

## 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

Our new restaurant in Smart City Graz introduces a fresh and modern Steakhouse concept, where we serve the best steaks and steak sandwiches in a cool and vibrant atmosphere. Interested?

Then become part of our team in Graz, a multi-award-winning restaurant of a renowned Austrian restaurant group.

#### Job title


Sous Chef (m/f/d)


#### Job description

 Support the Head Chef – Assist in managing the


## Skills


kitchen and ensure smooth operations.

 Prepare high-quality dishes – Maintain top-level presentation and flavours.

 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.

German OR English language 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

## Working hours and place of work

Graz, Austria

40 hours / week



**Start date (and, if necessary, End date)**

**Salary**

**Other information**

as soon as possible
<p>EUR 34.370 gross per year - negotiable.</p> <p>Tip sharing program!</p>
<p>Staff accomodation available!</p> <ul style="list-style-type: none"> <li>🔒 Secure employment – A long-term perspective in a growing family business.</li> <li>🌟 Exciting work environment – Never a dull moment, and plenty of room to showcase your talents.</li> <li>💛 Teamwork &amp; support – Join a motivated and dedicated team that has your back.</li> <li>🎓 Talent development – Internal &amp; external training, e.g., wine &amp; cheese sommelier courses, leadership coaching, and more.</li> <li>🎉 Company events – Enjoy fun team activities like business runs and Christmas celebrations at Schlossberg.</li> <li>🍽️ Varied meals – Enjoy employee meals and snacks during your shift.</li> <li>☕ Free beverages – Stay energized with complimentary coffee &amp; tea.</li> <li>🚲 Job bike program – Ride your dream bike to work and stay healthy while helping the environment.</li> <li>🚌 Great public transport connections – Whether by car or public transit, we are easy to reach.</li> </ul>



Excellent career growth opportunities.

## 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>