



CONTEMPORARY FOOD LAB

Bergstraße 22
10115 Berlin

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SERVICE STAFF/ BARISTA (F/M)

July 2018 **CONTEMPORARY FOOD LAB** (www.contemporaryfoodlab.com) will provide the gastronomical program of **GROPIUS BAU**. Amidst the renowned art and architecture of Berlin's most visited museum, *Contemporary Food Lab* will create an exciting new café and catering concept.

Just as our other Berlin restaurants **KATZ ORANGE** and **PANAMA**, **GROPIUS SAAL** will combine innovative gastronomy with unique atmosphere.

Everyday business of the café will be at the foundation of the catering concept, which will host events for *Gropius Bau* and *Contemporary Food Lab* at the museum as well as off site functions.

We are currently seeking to fill the position of **SERVICE STAFF/BARISTA (F/M)**

The ideal candidate will have the following skills and qualifications:

Qualifications:

- Great passion for exceptional gastronomy
- Ideally several years of service experience
- Ideally several years of Barista experience
- Very good teamwork skills
- Very good communication skills
- Creativity and ambition to collaboratively develop and implement a new and innovative café and catering concept
- Calm attitude and ability to confidently and consistently handle service for high numbers of guests
- Full integrity and very good awareness for sustainability
- Sufficient German language skills

Tasks:

- Implementation of smooth, swift and efficient service with consistent high quality
- Taking orders and communicating with guests
- Serving food and drinks
- Barista tasks
- Service at events

We offer:

- An extraordinary, employee-friendly corporate culture
- Inspiration and learning beyond food itself and approaches to see the world with different eyes
- Possibility to create and implement new ideas and concepts together with an international team of gastronomy professionals
- An attractive salary package
- Opportunity to advance your career in a strongly growing innovative food company
- High visibility through broad press and media relations

If you are interested please send your complete application to:

ls@contemporaryfoodlab.com

Ansprechpartner: Lill Sommer

Subject: **SERVICE STAFF / BARISTA GROPIUS SAAL**

About CFL

Contemporary Food Lab is a Berlin-based food venture dealing with matters of food and nutrition in various fields. Besides the creation and implementation of up to date concepts for catering and gastronomy, such as internationally renowned restaurants *Katz Orange* and *PANAMA*, and temporary projects *CFL Canteen* and *deli Candy on Bone*, *Contemporary Food Lab* initiates and supports the realization of innovative ventures and digital implementations in the realm of gastro-infrastructure.

Additionally, we publish the *Contemporary Food Lab* journal, discussing food from different angles and within various disciplines. A substantial part of the takings from our businesses goes towards a multifaceted program of events, workshops and projects, the *CFL Academy*, to share knowledge and support consciousness and exchange around humans, nature and food.