

Job Profile Positions related to Sustainability

Job Profile Position	Skills, Knowledge and Abilities (according to training regulations and framework curriculum)	Example References to Sustainability	Standard Job Profile Position
A1 - Dealing with Guests	Advise guests about the offer Overview of plant-based raw materials Information on dietary forms, allergies as well as ingredients and additives Consideration of nutrition trends, regionality and sustainability	 Explanation of the health aspects of dishes Explanation of sustainability using food as an example Indications of fair-trade products Quality and sustainability labels Vegetarian and vegan menus Organic quality or regional-seasonal products 	a) Society
A2 - Storage of Goods	Check goods, especially compliance with the cold chain and durability Trainees order goods and use digital media.	 Avoid waste by timely use of goods before expiry date Timely passing on of goods to food banks 	d) Waste
A3 - Kitchen and Production	Select food for menus according to demand, quality, regionality, seasonality, sustainability Analyze system catering restaurant concepts and processes.	 Research inexpensive organic qualities Avoid food transported by air freight Procurement of Fair-Trade products Pay attention to waste generation Avoid glass, metal, and disposable packaging 	a) Environment - Climate Change d) Waste
A7 - Preparing and Maintaining Guest Rooms	Plan and carry out cleaning, maintenance, and preparation of guest and event rooms Check company textiles and materials	 Explain how table linen can be cleaned in an energy- and resource-saving as well as environmentally friendly way Implement efficient dishwashing and cleaning processes Use cleaning agents with eco-labels 	b) Materials - Water - Raw Materials
A8 - Supervising and Advising Guests	Actively offer guests food, dishes, drinks and services, highlighting regional and seasonal specialties Describe the taste of dishes and explain their origin, characteristics and preparation	 Explanation of sustainability using the example of organic, vegetarian or regional-seasonal offers See also A1 	f) Communicating sustainability