



## CHEF FULL TIME FOCUS ON VEGETARIAN / VEGAN CUISINE (m/f/d)

We are looking for bright minds with the sound of the future playing in their ears, a thirst for action and exciting ideas, who dare to contribute their heart and know-how to grow with us and at our company.

### WHAT YOU BRING TO THE TABLE

- Completed vocational training as a cook
- Several years of professional experience (in the banquet business)
- Committed, structured and detailed way of working
- Well defined team spirit, yet able to work independently
- Highly tuned sensory perception (e.g. sense of taste, sense of smell)
- Enthusiasm for creative, sustainable cuisine
- Experience and knowledge of vegetarian / vegan cuisine and dietary cuisine
- Excellent customer and guest orientation
- Able to use own initiative, and not afraid to try something new
- Imaginative in dealing with food
- Visionary thinking and a thirst for continuous development
- Open, transparent, direct and honest communication skills (German / English)

### YOUR ROLE WITH US

- Preparation of food for our events
- Compliance with and assurance of hygiene and work safety regulations
- Support in purchasing planning, goods receipt and quality control
- Trend-conscious co-designing of the food concept

## WHAT WE CAN OFFER YOU



To be part of a passionate and diverse team



Interesting and challenging clients



Atmosphere that rewards new ideas



Flat hierarchy and open feedback environment



2 days a year exemption to work on voluntary projects



Frequent opportunities for further education / training



Flexible working hours and no overtime



Located directly next to the Brandenburg Gate



Subsidized gym membership, bike leasing or public transport



Coffee, Tea, softs and fresh fruits supplied

## HAVE WE WHET YOUR APPETITE TO BE PART OF OUR AXICA TEAM?

Then apply now with your complete CV, covering letter and accompanying references together with your next possible starting date to our Managing Director Marc Mundstock at [jobs@axica.de](mailto:jobs@axica.de).

Get to know us better on our [WEBSITE](#).

### FOLLOW US ON



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