

SOUS CHEF (m/f/d) at Streets by El Gaucho

The Grossauer Group is an award-winning gastronomy company with over 20 independent establishments.

Our "Streets by El Gaucho" in Smart City Graz introduces a fresh and modern El Gaucho concept, where we serve the best steaks and steak sandwiches in a cool and vibrant atmosphere.

We are currently looking for a SOUS CHEF (m/f/d) to join our team!

Click the link to get to know Streets by El Gaucho and our team: 🐼👉

[Instagram Link](#)

Employee Benefits:

Staff accommodation available!

- 🔒 Secure employment – A long-term perspective in a growing family business.
- 🌟 Exciting work environment – Never a dull moment, and plenty of room to showcase your talents.
- 👥 Teamwork & support – Join a motivated and dedicated team that has your back.
- 🎓 Talent development – Internal & external training, e.g., wine & cheese sommelier courses, leadership coaching, and more.
- 🎉 Company events – Enjoy fun team activities like business runs and Christmas celebrations at Schlossberg.
- 🍽️ Varied meals – Enjoy employee meals and snacks during your shift.
- ☕ Free beverages – Stay energized with complimentary coffee & tea.
- 🚲 Job bike program – Ride your dream bike to work and stay healthy while helping the environment.
- 🚗 Great public transport connections – Whether by car or public transit, we are easy to reach.
- 📈 Excellent career growth opportunities – Advance within the entire Grossauer Group and shape your career with us.

Salary:

- 💰 Minimum salary: €2,455 gross/month (40h) (approx. €1,800 net/month) 14x a year!
- 💰 + Generous tip-sharing program
- 💰 Salary negotiable based on experience

Your Responsibilities:

- 👨‍🍳 Support the Head Chef – Assist in managing the kitchen and ensure smooth operations.
- 🍽️ Prepare high-quality dishes – Maintain top-level presentation and flavors.
- 🔪 Mise en Place – Ensure an optimal setup for efficient workflows.
- 🎯 Attention to detail – Maintain our kitchen culture and precision in food preparation.
- 🧼 Hygiene & safety standards – Ensure full compliance with all regulations.
- 📦 Ordering & stock management – Oversee purchasing and ingredient quality.

Your Skills:

- ✓ Certified training and professional experience as a chef.
 - ✓ Creativity, versatility, and passion for food preparation.
 - ✓ Leadership & teamwork – Motivate and support your team.
 - ✓ Strong communication skills – Work independently, structured, and clearly with the team.
 - ✓ High-quality standards – Ensure all dishes meet our premium expectations.
 - ✓ German OR English language skills
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Join us today!

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

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