

COMING HOME

in Restaurant Steirereck in the Stadtpark as Demi Chef de Partie

Being part of a team of the best is inspiring, educational, motivating, rewarding, collaborative, formative and challenging.

This special team is accepting more members:

In our kitchen we are looking for members with a passion for their profession who have an appreciative approach to the unique products of our partners & suppliers, always with the aim of creating a special and unique experience for our guests.

As a Demi Chef de Partie, you will belong to a specific post (Gardemanger, Poissonnier, Rotissier or Pâtissier). Each of these teams consists of 6-8 colleagues who take joint responsibility for this post. They work closely together and maintain an intensive exchange with our various suppliers.

Therefore, a seasonal understanding of the products, an original imaginative character as well as an appreciative handling of the products is expected.

In the process, you and our staff will not only get to know the most diverse products and their uses, but will also be motivated to join the creativity of the Steirereck kitchen that is lived every day. We produce a large part of our ingredients ourselves, always in search of the unique taste. Authenticity as well as product honesty are deeply anchored in our philosophy.

The community within our team is paramount, which is why every team member at Steirereck sees themselves as a cog in a large clockwork - because only with the help of interlocking cooperation can extraordinary goals be achieved and new paths opened up.



Restaurant Steirereck im Stadtpark, Am Heumarkt 2A (im Stadtpark), 1030 Wien
Tel.: +43 1 713 31 68, E-Mail: wien@steirereck.at, www.steirereck.at

WHAT WE WANT FROM YOU:

- Passion for the profession as well as the will to develop further
- Structured and precise work is a prerequisite
- We develop our dishes, often in teamwork, in a time-consuming process, leaving nothing to chance
- Digital work: We precisely document all work steps in our database for transparent and best possible traceability for all team members.
- Positive mindset - good mood!
- Team spirit is our top priority - Steirereck family!

WHAT WE OFFER:

- Top employer 2023 / awarded by Rolling Pin
- Regulated 4 or 5 day week
- In our kitchen we work in different shifts
- Early shift - Late shift - Part-time shift
- Cook's jackets are cleaned on the premises
- Cooking aprons are provided
- Remuneration by agreement on the basis of the KV - with overpayment!
- Fair distribution of tips
- Saturdays, Sundays and public holidays always closed
- Provision of a place to live in the immediate vicinity of the city park
- Assistance in finding doctors, housing and craftsmen
- Opportunities for further training (internal training & company outings)
- Seasonal staff food
- Price reductions when visiting the Meierei in the city park & the Wirtshaus Steirereck on the Pogusch
- 50 years of experience in gastronomy as a family business & the best team of service, kitchen, office & cleaning staff.

OUR FAMILY TEAM WITH THE MOTTO "THE SKY IS THE LIMIT" WOULD BE HAPPY TO MEET YOU, TO GET TO KNOW YOU PERSONALLY.

Please send your application with photo to:

cominghome@steirereck.at



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