



Kitchen Assistant – Culinary Arts (50%)

Behind every well-run (culinary) kitchen are people who, with care, drive and team spirit, ensure that everything is in its right place. This is exactly where you come in: by carrying out cleaning and tidying tasks, you'll play a key role in keeping the kitchen clean and well-organised, whilst also supporting the team with tasks such as goods reception and management, as well as at events. The vacancy in Julian Hämmerle's culinary team will become available on 1 December 2026, as our valued colleague is taking her well-deserved early retirement.

Hilcona AG
Bendererstrasse 21
9494 Schaan

Contract type Permanent
Workload 50%
Start of employment as of now
Language German
Working time model Target-oriented working time

Do you have any questions?



Andrea Althoff-Slee
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Apply online



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

Your tasks

- You will carry out cleaning and tidying tasks in our culinary kitchen, thereby ensuring a clean, tidy and pleasant working environment.
- Receiving, checking and properly managing raw ingredients are also part of your role.
- At special occasions and events, you'll actively support the team and, where required, assist with serving food.
- Adherence to our hygiene, quality and safety standards is a matter of course for you.
- Through your collegial and helpful approach to working with colleagues, you make an important contribution to a positive team atmosphere.

What you bring with you

- Ideally, you will already have some experience in the catering sector; a responsible approach to handling food is essential.
- You have a good command of German and can communicate confidently in your day-to-day work.
- You are characterised by your customer-focused approach and a neat, friendly manner.
- You are reliable, meticulous and enjoy pitching in.
- Working hours are mainly between 12.00 and 16.00 as part of a 50 per cent role. You'll benefit from regular shifts from Monday to Friday and weekends off.

What we offer



Work-life balance

We offer 5,5 to 6 weeks' holiday, flexible working hours and special leave for important events. Organise your days to work in the office or remotely, buy holidays or work part-time for more free time. There are no company holidays – you plan your holiday flexibly with your line manager.



Catering

Catering is very important to us: Enjoy discounts on your lunch in our staff canteen, free fruit and promotions such as free chestnuts, ice cream or smoothies. High-quality products at greatly reduced prices are available in our outlet.



Mobility

Benefit from excellent public transport connections (bus stop in front of Hilcona), attractive ticket subsidies, ample parking for cars, e-bikes and scooters as well as reimbursement of your travel expenses for business trips – for sustainable and care-free travelling.



Professional development opportunities

Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities.