

Head Chef (f/m/d)

About HERMANN'S

HERMANN'S is an innovative restaurant in the heart of Berlin that focuses on creating delicious and sustainable food. The restaurant is modern, beautiful and designed to the highest standards with a spacious, light-filled open plan kitchen, equipped with the latest technology.

We are looking for an ambitious, passionate and creative chef who is aligned with our mission and wants to help us build an iconic restaurant, at the forefront of the sustainable dining scene in Berlin.

Our menu changes with the seasons and puts an emphasis on sustainable and seasonal ingredients. Our food philosophy is inspired by culinary traditions and techniques from around the world. We value craftsmanship in cuisine and love food that is vibrant and bold, delicious and beautiful to look at but close to its original form.

If you are an experienced chef, hungry and eager to make your mark in the Berlin food scene and to create your brand together with HERMANN'S, we would love to hear from you.

What you'll do

- Develop menus for daily business and events, including development and execution of high-quality dishes using ancient and modern techniques and ingredients
- Oversee and direct the daily kitchen business processes, including dividing responsibilities and monitoring financial progress
- Plan orders of equipment or ingredients with the restaurant manager and manage the workload of kitchen staff
- Comply with nutrition and sanitation regulations, as well as proven awareness of emergency procedures
- Manage and train kitchen staff, fostering a climate of cooperation and respect between co-workers

What you'll bring

- You have demonstrated experience working in a professional, busy and well structured kitchen, as well as proven managerial experience (in or outside a kitchen). You bring outstanding technical and organisational skills.
- You are a natural born leader who is eager and able to mentor kitchen staff with confidence and integrity. You have a strong presence, but are a team player who leaves their ego at the door.



HERMANN'S

- You are passionate about food, craftsmanship and are willing to play with new and forgotten ingredients like okra, ancient grains and alternative proteins to create innovative and sustainable dishes.
- You are a creative professional who loves to innovate, with the ability to develop accessible but elevated dishes.
- You believe that the future of food is collaborative. You are social and willing to talk to people, media, others chefs, critics, etc.
- You are eager to grow as a professional and want to create your personal brand together with us.
- You are committed, dedicated and reliable. You thrive in a busy environment and perform with grace under fire.
- Fluent English is a must, German a plus.

Remuneration and hours

- Full-time
- Competitive remuneration, paid monthly in arrears.
- 26 days holiday
- 40% Discount on food and 20% discount on wine, retail and non-alcoholic drinks for employee and guests.

Application

Please send us your resume and a strong cover letter by email to work@hermanns.com, making sure to specify which job you are applying to in the subject line.

In addition to your resume, we ask that you answer the following questions in your email:

- What/who is your favourite restaurant or chef?
- What does future food mean to you?
- What is the proudest accomplishment of your career?

Due to a high number of applications, only candidates successful in securing an interview will be contacted.

