

EURES Vacancy Form

Employer

The employer is a registered Austrian company. It has a service agreement for personnel search via EURES with the AMS Austria.

Therefore, the NCO Austria will act as its representative.

As we have to attach great importance to the traceability and evaluation of the measures within the framework of the PMS, all applications will be preselected at minimum once by the AMS EURES Advisor and in the best case first by your EURES staff. In case of suitability the application will be forwarded to the employer. Therefore, direct contact with the employer will only be made at appropriate accuracy. If needed, we are happy to forward the data of the employer to you, but with the agreement that the data will not be forwarded to third parties.

Contact

All application documents for the pre-selection only via the AMS Austria. See contact in the section "application".

Description of Company

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!

Job title

Head Chef (m/f/d)

Job description

Managing the kitchen team – Organizing, leading, and supporting your staff.

Skills

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.

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

Working hours and place of work

Graz, Austria
 40 hours / week

Start date (and, if necessary, End date)

as soon as possible












Salary

EUR 56.000,- gross per year - negotiable.
 Tip sharing program!

Other information

Staff accommodation available!



-  Be part of our 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
-  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.



Application

Last day for application

31.05.2025

How to apply

Please send your CV and application form via e-mail

Contact person/ telephone number

Mr. Martin Leitner, EURES Advisor in Styria

E-mail

eures.steiermark@ams.at

Other information

<https://ams.at/su/ii>