



CONTEMPORARY FOOD LAB

Bergstraße 22
10115 Berlin

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Tasks:

CHEF DE RANG (F/M) COMMIS DE RANG (F/M)

The renowned restaurant **KATZ ORANGE** (www.katzorange.com) is looking for new staff members as **Chef de Rang (m/f)** and **Commis de Rang (m/f)**. Opened in 2012 *Katz Orange* is located in a beautiful backyard of a former brewery in Berlin Mitte. *Katz Orange* was a pioneer of the *farm-to-table* movement in Germany, serving upscale comfort food based on local ingredients and seasonal availability. The restaurant has several floors with approx. 140 seats, two bars and a private dining space.

As part of the **CONTEMPORARY FOOD LAB**, *Katz Orange* follows a holistic approach: with all our actions we focus on humanity and mindfulness, we respect nature's rhythms and use its resources carefully. We know where our produce is being sourced and get inspired by what surrounds us. And we are aware that it needs good people to do extraordinary things. So we are looking for staff members that share our vision.

These are your tasks:

- Implementation of smooth, swift and efficient service with consistent high quality
- Advising on menu and beverage selection and menu arrangement
- Taking orders and communicating with guests
- Run a station and book in the cash register system
- Serving food and drinks
- Barista tasks
- Service at events.

Qualifications:

The ideal candidate will have the following skills and qualifications:

- Great passion for exceptional gastronomy
- Ideally several years of Service experience and Barista experience
- Very good teamwork skills and communication skills
- Creativity and ambition to collaboratively maintain and develop the innovative restaurant concept
- A friendly and personal culture of service aiming at high standards
- Calm attitude and ability to confidently and consistently handle service for high numbers of guests
- Full integrity and very good awareness for sustainability
- Working in a polite and loving ambiance for guests as well as employees
- Sufficient German language skills

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:

bianca@contemporaryfoodlab.com

Contact: Bianca Dill (HR Coordinator)

Subject: **SERVICE (M/F) KATZ ORANGE**

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.