

Apprenticeship as Chef (all genders)

In the beating hearts of Gastro Trends GmbH, we are redefining the gastronomy and events scene of Hanover. Together with over 350 talented colleagues, we are creating unforgettable experiences in clubs, restaurants, biergartens, catering companies, and at captivating events.

Our success story is based on ambitious growth and deeply rooted family values. As a family company, we know that only a strong team, great passion, and daily fun can help us reach new heights. We are currently looking for a reinforcement of our team as soon as possible as

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During your apprenticeship to become a chef at Gastro Trends Hannover GmbH, you will be the hero in the kitchen and learn how to create exciting dishes. Additionally, your organizational talent is asked for. Known for their down-to-earth, German cuisine, our Gastro Trends Hannover GmbH restaurants excel at outstanding dining experiences.

Our apprentices switch between our businesses, meaning you will get to know different restaurants, kitchens, colleagues, dishes, customers, and duties – which will help you master cooking. Together with the kitchen team, you will prepare dishes in warm and cold kitchens, barbecuing, and production. That is why we can guarantee you: Your daily working routine will be exciting and diverse!

In your first month, you will be welcomed and prepared for these diverse and challenging duties. Even during your apprenticeship, you will be mentored by trainee mentors and the HR department of Gastro Trends Hannover GmbH. Regular employee and team events are also a great way to have fun. Once you have finished your apprenticeship, your chances of being hired are high. You are passionate about cooking, and do you enjoy high-quality regional ingredients? If yes, then you belong in the kitchens of the Gastro Trends Hannover GmbH!

Your Responsibilities:

- Professional preparation and creative presentation of high-quality and delicious hot and cold dishes
- Receipt and inspection of deliveries of goods
- Insight into purchasing and calculating menus
- Creation of menu proposals
- Continuous compliance with HACCP principles

Your Qualifications:

- At least a German "Hauptschulabschluss" or equivalence
- Very good manners, well-groomed appearance, and always a smile on your lips

What We Are Offering You:

- Full development of your passion
- Diverse workplace with great perspectives
- Discounted or free meals (depending on the location)
- Familiar working environment
- Above-average pay

Did we spark your interest?

Please send us your informative application, via email.

bewerbung@gastro-trends.com