



<https://inspiring-montalcini.34-79-90-105.plesk.page/en/job/position/>

## position

### Description

Work where others go on vacation – in the heart of Interlaken!

Our restaurant, newly renovated in 2023, is centrally located in Interlaken and offers a diverse dining experience:

- À la carte restaurant with 100 seats
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- Cozy bar and elegant smoking room
- Spacious beer garden with 150 seats
- Innovative outlet restaurant with a unique concept and 80 seats

Our guests come from all over the world – from individual travelers to guided groups.

### Responsibilities

- Managing and scheduling kitchen staff
- Creating and regularly updating the menu
- Taking responsibility for orders and managing storage rooms
- Monitoring and enforcing the HACCP concept
- Ensuring the consistently high quality of our dishes
- Actively participating in day-to-day business

### Qualifications

- Completed training as a chef (EFZ)
- Professional experience in a comparable position, ideally in an international environment
- Enjoy working in a lively environment with international customers
- Resilience, flexibility, and team spirit
- Willingness to work on weekends and public holidays
- Creativity and passion for gastronomy

### Job Benefits

- Varied work in a unique atmosphere
- Opportunity to contribute your own ideas and actively help shape the menu
- Work in an international and motivated team
- Attractive working conditions in one of the most beautiful regions of Switzerland

### Contacts

Please contact [ss@hgconsulting.ch](mailto:ss@hgconsulting.ch)

### Hiring organization

Restaurant Des Alpes AG

### Employment Type

Full-time

### Beginning of employment

as agreed

### Duration of employment

as agreed

### Industry

restaurant business

### Job Location

Höhenweg 115, 3800, Interlaken,  
Bernese Oberland, Switzerland

### Date posted

23.09.2025