



CONTEMPORARY FOOD LAB

Bergstraße 22  
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## CHEFS (F/M)

July 2018 **CONTEMPORARY FOOD LAB** ([www.contemporaryfoodlab.com](http://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 **CHEF (F/M)** to support our culinary team.

The ideal candidate will have the following skills and qualifications:

### Qualifications:

- Very good culinary skills and several years of experience in gastronomy
- Ideally several years of experience in catering
- Creativity and ambition to collaboratively develop and implement a new and innovative café and catering concept
- Readiness to support the culinary program of a café and catering venture with high numbers of guests and highest quality expectations
- Full integrity and very good awareness for sustainability and ethical products

### Tasks:

- Preparing à la carte menu
- Preparing event menus
- Adherence to hygiene and security (HACCP standards)

## 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: **CHEF (F/M) 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.