



JOB ADVERTISEMENT

for Restaurant CODA in Berlin

Stewarding / Cleaning / Spüler/in
(w/m/d) (Voll- oder 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

- Dishwashing and glass washing as well as cleaning work in the kitchen, guest room and storage
- Storage of goods and support in the kitchen
- Ensuring the highest hygiene and order standards
- Optional: Minor handicraft or repair work

What you should bring with you

- Experience in gastronomy or cleaning (advantageous)
- High sense of responsibility for cleanliness, hygiene and order
- Independent, structured and careful way of working
- 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