



# We Youngstars

Traineeship  
in the kitchen

#welovegiardino



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## Traineeship @Giardino Hotels In the kitchen

Wielding a cooking spoon is your favorite thing to do. Welcome Home @Giardino.



### #aboutyou

You are enrolled at  
a L-GAV recognized  
hotel management school

An enthusiasm  
for the hotel industry  
and gastronomy



### #aboutthejob

Participation in training with information about  
the Giardino Group as well as department-related training

Introduction to the kitchen standards  
according to the kitchen guide

Technical training – learning by doing –  
supported by daily meetings

Operational assignment as Commis de Cuisine  
in the restaurant Hide & Seek, assistance with  
caterings and special events

Depending on progress, further assignments  
at Pool Side and Gourmet Restaurant Ecco



### #talentculture

To be part of a contemporary and  
characterful Swiss hotel group

An innovative and challenging workplace  
with opportunities for personal development

Open and transparent communication

Benefits with partner companies and discounts  
at Giardino Hotels, as well as at Design Hotels™

Specific benefits for trainees



### #contactus

Feel free to contact  
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