



Culinary Advisor, Foodservice Germany (m/f/d)

Do you feel at home in the catering industry and understand the challenges of a professional kitchen? With our innovative culinary solutions for quality and process reliability in the out-of-home market, you'll inspire our customers throughout Germany and Austria. As a Culinary Lead, you'll support our customers and the sales team during sales meetings, at trade fairs and events – with creative recipe ideas, practical preparation concepts and the right way to showcase our products across different channels. Your passion for cuisine and efficiency is evident not only on the plate, but also in your presentation and your trend-conscious, practical advice.

Hilcona Feinkost GmbH
Am Park 15-17
70771 Leinfelden-
Echterdingen

Contract type Permanent
Workload 100%
Start of employment as of now
Language German
Working time model Target-oriented working time

Do you have any questions?

Ingrid Arroyo
HR Business Partner
+4158 895 92 75

Apply online



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

Your tasks

- Supporting the sales team in acquiring and managing wholesale and key account clients across the various foodservice channels in Germany and Austria
- Building and maintaining a strong network of relevant decision-makers in the foodservice market
- Developing inspiring recipe ideas for the various Hilcona Foodservice brands – Pasta Professional, Classic & Fina, as well as THE GREEN MOUNTAIN & IT'S VEGIC
- Planning and delivering product presentations, cooking demonstrations and customer events
- Training the sales team in culinary applications
- Developing innovative, customer- and channel-specific projects based on current food trends and market needs as part of an international Culinary Advisory Team

What you bring with you

- A winning, creative personality with a passion for food, customers and quality
- A keen sense of the market, strong communication skills and a team spirit
- Training and several years' experience in the food sector, ideally as a chef,
- Experience in independently planning and implementing projects, as well as confidence in using M365
- High level of self-motivation and the ability to work independently
- A driving licence and a willingness to travel approximately 50 per cent of the time within Germany and Austria

What we offer



Work-Life Balance

You benefit from 30 days of vacation, a flexible working hours system, and special leave for important personal events such as marriage, the birth of a child, or moving house. In addition, you can organize your working days in a mobile office.



Mobility

Benefit from a company car that you can also use for private purposes, as well as the reimbursement of your travel expenses for business trips – travel sustainably and worry-free!



Professional development opportunities

Expand your knowledge through extensive training opportunities, high-quality courses offered by the Coop Training Center, and a variety of personal development options such as mentoring and coaching.



Health

Your well-being is important to us: take advantage of our health management program and work ergonomically and comfortably at your home office workstation!