



Young cook (m/f) (ID: MH-336)

The employer is a medium-sized family hotel with over 50 qualified employees. A dedicated kitchen team prepares all the dishes with fresh, traditional and seasonal products from controlled farms and farmers from the surrounding area as well as the Bavarian Forest. Tasty mushrooms from surrounding forests, regional vegetables, poultry as well as game from local hunting territory and fish specialties from Bavarian rivers are prepared and served in the hotel. The team is always ready to surprise the guests with culinary delights.

Tasks:

- Preparation of the buffet for events and meals for the à la carte service of the restaurant
- Assistance in the vocational training of our trainees
- Implementation of hygienic guidelines, quality management and work safety
- You organize your work processes and ensure that the food is served in time and in the correct order to the service personnel

Requirements:

- You have successfully completed professional training as cook.
- You are flexible, have team spirit and a sense of responsibility, and you are enthusiastic about the world of cooking in a creative kitchen team.
- Good knowledge of German (B1) is necessary to communicate with the colleagues.

Frame conditions and benefits for employees:

- Full-time, 5-day week, regular working hours, shift service, weekend service
- Permanent contract all year-round (not only seasonal),
- Attractive remuneration, Sunday and holiday supplements
- Good internal training opportunities: The employer is happy to offer post-graduate students the opportunity for further development
- A cheap accommodation can be arranged if you are from abroad.

Location: Near Nürnberg, Bavaria, Germany.

Please send your application in German or English to:

ZAV-IPS-Bayern@arbeitsagentur.de by referring to **MH-336**.

For further assistance, please contact us. We'll be happy to provide support.