



<https://kanne-group.com/en/job/chef-juist/>

Chef (m/f/d)

Description

Juist, the Töwerland, the island that can enchant you. Situated in the middle of the UNESCO World Heritage Wadden Sea, this magical island with its 17 km long dream stand lies. An island that slows down and impresses with its charm. Already from the mainland, you can see the Strandhotel Kurhaus Juist, the “White Castle by the Sea”, is one of the leading German island hotels for discerning guests. Built in the 19th century in the style of the Grand Hotels, the hotel is characterized by its light-flooded rooms, the 360° glass dome and excellent service.

Responsibilities

- Classic cooking activities, such as preparation and cooking of cold and hot dishes
- Merchandise management
- Warehouse regulations
- Adherence to standards and hygiene regulations throughout the work area

Qualifications

Experience as station staff
Communication and coordination skills, as well as an eye for details
Passionate host and team player
Stressful situations are met with calmness and a smile
Maintained appearance as well as courteous and safe appearance
Very good German and good English skills

Job Benefits

A workplace in a successful, future-oriented and dynamic company with plenty of room for your personality. You work together in our hotel with an expert team and can rely on quick support through our flat hierarchies. A performance-based remuneration is rounded off by additional services such as accommodation and meals as well as discounts on services and products in the wellness department Le S.P.A. Free Wi-Fi and use of the swimming pool, sauna and gym is available several times a week.

Contacts

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Job Location

Strandpromenade 1, 26571,
Nordseeheilbad Juist, Lower
saxony, Germany

Employment Type

Full-time

Beginning of employment

Right away

Date posted

31. August 2021