

Head Chef (m/f/d) at El Gaucho im Landhaus

Become a Head Chef (m/f/d) at El Gaucho Graz!

Are you a true grill enthusiast who wants to bring your passion to life in one of the trendiest steak restaurants in town? Join our team at **El Gaucho Graz**, bring your creativity and skills, and help us create unforgettable dining experiences!

What We Offer:

Staff accomodation available!

 **Be part of the El Gaucho Grill Concept** – Work at one of Austria's best steak restaurants and create memorable moments for guests.

 **Top-notch training** – Specialists will support you to ensure you get off to a great start.

 **Motivated team** – A stable and dynamic team is excited to welcome and support you.

 **Collaboration with our gourmet kitchen** – Exchange ideas with the headquarters of the Grossauer Group and contribute your creativity.

 **Flexible scheduling** – You have full control over your own work schedule.

 **Attractive working hours** – Open only in the evenings from Monday to Thursday, so your days remain free.

 **Further development** – Training and workshops through the Grossauer Academy, including modern international cooking techniques, leadership coaching, and more.

 **Job bike program** – Stay fit and commute to work on a company bike.

 **Parking in the center of Graz** – Available if needed.

 **Employee meals** – Enjoy a variety of delicious meals during your shift.

 **Company events** – Business runs, Christmas parties, and much more.

 **Attractive salary** – Above-standard pay starting at **€4,000 gross per month (45h)**, depending on qualifications and experience, plus an attractive **tip-sharing program**. Payment is based on collective agreement minimum wages, but we offer **significant overpayment** based on experience.

Your Skills:

- German OR English language skills
- Completed **training as a chef** and several years of experience in fine dining.
- Passion for **steaks, meat, and the art of grilling**.
- **Leadership skills** – You motivate your team and create a top work environment.
- **Organizational talent** – You keep an overview and ensure smooth operations.
- **Quality awareness** – You're only satisfied when everything is perfect.

Your Responsibilities:

- **Managing the kitchen team** – Organizing, leading, and supporting your staff.
- **Developing creative and high-quality dishes** for our guests.
- **Ensuring compliance with hygiene and quality standards.**
- **Ordering and cost control** – Keeping track of numbers and inventory.
- **Coordinating with other departments** to ensure a flawless guest experience.

Apply online or contact our HR department directly:

- 📌 **Head Chef (m/f/d) – Full-time**
- 📌 **Location:** Graz
- 📌 **Experience:** With working experience

Join us today!

If you're looking for an exciting challenge in a top-notch steakhouse, apply now!

EURES Styria is doing the preselection of candidates – please apply to martin.leitner@ams.at