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## APPRENTICESHIP AS A COOK (M/F/D)

### 3 Jahre

Apprenticeship period

### St. Georgen bei Grieskirchen

Location

### Apprentices

Area



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## VIEW JOB ONLINE

As a **chef**, everything revolves around food, flavour and creativity. Your tasks include processing fresh ingredients professionally and using them to prepare high-quality dishes. You will also plan work processes in the kitchen and menu plans and pay attention to hygiene and quality standards.

#### Your course content at a glance:

- Preparing food - from preparing the ingredients to serving
- Getting to know how to handle food and various preparation techniques
- Working in our company kitchen team and helping to plan meals
- Compliance with hygiene and quality standards
- Safe working with kitchen appliances and machines

You will gain an insight into practical work from the very beginning and learn to take on responsibility step by step.

#### Your strengths:

- Enjoyment of cooking and food
- Creativity and a sense of taste
- Working in a team

#### You can expect:

- An interesting working environment in a motivated team
- Modern work equipment and laundered work clothes
- Numerous special benefits (canteen, fruit, doctor, gym allowance, ...)
- Development opportunities in an industrial company with all the advantages of a family business
- Convenient public transport including public transport ticket
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- Team activities and workshops
- Support with learning
- Possibility of an apprenticeship with Matura

**Start of apprenticeship:** September 2026

**Duration of apprenticeship:** 3 years

The apprentice salary (gross per month) according to the collective agreement for the metalworking industry is as follows Collective agreement for the metalworking industry:

1st year of apprenticeship: EUR 1,071.00

2nd year of apprenticeship: EUR 1,295.40

3rd year of apprenticeship: EUR 1,657.50

Good performance at vocational school and in the final apprenticeship examination pays off with us and is rewarded accordingly.

Do you like this apprenticeship? Then apply now with your last certificate, a CV and a letter of motivation (Why are you applying for this apprenticeship at Gföllner?). We look forward to getting to know you!