

99025001012000

Information for restaurateurs

Heruntergeladen am 10.07.2025

<https://fimportal.de/xzufi-services/121331297/L100002>

Modul	Sachverhalt
Leistungsschlüssel	99025001012000
Leistungsbezeichnung I	Information for restaurateurs
Leistungsbezeichnung II	Information for restaurateurs
Typisierung	2/3 - Bund: Regelung (2 oder 3), Land/Kommune: Vollzug
Quellredaktion	Nordrhein-Westfalen
Freigabestatus Katalog	fachlich freigegeben (gold)
Freigabestatus Bibliothek	fachlich freigegeben (silber)
Begriffe im Kontext	Food, Restaurant, Catering establishments, Concession, Licensed bar: Bar licence, Catering licence, Instruction, Pub, Hygiene
Leistungstyp	Leistungsobjekt mit Verrichtung
Leistungsgruppierung	Gaststätten (025)
Verrichtungskennung	Ausstellung (012)
SDG-Informationsbereich	Erlangung von Lizenzen, Genehmigungen oder Zulassungen im Hinblick auf die Gründung und Führung eines Unternehmens
Lagen Portalverbund	Befähigungs- und Sachkundenachweise (2010200)

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Einheitlicher Ansprechpartner	Nein
Fachlich freigegeben am	29.04.2021
Fachlich freigegeben durch	Ministry of Economic Affairs, Innovation, Digitalization and Energy of the State of North Rhine-Westphalia
Handlungsgrundlage	https://www.gesetze-im-internet.de/gastg/_4.html https://www.gesetze-im-internet.de/gastg/_4.html
Teaser	To open a restaurant, you need a certificate of training from the Chamber of Industry and Commerce. You must know how to handle food properly and how to store it correctly.
Volltext	If you want to run a restaurant, you will come into contact with food on a daily basis. You need to know how to handle and store food correctly. If you handle food incorrectly, food and drinks can spoil. If you do not observe hygiene regulations, you may even endanger the health of your guests. You will also have to pay fines if you do not comply with the regulations. In order to run your restaurant successfully, you will learn the necessary principles for handling food at the Chamber of Industry and Commerce (IHK) training course. The topics covered include hygiene regulations, food law, beer, wine and milk law as well as beverage plant law. As a founder in the hospitality industry requiring a license, you must provide proof of this training to an IHK when applying for a restaurant license. The training is usually held in German. Some chambers of industry and commerce can provide you with an interpreter for a fee if required. You can be exempted from the catering instruction upon request, • if you have already completed certain

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	state-recognized training occupations with an examination before an IHK, Chamber of Crafts or a craft guild and • the contents of the catering instruction were the subject of the training and examination.
Erforderliche Unterlagen	Identity card or passport
Voraussetzungen	
Kosten	
Verfahrensablauf	After you have attended the training on food and hygiene regulations, you will receive a certificate (proof of training).
Bearbeitungsdauer	
Frist	The training certificate is valid indefinitely.
weiterführende Informationen	
Hinweise	
Rechtsbehelf	
Kurztext	• If you want to run a restaurant, you need a certificate of training in food handling and hygiene regulations • The training is carried out by the Chamber of Industry and Commerce and subsequently certified (proof of training) • Proof of training from an IHK is required to apply for a restaurant license
Ansprechpunkt	
Zuständige Stelle	You can find the Chamber of Industry and Commerce responsible for you here: IHK competence finder
Formulare	
Ursprungsportal	Information for restaurateurs, Unterrichtung für Gastwirte