

Deputy Head of the Kitchen / Sous 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

Deputy Head of the Kitchen / Sous Chef (all genders) in a full-time position

Your Responsibilities:

- Supporting the head of the kitchen in organizing the daily routine in the kitchen
- Cooperating with the head of the kitchen to develop the menus
- Professional preparation and cooking of food according to given restaurant standards
- Supervision of the operation of the kitchen staff
- Supervision of the preparation and presentation of dishes according to the recipe
- Deputizing for the head chef in his absence and taking over his functions if necessary
- Optimal planning of shifts and vacations (in coordination with other departments or the head of the kitchen)
- Ordering food items, controlling the inventories and warehousing
- Joint responsibility for the use of goods
- Guarantee compliance with kitchen hygiene and health regulations (HACCP)
- Care for the training of staff and development of the kitchen team
- Quick and efficient problem solution

Your Qualifications:

- Completed vocational training as a chef
- Practical experience in à la carte restaurants with management responsibility
- Fun at working
- Great product and kitchen-related knowledge
- Well-groomed, confident, and friendly appearance
- Respectful and exemplary handling of guests and team members
- Self-organized work and self-initiative
- Conscientious, well-structured, and qualitative working

What We Are Offering You:

- A stable workplace
- Digital time tracking that is accessible at all times
- On-time payments
- Bonuses and tips
- Extra pay during nights, Sundays, and public holidays
- Free drinks, discounted meals, and further employee discounts,
- Acceptance of a training certificate (if not existing)
- Chances to develop professionally and personally
- Discounted ticket for public transport

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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