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Job vacancy: Head Chef in Madrid Ref. 618

Number of available position: 7

Employer: Gruppo Baldoria SL

General information:

Location: Madrid, Espana

Form of employment (job): indefinite period Type of contract (part time/full time): full-time

Duration: permanent

Net monthly wage (Euro): 1600€

Job description:

La Famiglia Baldoria Group Madrid was founded in November 2022 with a unique mission: to offer great food, spectacular venues, live music, and a service that welcomes guests with smiles and lots of **LOVE**.

After the success of **BALDORIA Restaurant**, winner of the **1st Prize of 50 Top Pizza Spain, 2nd place in Europe, and 8th in the world**, we are launching...
BEATA PASTA!

Beata Pasta represents a true revolution of the classic Italian *trattoria*, reinterpreted in a modern way. Here, we combine traditional cuisine with a fresh, contemporary, and youthful touch, creating a unique gastronomic experience that pays tribute to the true Italian essence while adapting it to today's times.

The service at Beata Pasta is entrusted to a team of passionate talents who strongly believe in our project.

They have chosen to join us and grow together, bringing energy and enthusiasm to deliver exceptional service and an unforgettable experience to every guest. Together, we are building a bright future for Beata Pasta, where tradition and innovation meet in perfect harmony.



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We are located in the heart of **Madrid**, and we are writing new chapters of our gastronomic journey with **NEW OPENINGS...** and that's why we are constantly looking for:

We are looking for a Chef de Partie

We don't make long lists of requirements: what truly matters to us is who you are and what you bring with you. We are looking for someone who loves Italian cuisine, especially handmade fresh pasta; someone who enjoys experimenting with flavors but also values organization, teamwork, and attention to detail.

We want a creative heart, with the discipline needed to maintain excellence in every dish, and the desire to grow together with us on this adventure.

What we offer:

- A schedule designed to balance personal life and work (3 continuous shifts, 2 split shifts, 2 consecutive days off).
- Salary appropriate to your experience + performance-based bonuses.
- Discounts at all our restaurants (because enjoyment is part of the job!).
- Staff meal during service.
- Real opportunities for growth within a rapidly expanding group.
- An innovative and family-oriented culture, where people are always at the center.

If you love cooking with passion, being part of a young team, and growing in a project that never stops surprising, we welcome you with open arms!

Requirements:

- **General requirements:**
- **Language knowledge:** Italian C1 and Spanish A2 language
- **Other specific requirements:**

ISCO Profile requested:

Procedure to participate in the selection:



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Deadline 31/12/2026

To participate in the selection it is necessary to be **registered on EURES-TMS Platform: <https://eureslogin.politicheattive.lavoro.gov.it/>**

The CV inserted must be written in English and COMPLETED in all the fields. Once you are registered and you have COMPLETELY filled in your CV, please send an **email including your CV in pdf (also in Italian) to b.dalessio@afolmet.it**

Only candidates registered, with a complete CV and responding to the requirements will be contacted for the selection.