963 3567 Alleinkoch (m/w/d) +++ Off to new shores +++ Off to new shores +++ Off to new shores +++  
  
We are looking for: Solo chef (m/f/d) in Bochum  
  
We are now looking for a full-time sole chef (m/f/d) for our customer. The future workplace is a wellness and health facility in Bochum.  
  
your future area of ​​responsibility  
  
• Development of new menus / dishes  
• Preparation and preparation of international dishes  
• Compliance with HACCP  
• Cleaning upper units  
• Material request  
  
your profile  
  
• Completed cooking training or experience as a sole chef  
• Implementation of the HACCP guidelines  
• Motivated, creative, orderly  
• Reliable  
• Good knowledge of German  
  
The company offers  
  
• Pay that exceeds the standard pay scale, a great team  
• A 5-day week, regulated working hours  
• Various social benefits  
• A safe job  
• Free use of the thermal baths and the fitness area  
  
This is how it goes  
  
• Please apply directly online by clicking on the apply now for this position button.  
• If you have any questions, use the contact details of your contact person in advance.  
• We arrange a telephone appointment for a short interview.  
  
Would you like to change? That stays between us!  
  
Of course, we assure you of the utmost confidentiality of your application.  
  
• We will only contact the potential employer with your consent.  
• Telephone interviews are also welcome after work or at the weekend.  
  
Does that sound good? Then apply now. We look forward to seeing you! chef The experts from Cordes and Rieger are very familiar with the hotel industry,  
gastronomy and tourism. An excellent network secures  
competent advice and support throughout the process of  
Recruitment - discreet & personal. 2023-03-07 15:52:31.061000