

COMING HOME

at the Steirereck Inn on the Pogusch as Commis de Cuisine

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 unique produce from our own farm and our suppliers, always with the aim of creating a special and unique experience for our guests. Therefore, a seasonal understanding of products, an original imaginative character as well as an appreciative approach to products and nature are expected.

As a Young Chef, you will belong to a specific post (Gardemanger, Poissonnier, Rotissier or Pâtissier). Each of these teams consists of 2-3 colleagues who take joint responsibility for this post. They work closely together and maintain an intensive exchange with our various suppliers.

In this way, you and our staff not only get to know the most diverse products and their uses, but are also motivated to join in the daily creativity of Austrian inn cuisine. We produce a large part of our ingredients ourselves, with farming and in-house slaughtering. Authenticity as well as product honesty are deeply anchored in our philosophy.

The community within our team is our top priority, which is why every team member at the 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
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WHAT WE WANT FROM YOU:

- Passion for the profession as well as a willingness to learn and develop further.
- The willingness to refine structured and precise work
- Personal responsibility
- Positive mindset - good humour!
- Ability to work in a team is our top priority - Steirereck family!

WHAT WE OFFER:

- Top employer 2023 / awarded by Rolling Pin
- Regular 4-5 day week / Sunday to Tuesday off
- Chef's jackets and aprons provided.
- We are happy to provide staff accommodation
- Participation in tips
- Remuneration by agreement based on the collective agreement - with overpayment!
- Opportunities for further training (internal training & company outings)
- Seasonal staff food
- Price reductions when visiting one of our three houses
- Assistance in finding doctors, housing and tradesmen
- Familiar team as well as family-friendly working conditions
- 50 years of experience in catering 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