

# Kafé KONTRAST

## who we are

Kafé Kontrast evolved from a love of the unpretentious. From a desire to share around a table. We draw inspiration from our Scandinavian roots, the charm of Southeast Asian kopitiam and the classic French bistro. We strive to create a space that captures the essence of these experiences.

It is a place where you can always enjoy dining during the daytime. Sometimes we transform into a lively aperitif bar when the sun sets.

We embrace the Swedish concept of "lagom" - which means "just enough" or "not too much, not too little." We like to think that the best meals are the ones that are simple and unpretentious.

Our mission is to bring contrasting characters and cultures together to create a good time with good food and drinks for people. We also work hard to be a contrast to what the hospitality industry has been like for us in the past, by focusing just as much on the happiness and wellbeing of our own people as the satisfaction of our guests.

## our core beliefs

*Contrasts* - experiences and people / *Collaboration* - co-creating the experience

*Lagom* - not too much, not too little..but just right / *Hygge* - having a good time together

*Fika* - savouring the moment and giving yourself time to enjoy your life.

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## **who we are looking for**

A (experienced) chef de partie with a passion for cooking. We are searching for a real enthusiastic hospitality lover. The position could be either part-time or full-time.

## **you (are)**

Flexible, a team player, has excellent communication skills, friendly and responsible, and enjoys high-quality hospitality. Interested in growing and learning.

## **what we offer you**

*We are good to good people.*

We offer fair compensation, real career growth and will work towards having a bonus program in place on top of regular salaries to make sure that everyone is happy when the business is doing well.

*We promote work-life balance*

We encourage our staff members to spend quality time with their loved ones. We do this by making sure that they are not always working when their friends and family have time off.

*We nurture a hygge culture*

We are a workplace that that promotes hygge. We do this with healthy communication, having a good time together and encouraging staff to take care of their mental health and wellbeing.

*We give our people time to recharge*

We do this by scheduling consecutive days off to let our people get some proper rest. When working in restaurants, the schedules are often too flexible which makes it hard to plan and keep a healthy balance. We counter this by having a schedule that is as regular as possible.