

Job Posting: Operations Manager (m/f/d) for an Impact-Café by Community Kitchen

About Us:

What is Community Kitchen?

Community kitchen is a company dedicated to climate protection. We also conduct workshops with students to raise the awareness of food waste through that we want to have an impact on their decisions which will shape our society.

We are now opening a new café with a clear focus on sustainability, regional products, and high quality. Our goal is not only to provide our guests with a cozy atmosphere but also to promote conscious consumption. We want to create a space that is open to all as so everyone should feel welcome.

What do we serve there?

Savory dishes made of bread, croissants with various salty toppings

Sweet dishes made of croissants with fruity/chocolatey toppings, cakes

Salads (with rescued food), daily soups

Our opening hours: we are open on weekends and have events in the afternoon

We are looking for an Operations Manager (m/f/d) to lead our café with vision, commitment, and their own ideas for creating a place where everyone wants to drink and eat.

Your Responsibilities:

- **Creating Work Schedules:** create staff schedules considering operational requirements and employee availability
- **Catering Management:** plan, organize, and execute catering events with mostly rescued food – including team coordination, plan menus with the rescued food, the purchased food and allergies in mind
- **Ensuring Hygiene Standards:** ensure and oversee the strict adherence to hygiene protocols, conduct regular checks, and provide staff training
- **Sustainability Management:** implement and continuously improve sustainable processes in the café, such as waste management, recycling, and the use of regional and organic products

- **Team Leadership:** coordinate with our three young volunteers who are passionately creating this cafe, support in staff planning/training/motivation, fostering a positive work environment and high service standards, work together with people that are motivated to learn and support our cafe (like our diverse volunteers)
- **Quality Assurance:** ensure the high quality of food/beverages and maintain customer satisfaction through friendly contact with visitors in our cafe, new product development with guest feedback

What You Bring:

- Passion for good food as well as being part of opening our cafe and business
- Completed training in the hospitality industry: it would be an advantage to have training in the commercial sector and have experience working in a kitchen
- Strong organizational skills: creating work schedules and organizing events
- High sense of responsibility, ability to enforce and monitor hygiene standards
- Team-oriented, excellent communication skills, and a solution-focused work approach
- Experience in managing business aspects (e.g., cost control, budgeting, documentation)

What We Offer:

- A responsible and varied position in an innovative and sustainable café
- A motivated team and a pleasant work environment where your ideas are valued
- The opportunity to actively contribute to the development and growth of a future-oriented company
- A fair salary
- A leadership role with plenty of room for creativity in an impact business

Interested?

If you have a passion for sustainable gastronomy, team leadership, and organizational responsibility, we look forward to receiving your application!

Please send your documents (CV and references) to servus@community-kitchen.com.

We look forward to hearing from you!
