

CHEF DE RANG HOURLY WAGE (M/F/D)

To strengthen our team, we are looking for you immediately or by agreement. Become part of our dynamic team and bring your passion for exceptional gastronomy!

YOUR RESPONSIBILITIES

- Mise en place.
- Efficient implementation of processes and guidelines.
- Independent station management and cash handling.
- In-depth knowledge of our offerings.
- Compliance with HACCP guidelines.
- Customer service and consultation.

YOUR PROFILE

- Ideally, you have completed training in service.
- Several years of professional experience are an advantage.
- Friendly, outgoing, and communicative.
- Eager to learn and flexible.
- A team player.
- Good language skills and professional manners.

YOUR BENEFITS AT A GLANCE

- You work directly at the main train station in breathtaking premises.
- Job security: Fixed salary employment.
- We foster an open feedback culture and a collegial atmosphere across all roles.
- Every Sunday off, plus many public holidays.
- Great discounts for you, your family, and friends at our establishment and partner businesses.

Have we sparked your interest?

We look forward to your email at bewerben@restaurantspitz.ch