



PASTRY COOK/PRODUCTION ASSISTANT

Full time 40h/week

Our team is looking for a passionate and hard working pastry cook who is willing to learn, grow with us & give his/her best at work everyday. We offer a friendly and professional work environment with a wage above the minimum -that will increase with hard work- , paid extra hours, equally-shared tip, BVG montly ticket and of course, free ice cream every day!

What we offer:

- A friendly & professional work environment in a well maintained & extra clean kitchen
- Daytime only, no split shifts, Sundays off, overtime compensated.
- A fair starting wage
- Tips equally shared between all team members
- Monthly BVG ticket up to 60,66€

Responsibilities include:

- overseeing the day to day operation in the kitchen
- assisting in the process of making high quality ice cream from pasteurizing to churning.
- sticking labels and filling tubs with ice cream
- cleaning and preparing fresh fruits & herbs
- daily making and baking inclusion and cookies
- maintaining an extremely clean and food/safe environment
- maintaining inventory of ingredients and ice cream up to date and prepare new orders
- receiving, checking and organizing deliveries
- controlling & tasting quality, always.

Job Requirements:

- being energetic, physically fit & able to lift heavy loads and to make repetitive movements.
- being organized and working super cleanly.
- being able to follow recipes and instructions
- experience in a kitchen environment, not necessarily in ice cream making. Most important is willing to be trained & being eager to learn and grow with us
- having the « rote Karte » and being allowed to work in Germany
- speaking good english
- Having no problem to work overtime when necessary, during the summer time and on week ends