



PASTRY COOK/PRODUCTION ASSISTANT

Full time, starting from April

Our team is looking for a passionate and hard working pastry cook who is willing to learn and give his/her best at work everyday. We offer a nice, friendly and professional work environment with a wage above the minimum -that will increase with hard work-, paid extra hours, and of course, free ice cream every day!

Responsibilities include:

- overseeing the day to day operation in the kitchen
- assisting in the process of making high quality ice cream from pasteurizing to churning.
- sticking labels and filling tubs with ice cream
- cleaning and preparing fresh fruits & herbs
- daily making and baking inclusion and cookies
- maintaining an extremely clean and food/safe environment
- maintaining inventory of ingredients and ice cream up to date and prepare new orders
- receiving, checking and organising deliveries
- quality control & product testing. Always.
- giving your very best at work everyday

Job Requirements:

- being energetic, physically fit & able to lift heavy loads and to make repetitive movements.
- being organized and working super cleanly.
- being able to follow recipes and instructions
- experience in a kitchen environment, not necessarily in ice cream making. Most important is willing to be trained & being eager to learn and grow with us
- having the « rote Karte » and being allowed to work in Germany
- speaking good english
- Having no problem to work extra hours (paid of course) during the summer time and on week ends
- loving ice cream

If you feel like you are the right person for this job, send us an email at hello@jonesicecream.com and tell us about you, your experience and why you want to work with us!