



## JOB ADVERTISEMENT

for Restaurant CODA in Berlin

**Commis de Rang / Demi Chef de Rang / Chef de Rang -Service  
(w/m/d) (Vollzeit und Teilzeit, Minijob möglich)**

### 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

- Daily preparations (mise en place) and evening guest service
- Interface to the kitchen, administrative support
- Participation in the organization and further development of internal structures
- Perfect service at the highest level with direct contact with guests

### What you should bring with you

- Experience in Michelin-starred restaurants or upscale gastronomy (required)
- High social skills, stress resistance and representative appearance
- Care, initiative and responsibility for order, hygiene and cleanliness
- 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