

Scheda Dettagliata	
Riferimento	EURES Germania Ref.BY-HOGA-820
Mansione	Cook Ref.BY-HOGA-820
	<p>Cook Ref.BY-HOGA-820</p> <p>The employer's restaurant opened in 2019 and it is centrally located. The Mediterranean-inspired menu features mainly grilled dishes, fish and various Mediterranean specialities. Support the employer as a new employee in the kitchen!</p> <p>Tasks:</p> <ul style="list-style-type: none"> 🕒 Active cooperation and support in the professional preparation of salads, soups, dishes and meals 🕒 Presenting the dishes in a representative manner 🕒 Ensuring hygiene in compliance with HACCP guidelines <p>Requirements:</p> <ul style="list-style-type: none"> 🕒 You have language skills in German of at least level A2 🕒 Ideally, you have trained as a cook, assistant cook or housekeeper or... 🕒 ... you have already gained verifiable professional experience in food preparation in the catering trade. 🕒 You are willing to work weekends and holidays (according to duty roster). 🕒 You are a team player, reliable, motivated and guest-oriented. 🕒 You are mobile enough to reach the restaurant independently <p>Frame conditions and benefits for employees:</p> <ul style="list-style-type: none"> 🕒 Working hours: full-time and part-time. Employment is possible according to agreement. 🕒 The working hours depend on the duty roster and the opening hours of the local spa (from 10:30 a.m.). 🕒 You can expect a fair, performance-related salary (salary for a qualified cook starting from 1600€ net). 🕒 The employer can provide you with accommodation if you are from out of town. 🕒 The place of work is located in the attractive border region of eastern Bavaria. Location: Bad Griesbach im Rottal, Bavaria, Germany. Please send your application including CV in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA-820.
Sede	Germania
Numero posti	1
Titolo	
Azienda	
Tel	
Email:	ZAV-IPS-Bayern@arbeitsagentur.de
Sito:	
Indirizzo	
Scadenza:	28/02/2022

Scheda Dettagliata	
Riferimento	EURES Germania Ref. BY-HOGA-821
Mansione	Cook Ref. BY-HOGA-821
	<p>Cook Ref. BY-HOGA-821</p> <p>The employer runs one of the most renowned 4- star hotels in the centre of Bad Füssing, which has an extremely attractive range of wellness and sports facilities. The guests' relaxation, balance, vitality and harmony are the focus. The charming service team of the in-house gastronomy spoils them with culinary variations and treats of the "refined Bavarian cuisine".</p> <p>The restaurant is exclusively for houseguests; there is no à la carte business. The employer is immediately looking for a breakfast cook (m/f/d) to complement the kitchen team.</p> <p>Tasks:</p> <ul style="list-style-type: none"> 🕒 Producing, setting up and supervising the daily breakfast buffet on your own responsibility 🕒 Preparation of fresh egg dishes 🕒 Mise-en-place work 🕒 Ensuring that food is available on time 🕒 Proper handling, care and cleaning of tools and utensils used in the preparation 🕒 Compliance with hygiene standards 🕒 Assisting in the preparation of various dishes for the daily requirements <p>Requirements:</p> <ul style="list-style-type: none"> 🕒 German language skills minimum A2 🕒 A completed training in the kitchen is desirable. However, you are also welcome to apply as a kitchen assistant with relevant work experience. 🕒 You are reliable to get up early and are willing to work weekends as is customary in the industry. 🕒 You work independently and hygienically, you are motivated and guest-oriented. <p>Frame conditions and benefits for employees:</p> <ul style="list-style-type: none"> 🕒 Unlimited employment contract 🕒 Working hours: Full-time (40 h/week), with a regulated 5-day week; 5:00 a.m. - 2:00 p.m. 🕒 Appropriate and performance-related remuneration according to your qualifications (salary for a qualified cook starting from 2000€) 🕒 Low turnover among employees due to professional development opportunities and employee-friendly working conditions 🕒 The employer provides support in settling in locally, in dealing with authorities and also with questions outside of work. 🕒 Accommodation can be provided at the beginning. <p>Location: Bad Füssing, Bavaria, Germany. Please send your application including CV in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA-821.</p>
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Scheda Dettagliata	
Riferimento	EURES Germania Ref. BY-HOGA-822
Mansione	<p>Cook Ref. BY-HOGA-822</p> <p>Cook Ref. BY-HOGA-822 For over 20 years, the employer has been running a 4-star hotel with great commitment and attention to detail, which is one of the best addresses in Lower Bavaria. It is the only family-run hotel in town. The magazine "Der Feinschmecker" has repeatedly named the hotel one of the "Best Hotels in Germany". The dedicated head chef gives free rein to his creativity and prepares "gourmet" delicacies for the restaurant guests every day - even if they prefer a calorie-conscious diet. The packages include a select 4- course menu with choice of menu every day and a gala dinner every week. The employer is looking for chefs to strengthen our kitchen crew.</p> <p>Tasks:</p> <ul style="list-style-type: none"> 🕒 Commitment at the assigned kitchen post 🕒 Preparation of dishes according to the current range of dishes 🕒 Careful, professional storage and use of raw materials and products 🕒 Care, control, cost-conscious use and timely requisition of all materials used 🕒 Depending on how creative you are: Developing new dishes in cooperation with the kitchen management 🕒 Compliance with safety and hygiene guidelines <p>Requirements:</p> <ul style="list-style-type: none"> 🕒 German language skills minimum B1 🕒 You have successfully completed training as a chef 🕒 Initial knowledge of upscale cuisine and professional experience are an advantage 🕒 A clean way of working is a prerequisite 🕒 You are willing to work on weekends in alternation with your colleagues 🕒 Personally, you are characterised by a friendly, open-minded attitude, good physical condition, reliability and, in particular, a passion for your profession. 🕒 Driving licence and motor vehicle are required to reach the place of work due to the working hours. <p>Frame conditions and benefits for employees:</p> <ul style="list-style-type: none"> 🕒 Working hours: Part-time or full-time (20- 40 h/week, depending on agreement), 5-day week, including weekends and public holidays. <p>All year round and with time recording;</p> <ul style="list-style-type: none"> 🕒 Usually through-shift 🕒 You will work according to the duty roster in rotation with your colleagues. 🕒 A good team with a pleasant working atmosphere and flat hierarchies awaits you. 🕒 Remuneration is commensurate with your professional experience and qualifications (between 1.900-2.500 € gross) 🕒 Individual opportunities for professional development with chances for promotion. 🕒 If required, you will be supported in finding suitable accommodation. 🕒 Permanent employment contract <p>Location: Bad Griesbach im Rottal, Bavaria, Germany. Please send your application including CV in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA- 822.</p>
Sede	Germania
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Scheda Dettagliata	
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Mansione	Cook Ref. BY-HOGA-823
	<p>Cook Ref. BY-HOGA-823</p> <p>Fresh cuisine is very important to this employer. From treats for small appetites, such as crêpes, to pasta creations and steaks, the menu has plenty to offer. The modern inn is located in the heart of Bad Füssing.</p> <p>Hard-working team members with a passion for gastronomy are wanted for the start of the 2022 season.</p> <p>Tasks:</p> <ul style="list-style-type: none"> 🕒 Purchasing and receiving goods; storing goods 🕒 Preparation and serving of dishes 🕒 Supporting the chef and the team in all respects <p>Requirements:</p> <ul style="list-style-type: none"> 🕒 German language skills minimum A2 🕒 Training as a cook 🕒 Conscientious and professional handling of all kitchen machines, equipment, crockery and other materials. 🕒 You should have the following qualities: Ability to work in a team, social skills, commitment, flexibility, resilience, punctuality and reliability. 🕒 Satisfied guests and quality are important to you <p>Frame conditions and benefits for employees:</p> <ul style="list-style-type: none"> 🕒 Working hours: full-time or part-time and between 3 p.m. - 10 p.m. depending on duty roster 🕒 Familiar working atmosphere 🕒 No seasonal operation - employment also in winter 🕒 Support for further training 🕒 Staff outings and work-life balance 🕒 Reasonable payment 🕒 Place of work is located in the attractive border region of Eastern Bavaria 🕒 Salary: starting from 13€ per hour (depending on qualification and work experience) <p>Location: Bad Füssing, Bavaria, Germany.</p> <p>Please send your application including CV in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA-823.</p>
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