

We are looking for you as our new head chef (m/f/d) for our house guests



... if you have completed vocational training as a chef. You should have plenty of experience in managing a kitchen and a team.

What you can expect from us ...

... is a fair payment above the collectively agreed wages. We also pay you Sunday and public holiday bonuses, which are currently tax-free.

After one year, we will offer you a pension plan at our expense to ensure that you are well off in old age - we will cover the costs of this completely.

Breakfast, lunch and dinner are free for you
- all organic, of course.you will receive vacation and
Christmas bonuses for the great times
of the year.

So that you can really relax, you will also receive a rest allowance.you can also tell us your "desired time off" and we promise you that we will do our best to make this possible for you.

Post Hotel Millerwald FAMILIE RADEMACHER TO



Your tasks in our Bio Gasthof Post

As the head of our kitchen team, you will be part of a passionate community that ensures the physical well-being of our guests with high-quality food.the kitchen will become your kingdom and you will lead it with great dedication.

With patience and empathy, you will train apprentices to become the best of the best, and our house guests can enjoy half-board or à la carte dishes prepared by you and your team.

Sometimes guests from outside celebrate weddings or other occasions, which you then spoil as passionately as you cook, you also pay attention to a balanced selection on our breakfast buffet, as our guests in the hotel are just as important to you as they are to us.

HACCP is not a Russian space station for you, you know exactly how to store certain goods such as raw eggs and where to buy th

We would be delighted to welcome you to our kitchen team, just send us an e-mail to g.rademacher@posthotel-mittenwald.de

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You can also call Ms. Rademacher on **08823 9382 335** if you have any further questions. www.biorestaurant-mittenwald.de

