



PRACTICAL EDUCATION ABROAD, ST. ANTON, AUSTRIA

(5.12.2021 - 30.4.2022)



Katarina Ana Hiti

PRACTICE

- Confectionery department
- Preparation of daily desserts for dinner
- Preparation of coffee break dessert (3 different types daily)
- Baking birthday cakes when ordered
- Preparation of a la carte desserts



WAY OF WORK

- Double shift (morning shift - preparation of desserts, evening shift - serving)
- Special events and increased number of guests = division of labour



LACTOSE FREE, VEGETARIAN IN VEGAN

- A wide range of desserts and food at the hotel



Lactose free



Gluten free



Vegan

MY WORK SPACE

- 1. Hot kitchen (soups and main courses)
- 2. Cold kitchen (starters and desserts)



1.



2.

WHERE I LIVED

- Hotel staff room



HOTEL NASSEREINERHOF

- City of St. Anton am Arlberg, Tyrol
- Since 1952
- 3 stars
- Max. capacity of guests = 140
- The Cordin family is running a rich tradition of the hotel since its formation



CITY ST. ANTON AM ARLBERG

- Small ski town
- One of the best ski resorts in the world, both in terms of available skiing and after apre-ski parties
- Takes 15 min walk from one side to the other



MY OPINION

- Positive experience
- Welcoming and friendly people
- Upgraded knowledge on a personal level (knowledge of languages, competences, technical knowledge in the kitchen,...)
- Essential for a youths career

