

DATUM: *starting june*  
BETREFF: *Speiselokal post management /  
Chef de Partie (d/f/m)*

## **SPEISELOKAL Post management / Chef de Partie (d/f/m)**

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:**

Daily requisition of goods with coordination of the operative manament

Planning and implementation of mise en place

Organization of the posts, management in the evening service

Responsible and economic use of resources/ingredients

Acting in line with the HACCP plan

Participating in all staff trainings

Goods receiving & clearing

Supporting our service team in dealing with guests

Scullery rotation

## **Administration:**

Ordering of goods  
Inventory

## **Your profile**

You already have \*\* years of experience in a similar company  
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 like mise-en-place and the practical requirements of the job as well as organizational/administrative tasks

## **Contact**

Get in touch with Juliane Schwaier [broterwerb@nobelhartundschmutzig.com](mailto: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.