



HEAD CHEF / CATERING CHEF (F/M)

CONTEMPORARY FOOD LAB

Bergstraße 22
10115 Berlin

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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 **HEAD CHEF/CATERING CHEF (F/M)** who will oversee the culinary team and program.

The ideal candidate will have the following skills and qualifications:

Qualifications:

- Exceptional culinary skills and several years of experience in a leading position in gastronomy
- Ideally several years of experience in catering
- Ability to manage a team of up to 5 people calm and confidently
- Creativity and ambition to collaboratively develop and implement a new and innovative café and catering concept
- Readiness to manage 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
- Ability to control cost of sales and products
- Minimum of B2 German language skills

Tasks:

- Planning and implementation of the à la carte business
- Creation of event menus
- Securing a smooth, swift and efficient workflow in the kitchen with consistent high quality
- Orders and monthly inventory
- Organization and implementation of events
- Oversight of inventory, controlling and P&L statements
- Regulation of hygiene and security (HACCP standarts)

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: **HEAD CHEF / CATERING CHEF 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.