



About us

The Staatliche Gewerbeschule Ernährung und Hauswirtschaft (G3) is a public vocational school focusing on nutrition, domestic sciences, and social education.

It is centrally located, within a walking distance to public transport of 5 to 12 minutes.

The G3 works according to the quality management system “Q2E”, quality is ensured by various measures. There are a representative and a work group for quality management. Agreements on objectives and performances are regularly part of contracts between the school and the Hamburg board of vocational education. On a regular basis teachers ask for a feedback from their students; in the same way the school management get their feedback from the staff. A mutual feedback among colleagues is being implemented.

Currently there are about 60 teachers working at the school, teaching and caring for about 800 students.

The G3 is like a general store that covers a great diversity of goods and products – in the best sense of the word.

A wide range of different types of school results in an extremely heterogeneous student body, which is considered both inspiring and challenging. The students are all in different stages of life and have diverse social and cultural backgrounds. Nevertheless, all students can be sure to receive the appropriate vocational education – from preparation classes (*before* a job training, to vocational school (*during* the job training) to further professional education (*after* the initial training). If necessary they will find help and support from a member of the counselling service, teachers with an additional qualification.

In this way, by being taught at the same school, simply by taking notice of each other, all these students of “different generations” widen their horizons and are influenced subconsciously – they learn from each other, see where their way might lead to and become tolerant. Artificial barriers are removed or don’t even arise.

Our youngest students, aged 15 to 17, attend vocational preparatory classes, aiming at a vocational orientation and helping them to acquire the fundamental knowledge and attitudes necessary for a successful vocational education and training.

Apprentices in the so-called “Dual System” (a two-track vocational training) are taught part-time; here we partner with the training companies.

Furthermore there are full-time students who strive for a specialized secondary school qualification, a job-related GCSE, in the specialised field of catering and nutrition. Additionally, in the field of economy and administration, our handicapped students are taught in smaller groups and, if necessary, with equipment that meets their specific needs. These students, with some sort of mild or severe disability, are an indispensable part of our school and have always been participating in school life – long before the term “inclusion” appeared on the political agenda. It goes without saying that the whole school is wheel-chair accessible.



Among our oldest and most mature students are young adults most of which are aged between 20 and 25. They already have completed some sort of vocational training and wish to achieve an entrance qualification for the university of applied sciences. Here we offer the subject areas domestic sciences and social education.

Last but not least there is the technical college for home economics, our latest asset, offering an advanced vocational training for people with a vocational qualification or a relevant professional experience in the field of nutrition and catering, allowing them to graduate in business administration with focus on social services. These students are aged between 20 and nearly 50.

Motivated staff ensures that all students are taught in their individual levels to be successful in their future working environments. A great development took place towards individualised learning, giving the teacher a previously unknown role: the learning coach.

School is not only attending classes. Apart from specific learning locations like our restaurants a great variety of extracurricular or out-of-school activities enriches school life at the G3.

Our restaurants serve as in-school places of learning. Food has to be produced, served and sold. Other students are guests at these places, which creates a win-win situation. These locations are the Restaurant Dreiklang, the Café International, the Bistro and Fofftein – a sales point with freshly produced snacks.

There are competitions like the nationwide competition for foreign language (seeing the G3 increasingly successfully), the cooking contest “Smutje”¹, the confectioners’ contest “Golden Treecake”, the bakers’ gingerbread competition “Hamburg Facades” and others.

There are international practical trainings for our students and exchange programmes for apprentices. Here we partner with Austria, France and Spain.

Another integral part of school life, showing the cooperation between different classes in different fields, are the event gastronomy evenings “Art and Enjoyment” with excellent four-course dinners, accompanied by improvisation theatre.

¹ a Northern German, affectionate nickname for a cook on a ship



The G3 in a nutshell

- **Contact**

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- **Types of schools**

name	description	duration	final exam
AV	Vocational preparation classes	1 year	Secondary general school certificate
BS (Bäcker(in)/ Konditor(in)/ Bäckereifach- verkäufer(in) Speiseeishersteller(in)	Vocational school for bakers, confectioners and qualified shop assistants (bakery or confectionery) and ice-cream manufacturer	2 - 3 years	Certificate of Chamber of Crafts
BFS GuE BFS WuV	Occupational full-time vocational school in the specialized fields catering and nutrition or economy and administration (for handicapped students)	2 or 3 years	Specialized GCSE
FOS E FOS S	Specialized secondary school in the specialized fields nutrition and home economics or social education	1 year	Entrance qualification for the university of applied sciences
FS	Technical college for home economics	3 years	State-certified business economist for social services