



CONTEMPORARY FOOD LAB

Bergstraße 22
10115 Berlin

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CHEF DE PARTIE (F/M)

Extraordinary restaurant **PANAMA** (www.oh-panama.com) which opened in 2016 as part of the multifaceted food & hospitality company **CONTEMPORARY FOOD LAB** (www.contemporaryfoodlab.com) is looking for an ambitious **Chef de Partie (m/f)**. Like its renowned sibling **KATZ ORANGE** (www.katzorange.com), the restaurant is located in a beautiful backyard of an impressive old factory building amidst the capital's hottest neighbourhood for art and culture – on Potsdamer Strasse, between Schöneberg and Potsdamer Platz.

Panama's kitchen with head Chef Sophia Rudolph combines familiar ingredients with exotic accents, naturally integrating influence from other countries.

The kitchen space is fully equipped with all the facilities of a modern, avant-garde kitchen.

In accordance with the kitchen's menu we're offering a unique terroir-based bar and wine concept.

Tasks:

These are your tasks:

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

Qualifications:

The ideal candidate will have the following skills and qualifications:

- Very good culinary skills and several years of experience in gastronomy
- Willingness and ambition to maintain and develop the innovative concept of the restaurant
- Readiness to support the culinary program of the restaurant with both a high number of guests and the highest standards of quality
- Integrity and consciousness for sustainability and ethically correct food production

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: **CHEF DE PARTIE (M/F) PANAMA**

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.