



## Vocational training in foodstuffs in Germany

Would you like to learn a profession, which is a hands-on craft and where you produce high-quality foods? Vocational training in foodstuffs offers just that!

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Vocational training in foodstuffs offers you the opportunity to work in traditional craftsmanship and learn innovative techniques at the same time. Learn more about the professions in the sector and find a suitable place for vocational training!

## Foodstuffs: where career prospects begin

The foodstuffs sector entails professions in the production of high-quality foods. Regardless of whether you are baking bread, processing meat or brewing beer, in this sector, skilled crafting, an awareness for quality and carefulness play an important role. This type of work requires not only precision, but also creativity to develop new recipes and products.



**386,000**

people had a secure job (subject to social security contributions) in the foodstuffs sector in Germany in 2022.



**10,073**

people were in vocational training in the sector (in 2023).



**32,336**

companies made up the sector (in 2024).

## In-demand vocational training professions in foodstuffs

The following professions are particularly in demand (Unfortunately, the following links leading to the individual professions are only available in German. We recommend using a translation tool):

- **Baker**: baking bread, rolls, cake and pastries.
- **Butcher**: processing meat into sausage products and other delicacies.
- **Brewer and maltster**: brewing beer in traditional and modern breweries.

Generally, vocational training takes 2 to 3 years to complete.

## Video: vocational training in foodstuffs

## Where can I complete vocational training?

Vocational training in foodstuffs takes place within the dual system. This means that you gain practical experience in a company, and you go to vocational school at the same time. Here is a list of common employers:

- Bakeries and patisseries
- Butchers
- Breweries
- Food production companies

## How much do I earn during vocational training?

During vocational training, you earn a training allowance from your training company. The exact amount depends on the profession, the federal state and the company. Here is a rough estimate for the first training year:

- **Baker**: about €821 – €1,233 per month (gross income)
- **Butcher**: about €800 € – €1,100 per month (gross income)
- **Brewer and maltster**: about €782 € – €1,200 per month (gross income)

You should also know the following:

- You have to pay social security contributions from your gross income, for example for statutory health insurance, pension insurance and unemployment insurance. These contributions are deducted automatically, before you receive your net income in your bank account

- During vocational training, you only pay income tax if you have a higher gross income than €1,385 per month (in tax bracket I; as of 2025)

## ? What are determining factors for the training allowance?

The training allowance may depend on...

- ...the region in Germany, where you are trained.
- ...the company in which you are trained.
- ...the training year you are currently in. The allowance increases with each training year.

## Which requirements do I have to meet?

For vocational training in foodstuffs, you generally require a school-leaving certificate. Learn more details on the general requirements for vocational training [here](#).

Especially the following skills are important:

- **Good German skills**, not only for working with customers and learning technical terms, but also for vocational school.
- **Skilled crafting** to produce the products with care.
- **Meticulousness and hygiene** because you work with foods.
- **Physical resilience** because working early in the morning and with heavy ingredients is common in the sector.

Knowledge of foreign languages is an advantage, for example to communicate with international guests.

**Have you already learned or worked in a profession, or do you have an academic degree?** No problem! You can additionally complete vocational training. It can even be an advantage if your previous experience is related to the foodstuffs sector. Having your previous qualification recognised is not required.

## Prospects after vocational training

After vocational training you have a good chance of concluding a permanent contract. Many companies are urgently looking for qualified skilled workers and gladly welcome you. Additionally, there are opportunities for continuing vocational training and education, for example, for the title of Meisterin/Meister in the [bakery trade](#) or in the [brewery and malting trade](#). You can also specialise in certain fields like food hygiene or acquire the additional qualification of “Europe Assistant” in the field of European commodity and commercial law as a butcher, for example. Depending on the profession, there are various options. Academic studies or [self-employment](#) are other alternatives after vocational training.

To learn more about the general options after vocational training, please refer to the “[Prospects after vocational training](#)”. On [BERUFENET](#), you will find information on the job-specific options, depending on the vocational training.

## Salary after vocational training

How much you earn after vocational training depends on different factors like the region, the company and your experience. Here are some references for the average gross salary per month:

- **Baker:** about €2,721
- **Butcher:** about €2,705
- **Brewer and maltster:** about €4,072

With work experience and continuing education, the salaries can increase significantly, especially as Meisterin/Meister or in leading positions. You can also search for salaries online: the [Entgeltatlas](#) (remuneration atlas) of the Federal Employment Agency is of great use for this purpose or use private career and salary websites.



## Gross or net? What you should know

The salaries are indicated as gross amounts. This means that taxes and social security contributions still have to be deducted, before knowing the net salary. You will find more information on that in the “[Salary, taxes and social security](#)” section.

## Further information on the web

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### NETZWERK Unternehmen integrieren Flüchtlinge

[Vocabulary pamphlet for employees in the baking industry \(in English, Spanish, French, Portuguese\)](#)

[Vocabulary pamphlets for other professions and languages](#)

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