Welcome to Germany

ZAV - INTERNATIONAL AND SPECIALIZED SERVICES







Bundesagentur für Arbeit

Zentrale Auslandsund Fachvermittlung (ZAV)

Title

Commis, Demichef or Chef de Partie (m/w/d)

Employers information

In the heart of Europe, nestled between Black Forest and the Vosges (Baden-Wuerttemberg), lies this huge theme park. Visitors from all over the world come to be fascinated by many attractions and shows and enchanted by the lovingly detailed theming. True to the motto: Experience. Time. Together.

The culinary variety of Europe in the different areas: Greek delicacies, delicious pizza, hearty dishes or fresh vegan snacks and many more. The park hotels offer a special selection of restaurants, bars & cafés. Whether in the à la carte or the buffet restaurant, in the bar or the café - culinary highlights, occasional live music and individual atmosphere. Moreover, our themed 4* hotels belongs to Germany's largest hotel resort.

Job description / Tasks

Depending on your experience there are positions in 13 restaurants, from Casual to Fine Dining as

commis, demichef or chef de partie

- Organization of a smooth and professional workflow
- Assistance with ordering goods and storage
- Execution of day-to day-business, preparation of mise en place
- Production and preparation of all kinds of meals
- Presentation, decoration and arrangement of dishes.
- Requirements Professional training as a cook and work experience
 - German or English language skills at level A2
 - Passion and desire for international cooking
 - Open personality, reliable and organized

Offer

- Salary from 2,250 € gross / monthly, depending on education/experience
- 5 days / week
- Fully insured (Health, Care, Unemployment, Pension found)
- Overtime remuneration, including Sunday and public holiday allowances
- Accommodation can be provided

Are you interested? Please send us your CV (with photo preferred) in German or English (i.e. www.europass.europa.eu) by mentioning BW-061-HOGA to ZAV.hoga@arbeitsagentur.de.

