

DATUM: *starting now*
BETREFF: *Commis de Partie (d/w/m)*

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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.

Operations:

- Taking care of the mise-en-place
- Managing your station in the absence of the station chef
- Preparing and delivering our evening service
- Responsible and economic use of resources/ingredients
- Acting in line with the HACCP plan
- Participating in all staff trainings
- Supporting our service team in dealing with guests

Administration:

- Ordering of goods in consultation with the Chef de Partie

Your profile:

You are interested in developing in our particular field of gastronomy

You have the ability to communicate empathetically and sensitively with a wide range of personalities

You have a strong understanding of values and identify with our vision on a culinary and interpersonal level

You enjoy mise-en-place and the practical demands of the job

Contact

Get in touch with Juliane Schwaier broterwerb@nobelhartundschmutzig.com – she'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.