

ZAV-IPS Berlin Brandenburg

The BLEICHE RESORT & SPA is an individual entrepreneurial private house, which is oriented towards the needs of its guests. The allocation to "star and category segments" was deliberately omitted. In more than 20 years, the "Bleiche" with its property has grown into a year-round destination. It is easy to forget that the capital is just a good hour's drive away.

The 90 rooms, including 21 suites, are individually designed and equipped with collector's items. In addition to a library and bookshop with more than 15,000 books, the house has 9 restaurants ranging from elegant and noble to rustic and the typical Spreewald region style. The Landtherme covers 5,000 square meters and offers among other things 3 pools, saunas, Hamam, Spa cinema, numerous rest and application areas and a woman's Spa. Recently we received an award in the category Spa Design, which was awarded with the Wellness Aphrodite. While the little guests are lovingly cared for in the Villa Schmetterling, adults can start a tour through the Spreewald at the hotel's own barge harbour. Our gourmet restaurant "17fuffzig" was awarded with its first Michelin star. In its 2018 edition, Gault Millau awarded the "17fuffzig" gourmet restaurant 17 points.

We were only able to achieve all these successes thanks to our unique employees. In order to maintain this performance in the future, we are looking for motivated employees who have the desire and passion to work with us to make a difference - and ultimately to improve even further.

An extraordinary hotel is looking for you as a

Junior Sous Chef (m/f/d)

You work closely with the kitchen and sous chef and prepare high quality dishes. You are, among other things, a decision-maker when it comes to designing menus and menu sequences. You have a passion for your profession and the well-being of your guests is your first priority.

Your tasks with us:

- Cooperation in the production of meals
- Creation of the daily half-board menu with specialities in consultation with the chef or sous-chef
- The preparation of offers for events, banquets and buffets
- The elaboration of recipes and their monitoring
- Advertising, guidance and support during service hours
- Supervision of the professional and hygienic storage of the products
- Compliance with the valid HACCP requirements
- Technical support for employees and trainees

You inspire us:

- You have completed your training as a cook and gained relevant professional experience
- You have a self-confident appearance
- You have a structured and independent way of working
- You have a high sense of responsibility and assertiveness.
- You keep a cool head even in stressful situations
- You are creative and have a talent for organisation



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- You bring a balanced time management with you
- You have high quality standards and are creative
- You have a good German language skill (B2 or better), another language would be an asset

We will inspire you:

- You work in one of the most beautiful, privately run holiday hotels in Germany.
- Tariff payment
- A lean management team and generally flat hierarchies
- A nice and open-minded team
- Appreciation towards all employees determines our daily cooperation
- An attractive package of benefits (e.g. use of the spa and fitness area, discounts on in-house treatments and services)
- A secure job in an expanding company

Have we aroused your interest?

Then we look forward to getting to know you personally soon.

For applicants from abroad: The ZAV-International Placement Service supports your jobseeking in Germany. We are a department of the German Federal Employment Agency. Our services are free of charge. Citizens of EU Member states may have the possibility to receive financial support (for example travel expenses, language course). For further information or assistance please contact us: ZAV-IPS-Berlin-Brandenburg@arbeitsagentur.de

Please quote the following number, when contacting us: BB-522-HOGA



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