



JOB ADVERTISEMENT

for Restaurant CODA in Berlin

**Commis de Cuisine / Demi Chef de Partie / Chef de Partie
(w/m/d) (Vollzeit)**

Who we are

Since 2016, we have stood for a modern, product-focused cuisine at the highest level. CODA rethinks the restaurant experience and consciously breaks with classic conventions. Our approach is defined by precision, quality, and creative dynamism. Under the leadership of René Frank, awarded two Michelin stars and listed among the World's 50 Best Restaurants, we welcome an international audience and create a unique culinary experience.

Your tasks

- Mise en place, preparation and creative work on the menu
- Active participation in the evening service
- Precise handling of high-quality ingredients and modern kitchen technology
- Working together in a focused and inspiring team

What you should bring with you

- Completed training as a chef or pastry chef
- Experience in Michelin-starred restaurants or upscale gastronomy (prerequisite)
- Care, precision, initiative and a sense of responsibility for order, cleanliness and hygiene
- Good language skills in German and English are desired.
- Willingness to work shifts (also on weekends/holidays)

What you can expect

- A family-like yet professional work environment with open communication
- Training opportunities and personal development
- Fair pay and tips, structured working hours
- High-quality staff meals

Our application process

1. Fill out the online form (approx. 10 minutes)
2. We review your documents and get back to you within 3 weeks (please refrain from follow-up inquiries before then)
3. Introductory interview (in person or via video call)
4. Trial work days

Apply now: [Application form](#)

The CODA-Team