

COMING HOME

at the Steirereck Inn on the Pogusch as a chef apprentice

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

This special team is accepting more members:

At our company, we put people and their performance first. Therefore, your age, background and previous experience have no bearing on an apprenticeship with us in the house. Nevertheless, we also offer a shortened apprenticeship period with us, should you have already learned another apprenticeship profession or completed a higher degree.

In our kitchen, we are looking for members with a passion for their profession who have an appreciative approach to unique products 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 the products, an original imaginative character as well as an appreciative approach to the products and nature are expected.

With us, the apprentices change posts every six months to gain extensive basic knowledge (Gardemanger, Poissonnier, Rotissier or Pâtissier). Each of these teams consists of 2-3 colleagues who jointly take on responsibility for this post.

The community within our team is paramount, which is why team members at Steirereck see 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.

In the process, you and our staff will not only get to know the most diverse products and their possible uses, but will also be motivated to join in the creativity of Austrian inn cuisine that is lived out every day. A large part of our animal products comes from farming and in-house slaughtering. Rarely do you get the opportunity to process an animal completely anywhere else. Authenticity and product honesty are deeply rooted components of our philosophy.

The community within our team is our top priority, which is why every team member at Steirereck sees himself or herself 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.



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WHAT WE WANT FROM YOU:

- Passion for the profession as well as a willingness to learn the cooking profession.
- A willingness to learn how to work in a structured and precise manner
- Hungry for knowledge
- 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

