



CONTEMPORARY FOOD LAB

Bergstraße 22
10115 Berlin

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ASSISTANT SOMMELIER (F/M) FULL TIME

An extraordinary restaurant **PANAMA** (www.oh-panama.com) part of **CONTEMPORARY FOOD LAB** (www.contemporaryfoodlab.com) is looking for an ambitious **Assistant Sommelier (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. *Panama's* culinary inspiration stems from various old and new raw food traditions around the world combined with contemporary cooking techniques. Nevertheless we are working with regional and seasonal products. We are always on the lookout for wines that are produced with passion and respect for their origin, natural and sustainable. Same as the diverse flavours of our cuisine, our selection comes from many different countries, always eager to create an exciting relationship between familiar classics and new, unknown wines and winemaker

Tasks:

These are your tasks:

- In close cooperation with our head sommelier choosing correspondence of wine and menu and advise guests for the right choice
- Taking orders and communicating with guests
- Serving food and drinks in a charming and eloquent way
- Implementation of smooth, swift and efficient service with consistent high quality
- Monitoring and optimizing wine storage
- Working closely with head sommelier, restaurant manager, head chef and F&B Manager

Qualifications:

The ideal candidate will have the following skills and qualifications:

- Eager to learn and develop your experience
- Great passion for exceptional gastronomy
- Ideally experience and good knowledge in wine theory and service
- A keen desire to learn more about wine, service and most importantly wine and food pairings
- Very good teamwork and communication skills
- 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 and English language skills
- A professional training as a Sommelier und experience in Service is a plus

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: **ASSISTANT SOMMELIER (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.