



Sous Chef (m/w) 100%

Within the heart of the newly opening Alex Hotel, managed by Campbell Gray Hotels, we are opening a dynamic and vibrant all-day dining Restaurant and Bar. The contemporary and sophisticated interiors will be complemented by a unique and impressive waterfront terrace with spectacular views across the lake. We are building a team of the best in hospitality, to deliver the opening of this most exciting lakeshore restaurant. We enjoy an unparalleled vista, our own motor launch and the most beautiful terrace on the lake. We will provide a contemporary menu where grilled meats and fish will be combined with the freshest salads and vegetables to create a light, healthy and beautiful food offer. The focus will be on the finest quality Swiss and locally sourced seasonal produce.

Our philosophy is hospitality, offering our guests all they want as well as what they didn't know they wanted. We are proactive not reactive and always leading with a smile.

You will have run restaurant kitchens in Switzerland and elsewhere, you are open minded and ready for a new challenge, happy to work in a beautifully designed space and alongside a team of worldwide experienced restaurateurs.

You will be inspired by our vision and will bring your experience and food passion to your team, leading from the front and inspiring them to be creative without over complicating our food.

Furthermore, we offer you a future-oriented corporate culture with development and advancement opportunities within the company, performance-based pay and 5 weeks of vacation.

By June 2019 or by appointment

Your Profile

- You have completed training as a cook and several years of professional experience, as well as leadership experience.
- You are service-oriented and communicative with a resilient personality.
- In addition, you offer full commitment, have good manners and a neat appearance.
- You can understand new skills quickly, are a team player and are used to working independently.
- Only accepting very good performance, working fast and economic thinking complete your profile.
- You speak German fluently; any other foreign language is an advantage.

Your Tasks

- Organization of the assigned post, preparation of daily mise-en-place.
- Preparation and distribution of food and desserts in the lunch, brunch and dinner services.
- Acceptance, control and clearing of goods orders.
- Helping the chef to menu and quotation planning.
- Overseeing compliance with quality and safety standards, cleaning and inspection tasks as well as occupational safety within the framework of the HACCP / KOPAS concept.
- You are the deputy of the Executive Chef, during his absence.

Alexander Kroll Executive Chef

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