

Brandenburg

The next step in your career

**Strengthen
your professionalism
in the hospitality
industry**

With internships in Brandenburg

By working together

By learning from famous teachers

In a metropolitan region in Europe



Why Brandenburg?

Brandenburg is a holiday destination and metropolitan region.

Here you will find the best opportunities to expand your skills in your profession.

Get to know great hotels, work with professionals and discover this state.

In Brandenburg, attentive mentors will accompany you throughout your internship.

You will make new friends and gather unforgettable impressions.

Show us what you have learnt so far, we would love to get to know you.

Your Framework

Your vocational school organizes study trips, student exchanges and internships as part of the European Erasmus+ programme.

We work together with your vocational school and offer 3-month internships in hotels and resorts in Brandenburg.

Our partner hotels are all classified with hotel stars and have been recognized for their services in the “BRANDENBURG HOSPITALITY” quality programme.

You can further improve your skills in various professions, e.g.

- in the restaurant
- in the kitchen
- in the front office

Tourism specialists and travel guides can also find an attractive internship in regional destination management organizations or in the tourist office of our state capital.

Your Benefits

The Erasmus+ programme is the basis for your internship contract with your organization. An attractive workplace awaits you, according to your inclinations and skills.

Your travelling expenses for the outward and the return journey will be paid.

You will receive pocket money for your everyday life.

Accommodation is provided directly in the hotels or resorts.

You will receive a public transport ticket for the internship period.

If you successfully complete the programs, you will receive an extra bonus in accordance with your host's customs.

You will receive an internship certificate by your host and your internship will be entered in the EuroPASS.



Your Possibilities

Internships will be offered by:

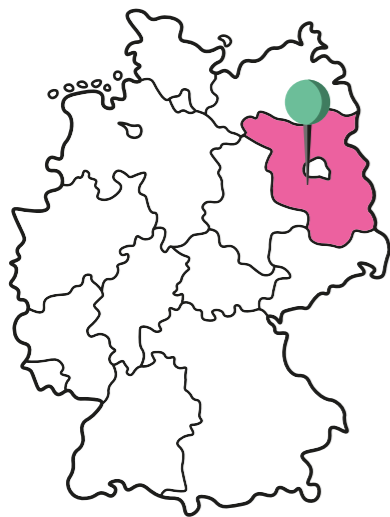
- Kongresshotel Potsdam
- Hotel Esplanade Resort & Spa Bad Saarow
- Ahorn Seehotel Templin
- Paulinenhof
- Landhotel Potsdam
- Landgasthof Jüterbog
- Hotel Waldschlösschen Kyritz
- Schloss Lübbenau im Spreewald
- Elbe Resort Alte Ölmühle Wittenberge
- Flair Hotel Reuner
- Kur- und Wellness Haus Spree Balance
- Tourismusverband Seenland Oder-Spree

Our partners at school:

- Oberlinhaus gGmbH
- Vocational school (OSZ) "Johanna Just"



Kongresshotel Potsdam



Our 4*Kongresshotel Potsdam is the largest hotel in the state of Brandenburg and is located in Potsdam, directly on the picturesque Lake Templin.

We are looking for motivated and committed interns who are interested in gaining valuable experience in the hotel and catering industry.

As an intern, you will have the opportunity to work in a dynamic and professional environment and develop your knowledge and skills.

With a total of 452 rooms, 40 conference rooms and an impressive congress hall, we offer our guests unique accommodation options and event locations.



Your Tasks and Responsibilities

- Supporting the team in various areas such as restaurant, housekeeping, kitchen, reception
- Assisting and advising guests to ensure excellent customer service
- Assisting with the organisation and implementation of events and special projects
- Assisting with administrative tasks such as reservations, bookings and invoicing
- Assisting with the maintenance and updating of guest databases and other relevant systems



Your Requirements

- Ongoing studies or training in the hotel and catering industry
- Enthusiasm for working in customer service and high service orientation
- Good communication skills in German and English and a friendly demeanour
- Team player and the ability to work in a dynamic environment
- Willingness to work weekends and public holidays



Your Benefits

- An exciting and varied internship experience in a renowned 4-star hotel in the state capital of Potsdam
- The opportunity to develop your knowledge and skills in various areas of the hotel and catering industry
- Free lunch in the canteen
- Free drinks (water, tea, coffee)
- Provision of uniforms
- Accommodation in the hotel
- free access to the fitness centre



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Interview

Adrian Berger

Current Position: Restaurant and event specialist

What do you like about your apprenticeship at the Kongresshotel?

First and foremost, I like how varied the training at the Kongresshotel is. We have several restaurants, bars and the banquet area, which gives me the opportunity to gain a good insight into different areas of gastronomy.

There is also a transfer plan, which informs me in good time when I will be assigned to which areas. This also allows me to plan my private life better.

I would particularly like to emphasize the way we are treated as trainees. Concerns and requests regarding working hours, but also the work itself, are dealt with well and you are always supported.

What skills should I have as a prospective apprentice?

In my opinion, the ability to work in a team and a willingness to learn are the be-all and end-all in the catering sector.

You don't have to move mountains on your own and you can learn all the essentials during your training. Mistakes are allowed, you learn from your mistakes and as long as you keep smiling, both our guests and our employees will forgive your mistakes and support you.

What are the lessons like at vocational school?

How would you rate the level?

My lessons take place at the OSZ Johanna Just, here in Potsdam, near Glienicker Brücke. I attend the vocational school for one week every three weeks outside of vacation periods. We are usually taught different subjects for six to nine hours a day.

The level varies between the different subjects, but I personally find the vocational school very easy. The pace is set in such a way that language barriers and the like are also taken into account.

What will your future look like after your apprenticeship?

I feel very comfortable at the Kongresshotel, so I could well imagine continuing to work here after my training. Of course, I wouldn't be averse to managerial positions in the service area either.



Your point of contact

Yvette Wilhelm

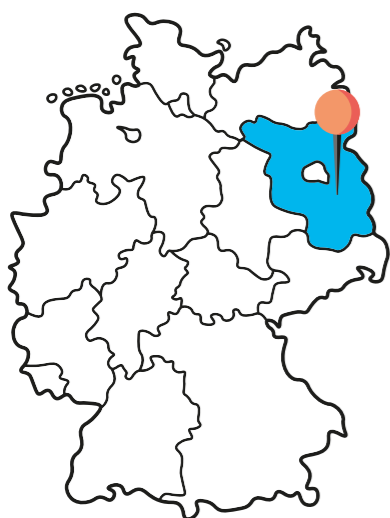
Head of Human Resources
Kongresshotel Potsdam

If you are interested in an internship in the hotel and catering industry and are ready to gain valuable experience then we look forward to receiving your application.

+49 331 907 77110
bewerbung@kongresshotel-potsdam.de



Hotel Esplanade Resort & Spa



The Hotel Esplanade Resort & Spa is one of the most modern and largest wellness resorts in Germany. We have 172 hotel rooms, a 3,500 m² Esplanade SPA area, our own Esplanade soap manufactory, 4 restaurants, 4 bars, a smokers and whisky lounge with a live fireplace, conference and meeting facilities for up to 350 people and the hotel's own marina with a variety of water sports and a sailing school. We are also a founding member of Fair Job Hotels – an initiative of Germany's "Tophotels".

We are looking for motivated and committed interns who enjoy making our guests' stay an exceptional experience. In our team, you will have the opportunity to apply and deepen your knowledge and skills in a highly professional environment.

We offer internships in the following areas:

- restaurant
- kitchen



Your Profile

- Ongoing studies or training in the hotel and catering industry
- Enjoyment and passion for the profession with a strong guest service orientation
- Good communication skills in German and English
- Enjoy working in a team and enjoy dealing with people
- You are eager to learn and committed



Your Benefits

- An exciting and varied internship just outside Berlin
- The opportunity to develop your knowledge and skills in various areas of the hotel and catering industry
- Benefit from 20 years of experience in training specialists in the hotel and catering industry and our numerous training opportunities
- Free accommodation in the hotel or our employee shared flats
- Free meals in our staff restaurant "Freiraum"
- Job ticket - free use of public transportation
- One-time bonus of € 500.00 per month after successful completion of the internship

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Interview

Konrad “Konny” Kühlewindt

Current Position: Receptionist **Birthday:** April 24, 2000

My Career:

I started my apprenticeship at the Hotel Esplanade Resort & Spa in August 2018 and initially worked in service. I got to know all the departments. I liked the Front Office best. I have been working as a full-time Front Desk Agent at Hotel Esplanade Resort & Spa since August 2021.

• **Why did I decide to do an apprenticeship in the hotel industry?** I wanted to work in a profession where I could interact with people on a daily basis.

• **Why did I choose to train at the Hotel Esplanade Resort & Spa?** I really like the concept of the adult only hotel (16+). I also like the guest mix between conference guests and individual guests. And of course, the location right on Lake Scharmuetzel is amazing.

What are my daily tasks?

Checking in, checking out and answering guest inquiries.

Why did I decide to stay at Hotel Esplanade Resort & Spa after my training?

Because I feel very much at home within the team and here in our village. By now I know the hotel very well, which is a great advantage when dealing with guest inquiries on a daily basis.

What do I enjoy most about my job?

That every working day is different and you have to interact with so many different people.

How did the hotel support me during my training?

I was given the opportunity to rent a nearby inexpensive room (staff apartment) and furthermore, I was also able to take part in numerous training courses at the Hotel Esplanade training academy.

What would you recommend not to miss in Bad Saarow?

If the weather is good, you should definitely rent a boat and enjoy the sun on Lake Scharmuetzel. Bad Saarow also has a cinema and good restaurants. If you want, you can be in Berlin in less than an hour by train or car.



Your point of contact

Mrs Kathleen Steinbrecher Assistant Human Resources

With us, you get more than just an internship!

We offer you a world full of opportunities to experience new things and develop yourself further.

We are by your side – step by step – and look after you!

From day one you will have a buddy at your side who will not only support you professionally but will also enjoy spending your free time with you.

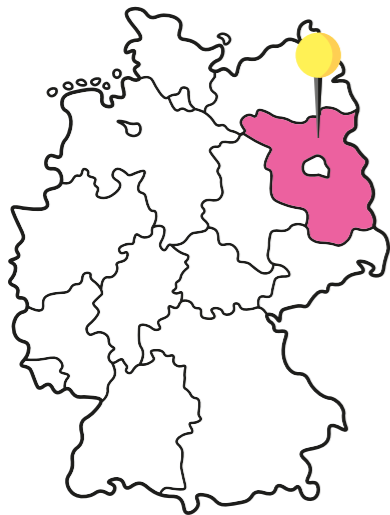
We are a great team that is fun to work in.

Convinced? Then go for it! We look forward to welcoming you to the Hotel Esplanade Resort & Spa.





Ahorn Seehotel Templin



About us

The 3-star superior AHORN Seehotel Templin is Brandenburg's largest family hotel with 409 rooms.

Located just 80 kilometres north of Berlin, it is situated directly on the idyllic Lübbesee lake. Here, guests of all ages can enjoy a wide range of leisure, activity and wellness options.

The hotel has several restaurants with a capacity of up to 800 seats and an extensive conference and banquet area. In addition to several banquet restaurants, there is an à la carte restaurant, a sports bar and, in the summer season, a beach bar and a beer garden. The hotel also offers an extensive sports and leisure area with a swimming pool, sauna and massage facilities.

The team consists of around 130 dedicated employees from various countries who work hard every day to ensure that guests feel completely at home.

You can do your internship in the following areas:

- Restaurant
- Kitchen
- Housekeeping



Your Tasks

- Guest care and service
- Table preparation and decoration
- Support at events
- Compliance with hygiene regulations
- Cleaning of rooms and public areas



Your Profile

- Open-minded and friendly personality
- Enjoy working with our guests, both young and old
- Good knowledge of German



Your Benefits

- An exciting and varied internship at Brandenburg's largest family hotel
- The opportunity to expand your knowledge and skills in different areas of the hotel industry and put them into practice
- An attractive remuneration of €500 per month
- Free meals during your internship
- Free accommodation at the hotel
- Free drinks (water, coffee, tea)

Your point of contact

Katrin Jäkel

Human Resources Officer

Tel: +493987 491205

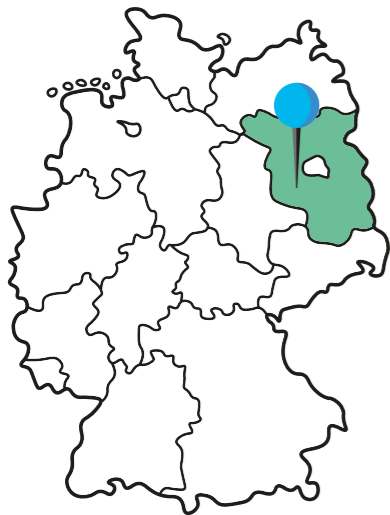
Mail: personal.templin@ahorn-hotels.de

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Paulinenhof



A modern 4-star hotel with old-world charm in the countryside

What was once the grand estate of the village mayor of Kuhlowitz/ Bad Belzig is today a unique hotel where history and the present blend harmoniously: The Paulinenhof! Lovingly and expertly renovated, the charm of the nearly 100-year-old four-sided farm has been preserved. Located in a serene and picturesque countryside setting, just one hour away from Berlin, we offer a professional and relaxing environment for our guests.

We are seeking motivated and dedicated interns eager to enhance their skills and knowledge through hands-on experience. As an intern at Paulinenhof, you will have the chance to work in a vibrant and professional atmosphere, contributing to various operational aspects and ensuring outstanding service for our guests. As we enhance a variety of digital tools in our hotel, this is your opportunity to gain valuable experience in the field of digital hospitality.



Your Tasks and Responsibilities

- Supporting the team across different departments including restaurant, housekeeping, kitchen, and reception.
- Assisting and advising guests to deliver exceptional customer service.
- Aiding in the organization and execution of events and special projects.
- Maintaining and updating guest databases and other relevant systems.



Your Requirements

- Current studies or training in the hospitality and catering industry.
- A passion for customer service with a high service orientation.
- Proficient communication skills in German and English, coupled with a friendly demeanor.
- Ability to work collaboratively in a dynamic environment.



Your Benefits

- An engaging and diverse internship experience just one hour away from Berlin.
- Opportunities to develop your expertise in various aspects of the hospitality industry.
- Complimentary meals from our high-class kitchen.
- Free beverages (water, tea, coffee).
- Reimbursement of travel costs to vocational school.
- Shared rooms nearby
- Access to our Fitness – and Wellness-Area.

Join us at Paulinenhof for a rewarding internship experience that will enrich your professional journey and provide you with invaluable skills in the hospitality industry.

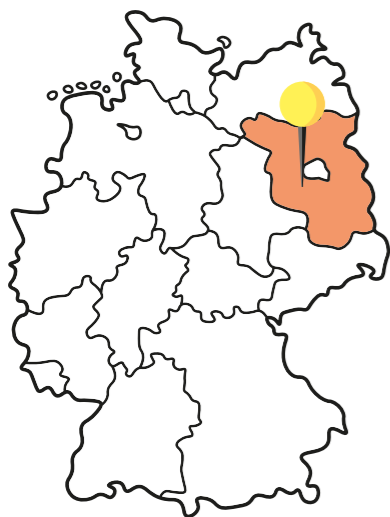


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Landhotel Potsdam



We are expanding our team and offering internships for dedicated employees with passion, who love their jobs and who live the word hospitality.

Everyone with us has personal responsibility and the opportunity to contribute and realize new ideas. In our newly renovated Landhotel Potsdam with its 60 hotel rooms and two restaurants as well as a seminar area and wellness area, we offer the opportunity to become part of a committed, friendly team in the reception, restaurant, kitchen or housekeeping areas.

Our hotel stands for regional, fresh country house cuisine with that certain something. We transform food into culinary delights and are supporters of Slow Food. Whether as a hotel, event venue, caterer or restaurant – we create a respectful and pleasant environment for both our guests and our employees.

We appreciate good work and are one of the top trainers in Brandenburg! Our success proves us right and you can benefit from our wealth of training.



Your Benefits

- A fair working atmosphere with an excellent basis for discussion
- Performance-related remuneration with tax-free bonuses
- Regulated working hours & free time
- Regular training and further education courses
- Discounts for overnight stays or other benefits Services of our houses
- Free non-alcoholic drinks & meals during working hours
- Company clothing is provided
- Consumer vouchers as part of the tax-free benefits
- Regular staff parties & joint excursions



Your Tasks and Responsibilities

- Open to new experiences & adventures
- Enjoy working in a team
- You find it easy to look after guests
- Confident in the English language
- Working in a two-shift system
- Reliability

Potsdam near Berlin is the place to be – where culture meets popular sports, water sports and great hospitality. International flair offers students from all over the world the opportunity to study at Potsdam's research institutes and universities. All the possibilities of the city of Berlin can be reached in 15–30 minutes.

Do it in Brandenburg!

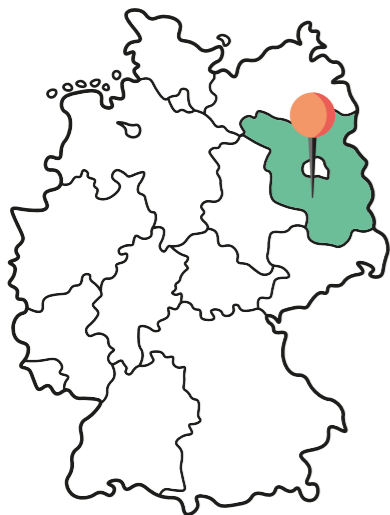


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Landgasthof Jüterbog



Here you can learn new things directly from the boss.

Nestled in the idyllic countryside on the edge of the village of Werder, our Country Inn & Hotel offers the perfect mix of rural idyll and modern comfort, which is perfect for a relaxing break, family celebrations, creative meetings, co-working, family outings and sporting activities.

We offer an exclusive, undisturbed use of the entire courtyard for parties and conferences.

Berlin and Potsdam are only 45 minutes away, which is appreciated by our guests and also our staff.

What makes us special is, that we specialise in unforgettable BBQs.

If BBQ is also your passion, then you've come to the right place. We combine special regional cuisine with unforgettable gourmet events.

We are looking for interns who would like to expand their skills and knowledge through practical experience. As an intern at our Country Inn & Hotel, you will have the opportunity to work in various operational areas and work in a familiar and professional atmosphere.



Your Tasks

- Supporting the team in various areas
- Housekeeping, restaurant, kitchen
- Assistance with the organisation and implementation of events, conferences and BBQ events



Your Requirements

- Ongoing vocational education and training (EQF 3–5) or studies (EQF 6–7) in the hotel and catering industry
- Passion for working with guests
- Good communication skills in English, if German is difficult, don't worry it can be learnt
- a friendly, outgoing demeanour
- the ability to work in a dynamic environment



Your Benefits

- An exciting and varied internship, only 45 minutes from Berlin and Potsdam
- The opportunity to expand your expertise in various areas of the hospitality industry
- Accommodation directly at the Country Inn
- Free meals from our regional cuisine, including free drinks (water, tea, coffee)

Come to our Country Inn & Hotel and do an internship that will enrich your professional career.

Your point of contact

Mr Daniel Glinga-Gutwald
 Owner & Hotel Director

If you are interested in an internship or further training in the hotel and catering industry and are ready to gain valuable new experience, I look forward to receiving your application. Please send your CV and cover letter to the following e-mail address:

info@landgasthof-jueterbog.de

I'm looking forward to it!

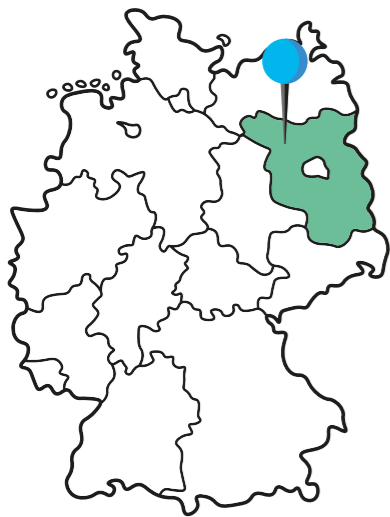


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Waldschlösschen Kyritz



Relaxing with quality in this hotel jewel.

This family-run hotel on the green outskirts of Kyritz in the North-West of Brandenburg is a real jewel.

Surrounded by unspoilt nature, not far from the nearby bathing lake, this summer paradise invites our guests to relax and discover.

18 comfortably furnished hotel rooms invite our guests to a relaxing stay, whether for a restful weekend or longer.

As a holder of the “Service Quality Germany” quality seal and host of the year in Brandenburg 2024, trained staff await guests at the “Waldschlösschen” hotel.

How does it taste, the cuisine “way out there”?

It tastes of good ingredients and good craftsmanship. It tastes of tradition and new flavours that we integrate from international cuisine into our menu. Try this for yourself and get involved in our day-to-day work.



Your Tasks

Tasks during the internship include familiarising yourself with all our house areas such as the restaurant, kitchen and hotel rooms, as well as working in these areas in accordance with your previous training.

During your internship, you will familiarise yourself with delicious regional products and get to talk to our suppliers, and discover the region for yourself.

Working together, contributing ideas and perfect team organisation is something we live every day.



Your Requirement

- Enthusiasm for the catering industry
- Ability to work in a team and reliability
- Flexibility and ability to work under pressure



Your Benefits

- Gain practical experience
- Insight into various areas of the catering industry
- Opportunity for further development and employment after the internship

Your point of contact

Mrs Yvonne Schwarzer

Owner & Hotel Director



We look forward to welcoming you to our team and gaining exciting experience in the catering industry together.

Please send your application documents to the following

e-mail: info@waldschloesschen-kyritz.de or
WhatsApp: 0049 172 1646841

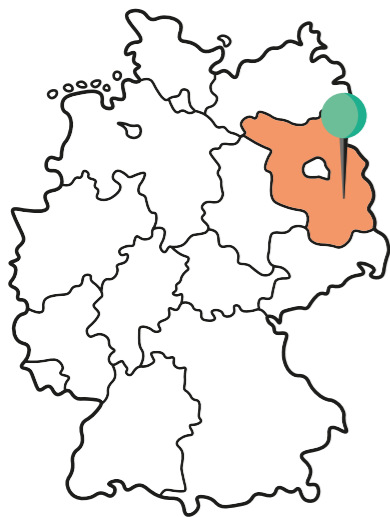
We look forward to meeting you!

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Schloss Lübbenau im Spreewald



In Lübbenau, in the heart of the Spreewald, surrounded by unique nature, Schloss Lübbenau welcomes a diverse clientele of short- and long-term holidaymakers, day trippers, business travellers, conference, wedding and event guests. Owned by the Counts of Lynar since 1621, the estate is still shaped by the family.

In addition to the Schloss, the Orangerie, Marstall, Kanzlei and park complete the historic Schloss ensemble in the oldest part of Lübbenau, the Schlossbezirk. Guests can enjoy an unforgettable stay in the Schloss itself, the Marstall and the Kanzlei. The multi-award-winning Schloss-Restaurant LINARI invites guests to enjoy culinary experiences, while ROCCO'S Bar offers a sophisticated and cosy atmosphere.

Schloss Lübbenau is exceptionally versatile. With passion, care and personal dedication, the staff at Schloss Lübbenau – the castle ghosts – give our ensemble the unique atmosphere that our guests feel and appreciate every day. We look forward to motivated and committed interns who live and help shape this atmosphere, and who want to apply and deepen their knowledge and skills.



Your Profile

- Current studies or training in the hotel and catering industry.
- Passion for the hotel industry and a strong enjoyment of hospitality.
- Good communication skills in German and English.
- Enjoy working in a team and dealing with people.
- You are eager to learn and committed.



Your Benefits

- An exciting and varied internship in the heart of the Spreewald, just under an hour from Berlin and Dresden.
- Varied and exciting tasks, involvement in projects.
- The opportunity to expand your knowledge and skills in various areas of the hotel and catering industry (front office, housekeeping, food & beverage, banqueting, conferences, revenue management, accounting, marketing, sales).
- Benefit from over 30 years of experience in training professionals in the hotel and catering industry.
- Free meals from our first-class kitchen during working hours, including drinks.
- Access to our fitness program.

You enjoy developing yourself, learning something new every day and constantly improving. Gain valuable internship experience at Schloss Lübbenau in the Spreewald!

Your point of contact

Anke Gräfin zu Lynar
Head of human resources



If you are interested in an internship at Schloss Lübbenau and would like to gain valuable experience in the hotel and catering industry, then I look forward to receiving your application. Please send it to the following **email address:**
bewerbung@schloss-luebbenau.de

Schloss Lübbenau is exceptionally versatile and also an exciting place for our employees!

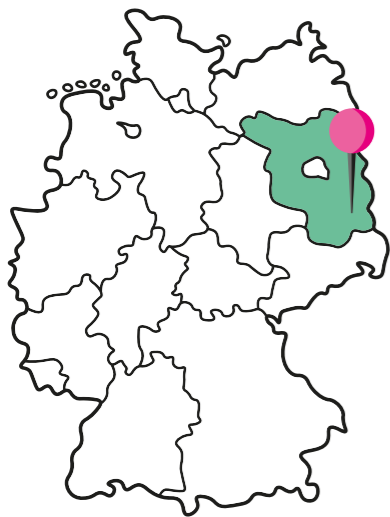
We look forward to meeting you!

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Kur- und Wellness Haus Spree Balance



Imagine working in the heart of the idyllic Spreewald region, surrounded by nature and a relaxed atmosphere – that's exactly what awaits you at Spree Balance, the spa and wellness hotel in the town of Burg in the Spreewald. Here, you can not only gain valuable professional experience, but also meet many warm-hearted people who will welcome you from day one.

As an intern, you will be right in the thick of things: you will gain insights into the organisation of a hotel business, support the team in looking after our guests and learn about the catering industry from the ground up.

Our modern facilities and wide range of high-quality rooms, spa and wellness services and culinary delights in the restaurant "Konrad's" ensure that every day is different. What's particularly nice is that we have a friendly, appreciative atmosphere and you will always find support from experienced colleagues who are happy to share their knowledge with you.

At Spree Balance, you can not only develop your professional skills, but also contribute and develop your personality. We look forward to getting to know you and experiencing an exciting time together!



Your Tasks

- Guest care and service in the areas of housekeeping, restaurant, kitchen and reception
- Assistance in administrative areas, event organisation, personnel planning



Your Requirements

- You enjoy working with people and communicating in German and English
- Is German still difficult for you? We will learn together.
- You should definitely enjoy working in a dynamic team



Your Benefits

- You will work in the idyllic spa town of Burg (Spreewald), in the middle of a biosphere reserve with many leisure activities, not far from Berlin and Dresden (90 km each)
- Free meals are provided

Your point of contact

Antje Kollasch
Managing Director

Tel.: +49 (0)35603) 7594 983

E-Mail: Antje.Kollasch@spreebalance.de

Welcome to our team family!

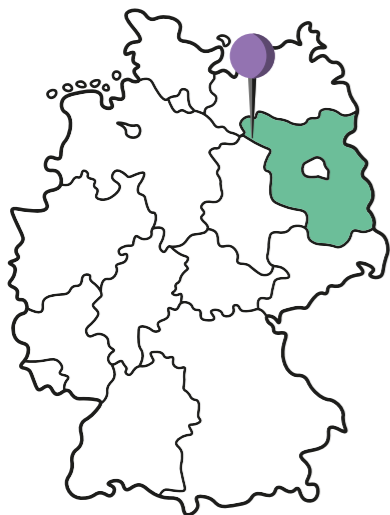


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Elbe Resort Alte Ölmühle Wittenberge



Our 4★ Elbe Resort Alte Ölmühle is one of the most unique hotels in northern Germany – located directly on the Elbe River in the charming town of Wittenberge, between Berlin and Hamburg.

The resort combines industrial history with modern hospitality and includes a hotel, brewery, restaurant, spa, diving center, event spaces and much more.

We are looking for motivated and committed interns who are passionate about the hotel and catering industry and who want to gain valuable experience in one of the most distinctive destinations in Brandenburg.

As an intern, you will have the opportunity to work in a dynamic and professional environment, to learn from experienced colleagues, and to develop your skills in a real-life resort operation.

We offer internships in the following areas:

- Restaurant & Bars (restaurant Brauhaus & Loft Spa, bar Elbstrom 20)
- Kitchen (restaurant Brauhaus & Loft Spa)
- Hotel Reception
- Spa & Wellness (reception, sauna infusions, massages, cosmetics)
- Event Management



Your Requirements

- Completed or ongoing studies/training in the hotel or catering industry
- Enjoyment and passion for hospitality with strong guest orientation
- Good communication skills in German and English
- Team spirit and enjoyment in working with people
- Eager to learn and committed



Your Benefits

- An exciting and varied internship experience in a renowned 4-star resort in Brandenburg
- The opportunity to develop your knowledge and skills in different operational departments
- Attractive allowance depending on duration and position
- Free meals in the staff canteen and beverages during the day (water, tea, coffee)
- Provision of uniforms
- Access to the fitness and wellness area
- Accommodation support if needed
- Contribution to travel costs for long-distance internships

Your point of contact

Jan Lange
Managing Director

Phone: 49 (0)3877 56 79 94 10 E-Mail:
bewerbung@elbe-resort.de

If you are interested in an internship at the Elbe Resort Alte Ölmühle and would like to gain valuable experience in the hotel and tourism industry, **we look forward to receiving your application!**

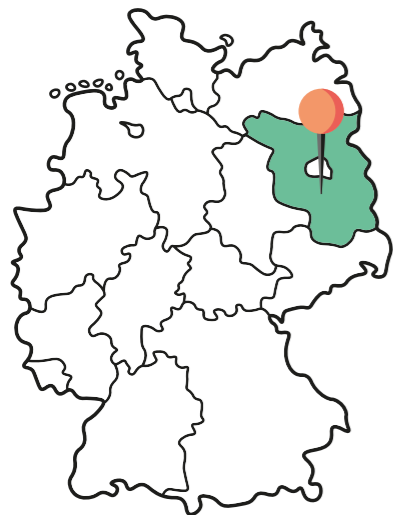


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Flair Hotel Reuner



Why do an internship with us?

The Flair Hotel Reuner in Zossen stands for genuine Brandenburg hospitality and cuisine with clear origins: many ingredients come from our own market garden, orchard, apiary or partner farms in the immediate vicinity. This 'from the garden to the plate' principle makes your internship noticeably different: you will experience the journey of a product – from harvesting and preparation to the guests' plates.

Our unique selling point (USP) – “From the garden to the plate”

- Our own market garden & apiary: Learn where food grows – and why that changes its taste.
- Pure region: Short distances, close partnerships in Fläming – you can see how regional value creation works.
- Craftsmanship instead of showmanship: Learn the basics of cooking properly – from knife skills to plating.
- Small teams, close proximity: Direct instruction from chefs – a fast learning curve instead of watching from the sidelines.
- Thinking and acting sustainably: Seasonality, utilisation, respectful handling of food – part of our everyday life.

How you fit in with us

You enjoy fresh produce, are reliable, curious and like teamwork. No prior knowledge is necessary – what's more important is an open mind and a desire to get involved.



Your Tasks

- Kitchen & product knowledge: cleaning vegetables, processing herbs, making stocks and basics, learning how to plate up – always with an eye on seasonality, taste and quality.
- Gardening & origins: Helping with harvesting, sorting and storing; understanding when a product is 'ripe' for the kitchen.
- Service & guest contact: Insight into processes, mise en place, beverage knowledge and appreciative communication with guests.
- Sustainability in everyday life: Resource-saving work, use of leftovers, regional supply chains – practical rather than theoretical.



Your Requirements

- Speak German or English
- Desire to discover new things



Your Benefits

You will work in small teams, receive direct guidance and take on responsible tasks, depending on the duration. Instead of just watching, you will get involved: tasting, seasoning, plating up, receiving feedback. This way, you will take home real craftsmanship, confidence in the workplace and a sense of pride.

Your point of contact

Daniel Reuner



Tel: 03377/301370
 Fax: 03377/301371
 Mail: info@hotel-reuner.de
 HP: <http://www.hotel-reuner.de>

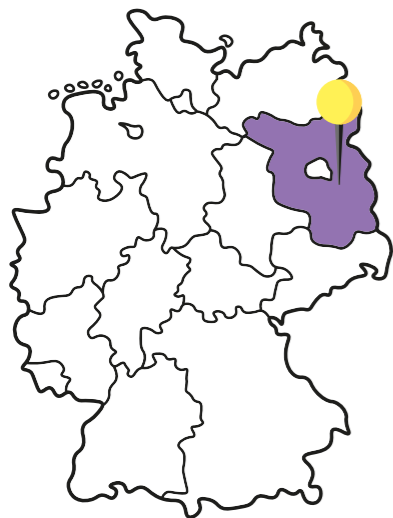
Sounds like the place for you? Then get in touch with your preferred time period and a few lines about yourself – **we look forward to hearing from you!**

MORE INFORMATION



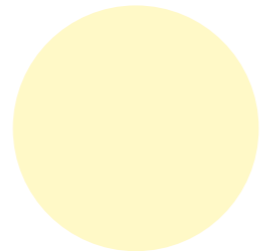


Tourismusverband Seenland-Oder-Spree



As Seenland Oder-Spree, we are responsible for managing the largest and most water-rich travel region in Brandenburg. Seenland encompasses the districts of Oder-Spree and Märkisch-Oderland, as well as the independent city of Frankfurt (Oder). Just an hour south-east of Berlin, unique natural landscapes and distinctive flora and fauna await. In our seven different experience areas, activities such as cycling, hiking, or paddling are the focus of our numerous tour and excursion tips. At the same time, Seenland is also rich in cultural treasures such as museums, churches, and castles.

If you do an internship with us, you can support us in developing trendy tourist products. We are a young and friendly team. Together with us, you will often be out and about in one of Brandenburg's most popular regions, meeting interesting people and discovering exciting things.



For example, you could help further develop one of our premium products. With our so-called slow trips, we hit the trend, as this experience is about taking conscious time for the land and people and getting to know regional traditions. You can also help develop new tours, maps, and brochures with us and work on our website. We are always open to innovative ideas and new input. The focus of every working day is the contact and networking with partners.



Your Profile

- Good communication skills in German and English
- Enjoy working in a team and enjoy dealing with people
- You are eager to learn and committed



Your Benefits

- An exciting and varied internship just outside Berlin
- The opportunity to develop your knowledge and skills in destination management
- Get to know one of the most exciting areas of Brandenburg
- benefits of 25 years of experience in the tourism branch
- financial support for the travel costs
- free admission to some of the leisure facilities of the region



MORE
INFORMATION



Interview

Melina Ostrowitzki

Tourism will always play a part in shaping places and people. I simply want to play a part in that.

Hi, I'm Melina, 18 years old and I graduated from high school in the year 2023.

After leaving school, I didn't know what I wanted to do next, so I decided to do internships. The internship at the tourism association "Lakeland Oder-Spree", which I found out about through family friends, was particularly inspiring and helped me enormously in making decisions for my future career path.

Why do an internship in Brandenburg?

Brandenburg is characterised by its diverse nature, which has always inspired me and encouraged me to feel good and relax.

I'm from Brandenburg myself and was born and raised here, so I've always had a connection to the region and the people here. And in the Oder-Spree region, interpersonal coexistence works really well.

Why this destination management organisation?

The tourism association really helped me to make a decision about my future job and my future by giving me lots of opportunities to gain experience and be involved in projects that really make a difference and make people feel at home in Brandenburg. Not just tourists – locals too.

The internship in the "Lakeland" with the people who work at the tourism association was also very informative for me, as they gave me lots of tips on how to organise my professional future in a goal-oriented way. They gave me an environment in which I simply felt safe and comfortable. I think that applies to the people of Brandenburg in general.

Why the Lake District as an internship region?

Sure, there are many beautiful areas throughout Germany, but it was the variety of lakes, rivers, forests and meadows, which are also completely unspoilt in many places, that made me decide to do my internship here.

I am now a student and the dual study programme allows me to spend time both in my home country and in the big city of Berlin.

Brandenburg is the land around Berlin.

It is impressive to work and live here!



Your point of contact

Mrs Ellen Rußig

Managing Director of the Tourism Association
Lakeland Oder-Spree

"We work where others like to go on holiday and would be delighted if you completed an internship with us and we could convince you of the beauty of our water-rich travel region.

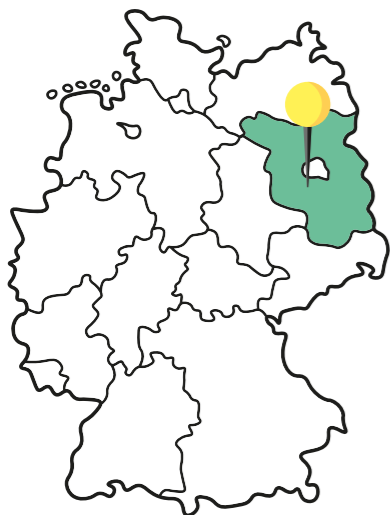
In our daily work, the regionality of our destination and the protection of the unique natural areas are particularly important to us.

We are a friendly female power team that is always open to new ideas and will be happy to familiarise you with all areas."

Please send your application documents to the following e-mail: info@seenland-os.de



Vocational training centre at Oberlinhaus gGmbH



At our educational campus in Potsdam-Babelsberg, consisting of the vocational education and training centre and the Oberlin vocational schools, people with and without disabilities, with and without educational qualifications, with and without a migration background can gain vocational qualifications.

Our aim is to pave the way for trainees into the primary labour market. In addition to vocational preparation and orientation, more than 30 professions are offered in dual training programmes as well as in the social and care sectors.

The vocational training centre offers training in catering, industrial and technical fields, IT, home economics, business and administration, trade and warehousing.

So-called “interlinked training” is offered in all areas. This means that we work together with companies to train disadvantaged young people for the primary labour market.

As part of the Oberlin Vocational Schools, the Special Needs Vocational School is a dual partner in vocational training.

The vocational school is inclusive and offers joint vocational school lessons for both trainees from the vocational training centre and external trainees in a training company. This has many advantages for all trainees – such as lessons in small classes and individualised support.

Our initial vocational aptitude assessment is particularly suitable for young people with disabilities who do not yet know exactly what profession they would like to and are able to pursue.

The aim of the work trial is to work with the participants to test their professional aptitude and inclination for a specific occupational field or profession. Participants are familiarised with the typical activities of a profession or occupational field and can find out about their own abilities, strengths and limitations by trying them out in practice.

Interview

Joyce Holz Media design trainee

What were your reasons for being interested in the project and applying to participate?

I was intrigued by the challenge of living and working abroad for a month. Through the information meeting, I also knew that I would not be alone abroad and that I would always have a contact person from the BBW as well as experience everything with a fixed group. I also wanted to travel to Italy and get to know the culture for a long time.

What kind of support options did you have on site?

For one, I had the support of one of the supervisors from the BBW, who was always there for me when things got difficult. And there was also support from Eurocultura, who informed us about life in Vicenza and helped us find our way.

What did you do in your free time?

I often went to a small crêperie with someone from my group. Every afternoon, the whole group would get together and talk about their days. On weekends, we visited different places and museums. Among other things, we visited Verona, the Colosseum and the beautiful city of Venice. In the evenings, we would often go out for dinner and end the evening that way.

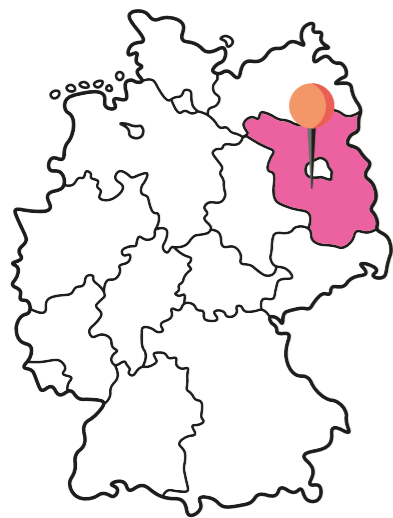


MORE INFORMATION





Vocational school (OSZ) “Johanna Just” in Potsdam



The place where you can turn your passion into a profession.

Do you love being a host, spoiling your guests and standing behind the bar mixing cocktails?

Do you like impressing people with your cooking skills?
Do you have what it takes to be a starring chef?

Apply now for an apprenticeship as a restaurant specialist or chef.

Do you love variety, travelling and contact with people?

With an apprenticeship as a hotel specialist, you can work all over the world and get to know new cultures.

We prioritise a variety of methods, the creation of an open and constructive learning and working atmosphere and the implementation of new teaching concepts. In doing so, we focus on the development of skills in student-orientated lessons.

Social responsibility, openness to the world and the communication of humanistic values characterise the way we work together.

Teamwork, transparency and the creation of an open communication structure characterise our cooperation.

Competitions, school festivals, sporting competitions and cultural activities contribute to identification with our school.

What you can expect:

- Training with outstanding teachers
- A modern training centre in a venerable school building with its own teaching kitchen and teaching restaurant
- Professional equipment for training
- Individualised language support and exam preparation
- Excursions to the 5-star hotel industry and top gastronomy
- Language training and study trips
- foreign language certificates, authorised by the governmental administration
- Sports lesson on the water with canoe and SUP

Come to our VET school, a great place to take the first steps in your professional career!





The new apprenticeships in the hospitality industry

The hotel and catering industry stands for enjoyment and *joie de vivre*. Change is the norm here. Trends emerge, guests' wishes change, innovations enter the market.

All of this also changes the work. This is why training courses in the catering, hotel and kitchen industries in Germany have been modernised and restructured.

Not only the number of job profiles has changed, but also the content and structures.

Job profiles have been modernized and made more attractive, and all training content has been brought up to date.

New job titles for new content:

Some professions have also been reorganised since 2022 and have been given new, modern names. There are now restaurant and event catering specialists and hotel management specialists. The two-year training programme for kitchen specialists is brand new.

Overall, more emphasis is being placed on digitalisation, consumer protection, sustainability, food trends and teamwork.



These are your career opportunities:

- Catering specialist specialising in restaurant service or system catering – close to the guests (2 years)
- Specialist for restaurant s & event catering – Service expert & event specialist (3 years)
- Catering specialist with a focus on system catering – Brand ambassador (3 years)
- Kitchen specialist – fast track to the professional kitchen (2 years)
- Chef – craftsman of good taste (3 years)
- Hotel specialist – all-rounder & all-round expert (3 years)
- Hotel management assistant – analyst with a hospitality gene (3 years)

Do you want to continue your professional career in Germany? Then have your previous professional qualification recognised or supplement your professional experience with an internship, further qualification or a new profession.

Your point of contact

Mrs Frauke Beck

Head of Department Hospitality professions
and vocational school for social services

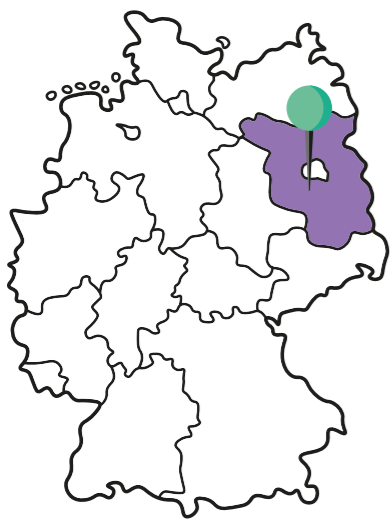
e-mail: frau.beck@osz-j-just.de

We are happy to be your contact for the next step in your career.



Connecting people | Exchanging knowledge | Promoting openness

The International Office at DEHOGA Brandenburg



Professional expertise and services for student study visits, internships, staff mobilities and job shadowing, professional workshops, conferences and development projects

Is your organisation interested in further internationalising of vocational education and training and adult education?
 Are you looking for interesting places for your students, your teachers and your educational staff to learn?
 We support your study visits and internships on site and offer you tailor-made services that are customised to your needs.

We accompany your staff mobilities and organise professional workshops for your trainers, teachers and skilled workers so that they can get to know the dual system of vocational education and training and in-company training for adults in our country even better – especially in the tourism, hotel and catering sectors.

Brandenburg – the land around Berlin! Brandenburg – the next step in your career!

We offer you for your mobilities a modern European destination, impressive World Heritage Sites with interesting locations and a place for unforgettable experiences.

Our focus is not only on the organisational support of your study visits, but above all, we want to achieve learning outcomes for your participants together with you.

We have a large network of professional partners in the tourism and hospitality industry for this purpose.

Our ideas and offers for seminars, workshops and excursions can be topics and solutions for the planning of your visits.

We are open for mobility projects, we are also open for longterm development project work with you.

These are our themed offers:

- Customer service & quality management in tourism, hotel and catering sector
- Digitization & automation in hotel, restaurant and catering service
- Sustainable services in restaurant and hotel
- Professional competitions and team-building activities
- Culinary art and cooking events
- Development of new tourism concepts & services

We make suggestions that will inspire you.

We help you find the perfect programme and the right location for it. We make sure that you receive the best support and assistance on site in all your activities.

We love the Erasmus+ program. We work with partners together across Europe.

Your point of contact

Dipl.-Ing. Roger Heinzl



Get in touch with us:
 DEHOGA Brandenburg e.V.
 Schwarzschildstr. 94
 14480 Potsdam

Mail: office@brandenburg-hospitality.com
 Web: <https://brandenburg-hospitality.com>

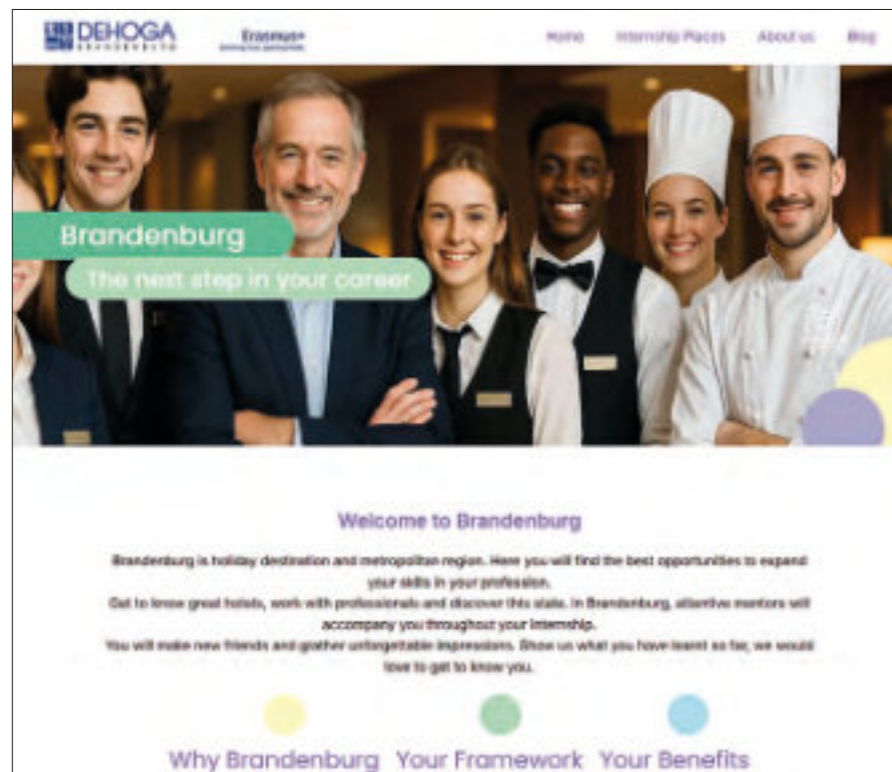
MORE INFORMATION



More Information

Our Website: www.brandenburg-hospitality.com

Here you find also our “Brandenburg“ movie!



We are curious about you.
Be curious about us.

See you soon!

office@brandenburg-hospitality.com

Credits:

DEHOGA Brandenburg (5), Potsdam Marketing Service Gesellschaft (1), Kongresshotel Potsdam (5), Hotel Esplanade Resort & Spa (4), Landhotel Potsdam (1), DEHOGA Bundesverband/Cordula Giese (1), Landgasthof Jüterbog (2), Hotel Paulinenhof (2), Hotel Waldschlösschen Kyritz (2), Schloss Lübbenau im Spreewald (2), Flair Hotel Reuner (2), Tourismusverband Seenland Oder-Spree (4)/Florian Läufer (1), Ahorn Seehotel Templin (3), Kur- und Wellness Haus Spree Balance (3), Oberlin Berufsbildungswerk (2), Oberstufenzentrum Johanna Just Potsdam (2), Adobe Stockfoto (107451287, 282199915, 229796243),

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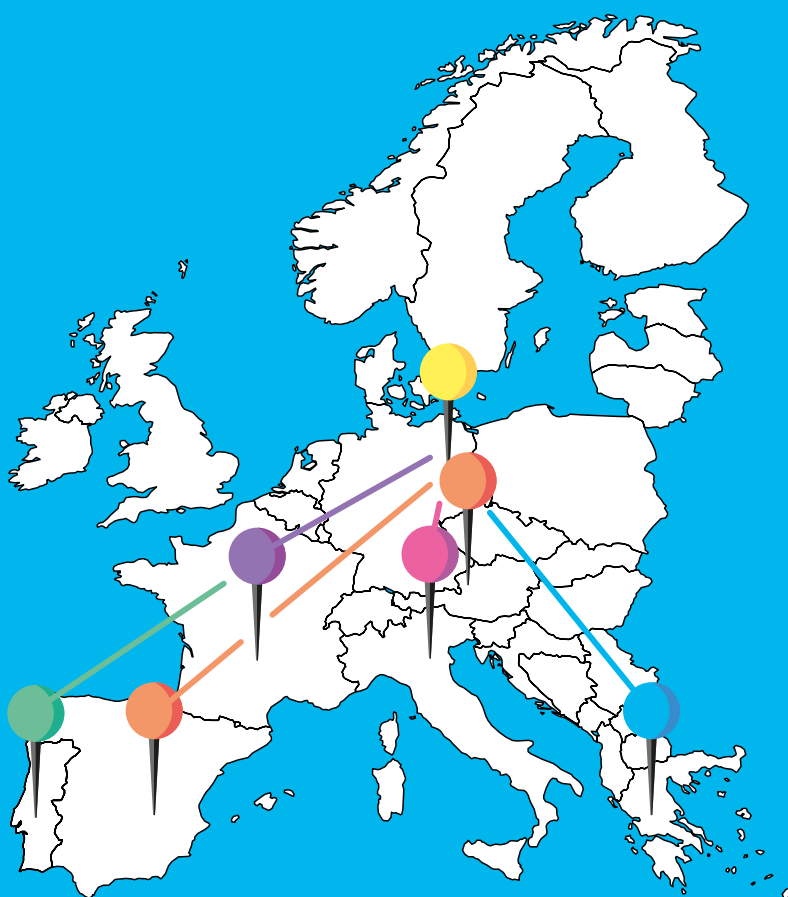
Erasmus+
Enriching lives, opening minds.
Projekt 2023-1-DEU2-KA122-VE1-000147578



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Your Contacts:



For your internship in BRANDENBURG, you will find competent contacts in your home country at your training institution.

Let them advise you!
Your questions will be answered!
Look forward to the next step in your career!

Germany:

DEHOGA Brandenburg e.V.
info@dehoga-brandenburg.de

Greece:

AKMI International
c/o Metropolitan College Athens

Italy:

ENAIIP Veneto
c/o ENAIIP Vocational school
Conegliano

Spain:

ASOFUER – Patronal Hotelera
de Fuerteventura c/o
Escuela de Hosteleria Las Palmas

Portugal:

University Aveiro
c/o department of economics,
management, industrial
engineering and tourism

Austria

ALE – Arbeit und Lernen in Europa
St. Gilgen
c/o Tourismusschulen Salzburg