

BRASSERIE SÜD

Buffetier / Buffetière | 100%

Starting from April or by agreement
Direct Supervisor: Chef de Service

Süd AG

Led by experienced restaurateurs Nenad Mlinarevic and Valentin Diem, Süd AG is a dynamic company continuously growing and providing a place for culinary excellence and enjoyment. In addition to our renowned partner restaurants "Bauernschänke," "Neue Taverne," "Neumarkt," and "The Counter," we also operate a catering company for external events.

Brasserie Süd

Since December 2023, the new Brasserie Süd has been shining in the historic Wannerbau, built in 1871. With 140 indoor and 40 outdoor seats, a contemporary brasserie concept is offered on a total of 370 square meters, focusing on high-quality cuisine and a curated selection of beverages. In the mezzanine, you'll find the listed "Da Capo Bar" by Trix & Robert Hausmann. To the southwest, the fine-dining restaurant "The Counter" is adjacent. The heart of the premises is the counter, where guests can experience a unique fine-dining experience up close with Mitja Birlo (Chef of the Year 2022) and his team.

Your Role

Amidst the bustling atmosphere of Brasserie Süd, you stand at the buffet, ready for whatever your shift brings. The restaurant is full, the mood is fantastic. Drink orders pour in, and you juggle between pouring beer, mixing cocktails, and preparing coffee. Meanwhile, you ensure that there are always enough clean glasses and gleaming silverware available. Despite the hustle and bustle, you remain in control. Your movements are precise, every action is well-practiced. Occasionally, you take the time to chat with guests at the counter; they are fascinated by the ambiance, and you enthusiastically tell them about the location's renovation.

In the midst of the action, you not only maintain control over the buffet but also relish the positive challenge that this task brings. It's a part of a larger whole that you shape with passion.

Your Tasks

- Preparation of mise en place to ensure smooth service operations
- Crafting beverages according to established recipes
- Monitoring inventory and replenishing for the next day
- Dispensing beverages and preparing them according to specified recipes
- Conducting cleanup tasks during and after service
- Ensuring order, cleanliness, and adherence to specified hygiene standards (HACCP)

Who You Are

- Ideally, you have professional experience in a similar position
- Your high quality is very important to you
- Initiative, commitment, reliability, and teamwork are among your strengths
- Your work approach is structured and characterized by a sense of responsibility
- A well-groomed appearance and good manners are self-evident for you
- Even during times of high guest traffic, you remain resilient, flexible, and efficient
- Your communication is respectful, open, and honest at all levels
- You have a good level of proficiency in German or English

BRASSERIE SÜD

Das bieten wir Dir



A young and
dynamic team



Fair distribution of tips



Trainings and tastings



Reliable working hours and
long-term schedules



Selected free beverages



Long-term development
opportunities within the
company



Employee discount in our partner restaurants
(Brasserie Süd | Bauernschänke | Neue Taverne | Neumarkt)

In our team, you have the opportunity to pursue your passion daily in a challenging and fascinating environment. We strive daily to provide the highest quality, unique style, and exclusive value. You will work in a young and dynamic team that collaborates with dedication and joy for success.

Do you want to become part of our team? We look forward to receiving your complete application by email to Clemens Merk at clemens@brasserie-sued.ch