

DATUM: *starting February 2023*
BETREFF: *Sous chef*

Sous chef

40 hours, 4 days a week

“I would like to work at Nobelhart because Berlin’s restaurant scene is super vibrant and exciting and because I like working with people. Also I find it really great that being in hospitality means I can work anywhere in the world.” (Literally thousands of interviewees.)

If that sounds like you, then please apply elsewhere.

If you would like to work at Nobelhart & Schmutzig, you should be passionate about excellent food and drink and you should be able to communicate that to our guests.

Vocally local - all the produce we use at the restaurant hails from the area around Berlin. Collaborating closely with the people who grow and farm our food is part of your job; unpacking stuff from the wholesale market is not. Our cuisine is strictly regional and seasonal. You’ll be hard pressed to find more than three or four flavours in each of our dishes. Nonetheless, they are more than the sum of their parts.

So: if you are as enthusiastic about a really good kohlrabi as you are about the perfect chunk of butter, if wine isn’t just a drink for you but a product that speaks to its origin and the person who made it, if food always has an ethical component to you and if you generally identify with our vision and values, we would love to hear from you.

Your tasks

Planning and delivery of daily production and mise-en-place

Supervising and running evening services

Standing in for our head chef

Taking care of all administrative tasks in the kitchen, e.g. rosters, documentation, inventory and internships

Setting up and carrying out job interviews

Acting as one of our team leaders

Your profile

You've got some years of experience in a similar restaurant

You excel at the mise-en-place and the job's practical requirements as much as you do at organisational/administrative tasks

You are a supportive and respectful leader

You are able to communicate and empathise with a range of different personalities

You identify with our values not just on a culinary, but also on an ethical and social level

Contact

Get in touch with Billy Wagner b@nobelhartundschmutzig.com – he's looking forward to receiving your CV and cover letter.

Please note

We are aware that people assigned female at birth often don't won't apply to jobs if they don't meet most of the requirements. If that resonates with you and you're worried that you don't exactly (or don't yet) fit the profile, we would still very much like to encourage you to apply.