



DANISH HOSPITALITY DIPLOMA

The basic education for employees in the restaurant and hotel industry

Now, your employees have the opportunity to complete an industry-specific education, which will form a solid foundation and complement the company's own internal training.

The basic education has been created in a broad collaboration between companies, employees, business schools and Danish Restaurants and Cafes (DRC).

The education is for employees with no or short industry experience and the purpose is to strengthen the participants' basic competencies within hospitality.

It is also the goal to strengthen the participants' knowledge of sustainability and a good working environment. Emphasis is placed on the employee's co-responsibility for creating a proper workplace, being a good colleague and a host who can create the very best guest experiences.

During the course, there will be a team building event and the training will end with an oral exam.

The education consists of the following 10 modules:

- Service and hospitality at hotel and restaurant
- Raw ingredients
- Communication and conflict management
- Work environment
- Cultural understanding and guest service
- Sustainability in service and hospitality
- Food hygiene and Own-checks in Food Establishments
- Serving of wine
- Serving of beer, drinks and non-alcoholic beverages
- Finance

Examination

An oral examination on the basis of a written presentation.

Educational sites

The education is offered at three different educational institutions in the country: Copenhagen Hospitality College, ZBC in Slagelse and TECHCollege in Aalborg.

The education is offered in both Danish and English.

Price

The price per. participant for the entire education is DKK 2,944, if the participant already has a higher education according to the AMU rules.

VEU allowance and travel allowance can be applied for. The rate of VEU allowance corresponds to the unemployment benefit rate.