

OPEN JOB POSITION

Head Chef – Park Plaza Nuremberg

We are looking for a new team member in a stylish hotel in Nuremberg, the birthplace of numerous assets in science, humanism, and culture.

If kitchen is your canvas, and creating unforgettable gourmet moments your passion, read on.

What will be your main tasks as a Head Chef?

- Management and organization of the kitchen staff
- Creation of menus and dishes in cooperation with the F&B manager
- Planning and monitoring of work processes in the kitchen
- Ensuring consistent high quality and presentation of the dishes
- Monitoring compliance with hygiene and safety standards
- Purchasing and storage of food and monitoring of incoming goods
- Training and guidance of trainees and young chefs
- Budget and cost management in the kitchen

What would make you the ideal candidate?

- You have completed the training as a chef (m/f/d) and have several years of professional experience as minimum sous chef
- In addition to the passion for cooking, you have a flair for fine cuisine
- You are creative in dealing with ingredients and new recipes
- You have very good knowledge of German and English both in writing and speaking
- You bring very good planning and coordination skills as well as good time management
- You know how to inspire your team with your leadership skills

What we are offering?

- The possibility of mobility for our team members
- The possibility of an indefinite employment contract
- 100% public transport "Deutschlandticket"
- Meals (taxed as benefit)
- Employee rates, shopping and fitness discounts
- Cross Training
- Team-Events

If you would like to find out more, we invite you to reach out with questions and applications to personalberlin@arenahospitalitygroup.com, with the indication „Park Plaza Nuremberg Head Chef“.

PARK PLAZA NUREMBERG

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