

99025001012000

Information for restaurateurs

Heruntergeladen am 10.07.2025

<https://fimportal.de/xzufi-services/236505549/L100039>

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	Rheinland-Pfalz
Freigabestatus Katalog	unbestimmter Freigabestatus
Freigabestatus Bibliothek	fachlich freigegeben (silber)
Begriffe im Kontext	Pub, Catering licence, Restaurant, Food, Licensed bar: Bar licence, Instruction, Concession, Catering establishments, 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)

Modul	Sachverhalt
Einheitlicher Ansprechpartner	Nein
Fachlich freigegeben am	08.10.2020
Fachlich freigegeben durch	Association of German Chambers of Industry and Commerce
Handlungsgrundlage	https://www.gesetze-im-internet.de/gastg/_4.html https://www.gesetze-im-internet.de/gastg/_4.html
Teaser	You need a restaurant license (concession) if you want to serve alcohol in your establishment. A restaurant license will only be issued if you can present a certificate from the Chamber of Industry and Commerce (IHK) regarding the restaurant training.
Volltext	The Chamber of Industry and Commerce (IHK) will teach you the principles of handling food. The topics covered include hygiene regulations, food law, beer, wine and milk law as well as beverage plant law. The chambers of industry and commerce provide training on food and hygiene regulations and issue a certificate (proof of training). The training is usually held in German. The certificate of participation in the training (proof of instruction) is handed over by the IHK after the event. It is valid nationwide. You can be exempted from the catering instruction upon request if you have already completed certain 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	• Official photo ID for identification during the briefing
Voraussetzungen	- No special requirements
Kosten	Fees apply. These are set out in the respective IHK fee schedule

Modul	Sachverhalt
Verfahrensablauf	The catering training is carried out and certified by the IHK. • You register with an IHK for training • The training is carried out by the IHK and lasts approx. 45 hours • You will receive the certificate following the training • The certificate must be presented when applying for a restaurant license
Bearbeitungsdauer	
Frist	The training certificate is valid indefinitely.
weiterführende Informationen	You can find the Chamber of Industry and Commerce responsible for you here: IHK competence finder
Hinweise	
Rechtsbehelf	
Kurztext	• Proof of instruction under food law • Only required for planned serving of alcohol • Prerequisite for a restaurant license • Teaching the basics of food and hygiene regulations • Exemption from training and examination in the catering industry • Duration of instruction approx. 45 hours • Certificate is valid nationwide and indefinitely • Instruction in German language • Responsible: Chamber of Industry and Commerce (IHK)
Ansprechpunkt	
Zuständige Stelle	You can find the Chamber of Industry and Commerce responsible for you here: IHK competence finder
Formulare	• Forms: Registration form • Online procedure: partly online registration possible • Written form: no • Personal appearance required: yes
Ursprungsportal	Unterrichtung für Gastwirte, Information for restaurateurs