comparison is a safe recipe for misery."



Ankommen, Durchatmen, Wohlfühlen – bei uns macht das Arbeiten Spaß!



Foto ©Britt-Glocke

Unser 4-Sterne-Superior-Privathotel mit 96 Zimmern & Suiten und sechs Tagungsräumen überzeugt als attraktiver Arbeitsplatz durch seine einzigartige Lage und die herrliche Ruhe mitten im Grünen von Stuttgart.

Wir legen größten Wert darauf, dass auch unsere Mitarbeiter sich bei uns wohlfühlen und gerne und engagiert bei uns arbeiten. Deshalb bieten wir neben einem fairen Gehalt viele attraktive Vorteile:

- Eine erstklassige Ausbildung an einem „zauberhaften Ort“
 - kompetente Fachkräfte, die die Ausbildung begleiten
 - ein angenehmes, familiäres Arbeitsklima
- regelmäßige fachspezifische Schulungen/Coaching im Bereich Teambuilding
- Mitarbeitererevents wie Sommerfest, Wasenbesuch, Weihnachtsfeier etc.

Sind Sie neugierig geworden? Machen Sie sich ein eigenes Bild von uns.

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Mitglied bei:



The academy of culinary delights of the "Jeunes Restaurateurs"

Paul-Kerschensteiner-School as gastronomical centre of expertise also accommodates the academy of culinary delights (Genuss-Akademie) of the German section of the Jeunes Restaurateurs d'Europe (JRE) - the young top chefs of Germany. The Jeunes Restaurateurs are said to be the most 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 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 to become a chef in one of the restaurants of the Jeunes Restaurateurs with additional qualifications at the DEHOGA-Academy. 60 lesson units per year comprise purposeful support for

- business English
- "Knigge": manners and etiquette
- cost-oriented cooking and patisserie
- vegetarian and vegan cooking
- calculation and bookkeeping
- Bar-Life

and much more. This additional qualification ends with the JRE-exam in practice.

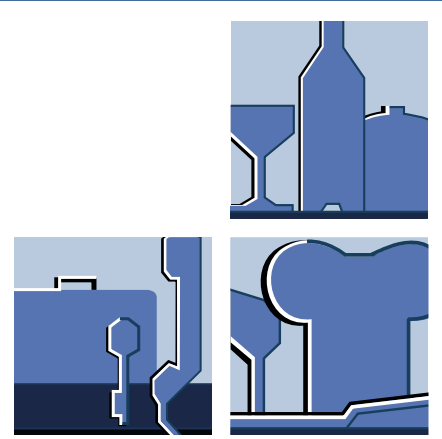
After the official exam of the Chamber of Commerce further additional qualifications and graduations are offered by the extraordinary cooperation between the JRE and the DEHOGA-Academy within 3 years of studying and apprenticeship:

- 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, while 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.

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





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



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