



Chef de partie (60-100%)

Inspired by the bold flavors of Lima and the colorful food scene in its famous artists' district Barranco.

We strive to recreate the flavors, creativity and passion found in Barranco by offering an authentic yet surprising gastronomic journey to our guests. Our menu focuses on Swiss and Peruvian products with influences from across Asia and the Mediterranean.

We work hard, with attention to detail, and with passion - while we offer a stimulating, creative and fun atmosphere - much like in the spirit of the Barranco district. Experience is important, but so is passion and eagerness to learn. Are you hard working, motivated, flexible and eager to contribute creatively? Then you might be the person we are looking for!

We are currently looking for enthusiastic, career orientated chefs for Barranco as well as our second restaurant opening in November 2022. We look forward to receiving your application!

Your profile

- Training as a chef
- Work experience in a hotel, restaurant or similar
- High attention to detail and focus on quality
- A do'er with a flexible mindset and positive attitude
- Able to communicate and work well in a team in hectic situations
- Conversational English required

Areas of responsibility

- Mise-en-Place and production of quality dishes
- Management and organization of your kitchen area
- Ensure optimal production and service
- Ordering, inspection and preparation of goods
- Cleaning following general hygiene guidelines

What we offer

- A friendly and familiar atmosphere in a diverse, international team
- A fun environment with a team that enjoys working together
- The opportunity to contribute creatively and gain knowledge and experience, working closely with head chef Jose Severino
- Opportunities for growth within Barranco and our second location

We are at your disposal for any questions and look forward to receiving your application.

Hasta Pronto! Christina, Jose and the Barranco team - jobs@barranco.ch



Front house staff (60-80%)

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Your profile

- Training and/or work experience in the gastronomy industry
- Positive mindset and a can-do attitude
- Great communication skills with natural friendliness and charisma
- Flexible, guest oriented and organized
- Able to communicate and work well in a team in hectic situations
- Wine knowledge is a plus

Areas of responsibility

- Caring for and giving professional yet friendly service to guests
- Advise guests in their food and drink selection
- Preparation of dining room
- Maintaining own service station and smooth service flow

What we offer

- A friendly and familiar atmosphere in a diverse, international team
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