8144 10749 Pastry cook (m/w/d) Our employees are the heart of our success As an owner-managed company, we know that the success of our company is decisively influenced by our employees. That is why job satisfaction and the advancement of each individual are top priorities for Maritim. Our trainees are happy to remain part of the Maritim family even after their final exams, develop further with the Maritim Academy and often take on managerial positions after a short time. The Maritim Hotelgesellschaft and its subsidiaries in 36 hotels in 7 countries offer interesting tasks, good pay and great opportunities for advancement. Anyone who works with us decides in favor of genuine hospitality and quality. You too can benefit from the extensive range of further training opportunities at the Maritim Academy, active participation through regular employee surveys and a good work-life balance. What are you waiting for? Apply now! Patissier (m/f/d) Benefits Company pension scheme Christmas bonus Capital-forming benefits Employees and family & friends rate in our hotels Good transport connections Job ticket Career development Employees & trainees Events Your tasks Preparation and serving of desserts, fruit dishes, ice cream dishes and baked goods Processing and recycling of the entrusted Were shared responsibility for all food and dishes served Checking the dishes before serving for correctness, presentation and completeness Compliance with specifications and guidelines according to HACCP Instruction and control of the activities of assigned trainees Your profile Completed professional training as a cook or several years years of experience in the patisserie area organizational and planning skills teamwork and flexibility Contact We would be happy to answer any questions you may have about the position, career and the company and we look forward to receiving your application. Patissier/Patissiere None 2023-03-07 16:07:15.035000