8205 10810 Young chef focus on event kitchen m/f/d The Titanic Chaussee is located in the center of Berlin, just a few minutes' walk from the Hamburger Bahnhof Museum and Oranienburger Strasse. The trendy district between Hackescher Markt and Torstraße lures with numerous bars, cafés and restaurants as well as fascinating galleries and boutiques. We offer you: A permanent employment contract. Increase in annual leave after length of service up to 30 days A workplace in a central location. Remuneration above tariff! Free staff feeding. Benefit from our cooperation with PERSONIGHTS.de Employee rates in all TITANIC hotels Corporate benefits and shopping discounts e.g. at SENNHEISER, Expedia, CINEMAXX and many more. Annual team events. An interesting, responsible job in a multicultural team. Regular development talks & diverse further training opportunities. ?200.00 referral bonus. BVG subscription subsidy of ?25.00 A long-term perspective with room to develop your own ideas. A staff room for the first two weeks and support in finding accommodation. These are your tasks: You cook for our event guests. The banquet kitchen is your home. Of course you support the entire kitchen team. They store, control and maintain the goods. They respect the standards of preparation, presentation, quality and hygiene. What we want from you: You have successfully completed professional training as a chef. You are characterized by a high level of commitment, flexibility, stress resistance and resilience. You are a committed and motivated team player. Independence within the assigned area of ​​competence is a matter of course for you. You speak good German or English chef None 2023-03-07 16:07:22.494000