



TRAINEE CHEF (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 school education
- Structured, reliable and committed
- Highly tuned sensory perception (e.g. sense of taste, sense of smell)
- Team spirit, responsible action
- Pleasure in dealing with people
- Communication skills (German / English)

THIS IS WHAT WE WILL PROMOTE

- Inventiveness in dealing with food
- Enthusiasm for creative, sustainable cuisine
- Good guest and service orientation
- Open and honest communication skills
- Personal initiative, courage instead of fear

WHAT YOU LEARN WITH US

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

WHAT WE CAN OFFER YOU



To be part of a passionate and diverse team



Interesting and challenging clients & projects



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 application documents together with your next possible starting date to our Managing Director Marc Mundstock at jobs@axica.de.

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

FOLLOW US ON



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