

## DAP

DIPLÔME D'APTITUDE PROFESSIONNELLE -PROFESSIONAL DIPLOMA

RESTAURATEUR INTERNATIONAL

(REI)



### **Our Values** Passion · Respect · Attitude







## DAP

DIPLÔME D'APTITUDE PROFESSIONNELLE -PROFESSIONAL DIPLOMA

RESTAURATEUR INTERNATIONAL

(REI)

#### **AFTER STUDIES:**

- Entering the workforce
- · Right of establishment
- Master craftmanship (in french)
  - Access to DAP Hôtelier-Restaurateur (in french)
- Gateway to technicien en hôtellerie et management (in french)



# DESCRIPTION OF THE COURSE RESTAURATEUR INTERNATIONAL

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.



The candidate must embrace the fundamental values of hospitality which are passion, attitude and respect.

#### DURATION OF STUDIES

3 years

#### STRUCTURE

School: 28 weeks per school year

#### **INTERNSHIPS**

10 weeks per school year

#### LANGUAGE REQUIREMENTS

English, French and German

#### 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)
Level B2 in English
S3 favourable decision "avis favorable" of the class council.