

The Schmittenhöhebahn AG is a leading tourist company in Zell am See – Kaprun. Our range of services includes cable car operations, several restaurants, a hotel and boat trips on Lake Zell. You too can contribute to the success of the Schmitten and apply as...

# Chef cook (m/f/d)

## **YOUR TASKS**

- Hosting our international guests
- Leading and managing the kitchen team, as well as organizing and coordinating operations in the Panorama Restaurant
- Actively contributing to team development
- Preparing a variety of high-quality dishes
- Professional and careful handling of food products

- Purchasing and controlling the use of goods
- Compliance with hygiene standards, efficient storage management, and ongoing quality control

## **YOUR PROFILE**

- Completed training as a chef and several years of experience as a head chef
- Preferably with a certified master chef qualification
- Strong service orientation and excellent organizational skills
- Good command of German and strong communication abilities
- Sense of responsibility, reliability, and ability to work in a team
- Creativity, expertise, and commitment to performance
- Leading by example and a passion for the hospitality industry

#### WHAT WE OFFER

- A modern and challenging workplace on the most beautiful panoramic mountain in Austria
- An interesting and varied area of activity with corresponding development opportunities
- A pleasant working atmosphere in a motivated team
- Remuneration according to KV from a gross monthly wage of € 2,165.00 with the willingness to overpay
- Numerous attractive social benefits (e.g. free season pass, company health promotion,...)

We look forward to receiving your application with a CV and a photo and to welcoming you to our team soon!

#### Apply now

Schmittenhöhebahn AG Attn. Ms. Magdalena Hofer

Postfach 8 | A-5700 Zell am See | Tel.: 06542/789-143 E-Mail: bewerbung@schmitten.at You can find details about the advertised positions and about the company at: www.schmitten.at/karriere

