

Vocational training in Germany (Ausbildung)

Butcher (Fleischer/in)

Fleischer / Fleischerin

You cut meat, make sausages and ready meals and advise customers: a 3-year training, paid from the first year, alternating between the workplace and school.



LEVEL Baccalaureate required	DURATION 3 years 36 months	GERMAN B2 required level	PAY DURING TRAINING €1,031 to €1,276 gross / month, during the training
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We are by your side from day one until you arrive in Germany.

GERMANY

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18 80**

CAMEROON

**+237 622 20
81 64**

[www.campus-
allemagne.org](http://www.campus-
allemagne.org)



Douala office : Rond-point Maetur Bonamoussadi – Nice Cream building (4th floor), opposite the COGENI hardware store, Douala, Cameroon

View the full sheet
online

What a butcher does

They assess the quality of meat, cut it and prepare it for sale or process it into sausages, dishes and preserves; depending on the post, they also slaughter animals.

Cut

Assess the quality of the meat, cut and bone it, then prepare it for sale.

Process

Cook, mince, smoke and season to make sausages, cured products and ready meals.

Sell and serve

Present products at the counter, advise customers, prepare dishes for a party service.

This occupation is for you if...

- ✓ you enjoy manual work with knives and cutting machines
- ✓ you follow hygiene and animal welfare rules without fail
- ✓ you have a good sense of taste and smell for checking quality
- ✓ you like advising customers and presenting products

Less suitable if...

- you struggle with the smell of raw meat or the sight of blood
- you do not want to take part in slaughtering animals
- you struggle with cold, heat and damp

A TYPICAL DAY IN THE WORKSHOP

- 06:00 Start of shift and instructions** : The trainer assigns the day's tasks and recalls the hygiene and safety rules.
- 07:00 Cutting and boning** : Cut joints of meat with knives, wearing protective gloves and an apron.
- 09:30 Making sausages** : Mince, season and fill the casings, then cook or smoke according to the recipe.
- 11:30 Preparing for sale** : Portion, season and marinate the meats, then fill the delicatessen counter.
- 13:30 Advising customers** : Answer customers' questions about products, cooking methods and storage.
- 15:00 Cleaning and checking** : Clean the machines and rooms, check temperatures and note the stock.

Cutting and boning

Sausage making

Smoking and curing

Food hygiene

Ready meals

Advice and selling

Manual dexterity

Rigour

Hygiene awareness

Stamina

People skills

How the Ausbildung works

In Germany you learn by working: this is the "dual system". You are an employee of a company and a student at a vocational school (Berufsschule) at the same time.

3 to 4 days a week at the company

1-2 days school

Year 1

The basics

- Hygiene and food law
- Assessing and cutting carcasses
- First cooked sausages

Year 2

Production

- Cooked and scalded sausages
- Roasts and ready-to-cook products
- Intermediate exam

Year 3

Mastery

- Cured meats, mince, packaging
- 2 options chosen by the employer
- Final exam

Exams and qualification

An intermediate exam (Zwischenprüfung) before the end of the second year: practical (up to 4 hours) and written (up to 150 minutes). The final exam (Gesellenprüfung): a practical part of 5 tasks (up to 8 hours) with a 15-minute discussion, then a written part in 3 subjects. The qualification is issued by the HWK (Chamber of Crafts) or the IHK (Chamber of Commerce) depending on the employer.

YOU ARE PAID DURING THE TRAINING

1st year		≈ €1,031
2nd year		≈ €1,138
3rd year		≈ €1,276

What you need to apply

- ✓ Baccalaureate level is required.
- ✓ The required level is B2. Good technical vocabulary for the trade is a real plus.
- ✓ The job requires strength to lift and carry carcasses, tolerance of cold, heat, damp and strong smells and, in slaughterhouses, a steady nervous system.

Documents to prepare

- ✓ CV and cover letter in German
- ✓ Translated baccalaureate diplomas and transcripts
- ✓ German B2 level certificate

Where it can lead

STRAIGHT AWAY

Skilled butcher

Jobs in craft butchers, the meat industry, retail or slaughterhouses.

WITH EXPERIENCE

Further training

Specialise (party service, ready meals) or become a technician (Techniker) in food technology.

LONGER TERM

Master butcher or studies

Take the Fleischermeister (master butcher) exam, open your own shop or study if university entry is met.

YOUR PATHWAY WITH CAMPUS GERMANY

We are by your side from day one until you arrive in Germany

1

CHECK MY ELIGIBILITY

Take the test online or at the office

The eligibility test is done online on our website, or by visiting our Douala office directly.

2

TALK TO AN ADVISOR

Talk to our team

Germany: **+49 (0) 7033 694 18 80**
Cameroon: **+237 622 20 81 64**

3

PREPARE YOUR GERMAN

DZK, our language centre

Deutschzentrum KAGEDEV (DZK) is our own language centre in Douala. Outside Douala: partner language centres, call us to find the nearest one.

4

GET THE CONTRACT

AZUFA is always us

AZUFA is our platform: it connects you with German companies that recruit apprentices and follows your application through to the training contract.

Douala office

Rond-point Maetur Bonamoussadi – Nice Cream building (4th floor), opposite the COGENI hardware store, Douala, Cameroon



From German A1 to the first day of training in Germany

Each step is run by one of our structures. You keep the same contact from start to finish.

1

Check my eligibility

The test is done online on our website or at our Douala office.



**RUN BY CAMPUS
GERMANY**

2

Talk to an advisor

Review your profile, your wishes and the chosen occupation.



**RUN BY CAMPUS
GERMANY**

3

Learn German, from A1 to B2

Courses adapted to your starting level, up to the required B2 level. In Douala at our own language centre; elsewhere, with our partner centres.



RUN BY DZK

4

Prepare the application file

CV and cover letter in German, translated baccalaureate diplomas and transcripts, B2 level certificate.



**RUN BY CAMPUS
GERMANY**

5

Find the company and sign the training contract

We connect you with German companies that recruit apprentices, and follow your application through to the contract.



RUN BY AZUFA

6

Prepare the visa and paperwork

Support to gather the documents and complete the administrative steps.



**RUN BY CAMPUS
GERMANY**

7

Prepare your departure and settling in

Travel, housing and first steps in Germany: we prepare you before you leave.



RUN BY KAGEDEV E.V.

8

First day of training in Germany

You arrive prepared and supported, with a team that has known you since day one.



RUN BY AZUFA

Contact us

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