The Waldschenke is a family-run, colourful excursion restaurant at the Zermützeslsee. From the rustic furnishings in the thirties, through the post-war period, the sixties in when camping became modern, the reconstruction at the beginning of the millennium, to today's colourful dress, the tavern has undergone many changes.
We attach great importance to regional, seasonal and fresh cuisine. We like to use home grown produce from the garden and have a constantly changing creative menu.

For the 2020 season from April to October, we are looking for a cook who can identify with our company, work independently, reliably and carefully.
The cooking will be mainly á la carte. We also prepare buffets for various events. We are a small company, so flexibility and working in different positions is very important.
We work in two shifts between 9:00 and 21:00.

Requirements:
- Work experience in the kitchen
- Flexibility
- Independent working methods and reliability are necessary
- German or English language skills
- Food Hygiene
- Work according to recipe
- cook and arrange meals
- Garnish
- Banquet kitchen
- A-la-carte kitchen
- Knowledge of Asian/ Indonesian cuisine is desirable

We offer a wage above the general pay scale with Sunday and holiday bonuses. In addition, we provide inexpensive accommodation and actively support you in settling in our region (contact person in the house also for questions outside work, visits to authorities, etc.).

For applicants from abroad: The ZAV-International Placement Service supports your jobseeking in Germany. We are a department of the German Federal Employment Agency. Our services are free of charge. Citizens of EU Member states may have the possibility to receive financial support (for example travel expenses, language course). For further information or assistance please contact us:
ZAV-IPS-Berlin-Brandenburg@arbeitsagentur.de
Please quote the following number, when contacting us: BB-698-HOGA