



Post Hotel Mittenwald
FAMILIE RADEMACHER

★★★★



We are looking for you as
our new Chef de Partie (m/f/d)
for our house guests



It would be nice ...

... if you have completed vocational training as a chef.

What you can expect from us

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

To ensure that you are well off in old age, we will offer you a pension plan at our expense after one year - we will cover all the costs for this.

Breakfast, lunch and dinner are free for you - all organic quality, of course. you can also tell us your "wish-free" and we promise you that we will do our best to make this possible for you.

Your tasks in our Bio Gasthof Post

You will be part of our kitchen team and cook with high-quality food in Mittenwald's only organic restaurant.

Your post is your kingdom and you have everything firmly under control. You patiently instruct apprentices so that they become the best of the best. À la carte and half-board are absolutely familiar to you.

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 them. you are someone who attaches great importance to the preparation of first-class dishes and makes sure that our guests are not only satisfied but happy.

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

You can also call Ms. Rademacher on 08823 9382 335

if you have any further questions.

www.biorestaurant-mittenwald.de

