

DAP

DIPLÔME D'APTITUDE PROFESSIONNELLE -PROFESSIONAL DIPLOMA

RESTAURATEUR
INTERNATIONAL (M/F)

(REI)

- Entering the workforce
- Right of establishment
- Master craftmanship (in french)
- Access to DAP Hotel and Restaurant Management course (in french)
 - Gateway to Technician's diploma in hotel
 business





DP1REI







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AFTER YOUR STUDIES:

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DESCRIPTION OF THE COURSE

Restaurateur is a hospitality and service profession where exceptional interpersonal and communication skills are key, and teamwork is essential. Restaurateurs oversee all aspects of running a restaurant, from creating and pricing the menus to handling supply management. They conduct organisational tasks and assist in the kitchen or restaurant. Additionnally they suggest and market products and services to clients while employing their extensive language skills and knowledge of office and catering software.

Although usually independent workers they are also qualified to take on salaried roles in the kitchen and dining or in the day-to-day management in all kinds of private and public sector restaurants.



DURATION OF STUDIES

3 years

STRUCTURE

School: 28 weeks per school year

INTERNSHIPS

10 weeks per school year

LANGUAGE REQUIREMENTS

French, German and English

ADMISSION REQUIREMENTS

Successful completion of class 5G (5° G)
Class 5AD (5° AD) with a good grade in mathematics
Class 5P (5° P) – pre-vocational
(successful completion of 45 modules with at least
8 in mathematics)