

Chef in the Restaurant “Vier Jahreszeiten” (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 at the prestigious restaurant “Vier Jahreszeiten” as soon as possible as

Chef (all genders) in a full-time position

Your Responsibilities:

- Independent preparation and creation of food and dishes
- Presentation, decoration, and arrangement of dishes
- Responsibility for smooth operational processes within the area of responsibility
- Controlling the quality of goods
- Cleaning of equipment and machines
- Compliance with hygiene regulations

Your Qualifications:

- Completed vocational training as a chef
- Practical experiences in a gastronomical company
- Flexibility and resilience
- Structured way of working and love for details
- High awareness of quality and responsibility
- Great knowledge of the HACCP principles
- Well-groomed demeanor

What We Are Offering You:

- Full development of your passion
- Diverse working place with great perspectives
- Free drinks
- Discounted or free meals (depending on the location)
- Possibilities for further personal and professional development
- Familiar working environment
- Performance-oriented wages
- Additional bonuses for working nights, Sundays, and public holidays

Did we spark your interest?

Please send us your informative application, including your salary expectations and earliest possible starting date via email.

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