

Cook / specialist for food technology (m/f/d) in food production

As a chef / food technology specialist (m/f/d), you will be responsible for the production and processing of our fresh dishes such as salads, bowls and ready meals.

HFC GmbH Graf-Zeppelin-Strasse

16-20 33181 Bad Wünnenberg Contract type Workload Start of employment Language Permanent 100% as of now German

Do you have any questions?



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Apply online



You can find all the details online as well as the opportunity to apply directly.

Your tasks

- The production of fresh products according to recipe is one of your main tasks
- The monitoring of production processes in food production accompanies you in your daily routine
- Compliance with and implementation of HACCP, IFS guidelines and quality standards
- Operation of machines and equipment in food production
- Furthermore, you support colleagues in the design of recipes and production processes

What you bring with you

- You have completed training as a chef (m/f/d), food technology specialist (m/f/d) or comparable qualification
- First experience in food production, gastronomy or food processing is an advantage
- · You are characterized by an independent and structured way of working
- Quality awareness and a sense of responsibility are a matter of course for you

What we offer



Caterin

We offer free fruit as well as high-quality products at greatly reduced prices in our outlet.



Healti

Your well-being is important to us: Benefit from our health management programme.



Fair wages and social benefits

Receive anniversary bonuses and attractive rewards for employee referrals.



Family-friendly employer

Organise your working hours flexibly with part-time options, wear professional work clothes and experience an inclusive working environment where diversity is valued and encouraged.