

Are you our new full-time Chef?

Frist:

15-08-2026

Ready to join a fastpaced kitchen with great energy, strong teamwork and proud burger traditions?

Kontaktperson:
George Guiman

At Cocks & Cows in the heart of Copenhagen, we're looking for a fulltime chef to join our dedicated kitchen team. As the original burger kings and queens of Copenhagen, we're passionate about quality food, smooth service, and creating memorable experiences – for both our guests and our team.

About Cocks & Cows

Cocks & Cows is a wellknown burger concept under NoHo Partners, loved for juicy burgers, a lively atmosphere and a casual but professional vibe. Our restaurants are busy, social and full of energy – and our kitchens play a key role in making every visit a great one.

At Gl. Strand, we focus on building a strong, efficient, and supportive kitchen team working closely with the Kitchen Manager across shifts, while our venue offers unique event experiences that can be seamlessly combined with our popular menu.

Your role as chef

As a Chef at Cocks & Cows, you'll be part of a passionate kitchen team working together to deliver great food – every time. It's all about the right attitude, and we'll make sure you receive full training, tailored to your skills and experience.

You'll help create a smooth flow in the kitchen and contribute to an environment where teamwork, structure and good energy are key.

Your Responsibilities

- Prepare and cook our menu to a high and consistent standard
- Work closely with the rest of the kitchen team during service
- Maintain portion control and minimise food wastage
- Ensure hygiene and food safety standards are always followed
- Follow company procedures and kitchen routines
- Contribute to a positive and efficient working atmosphere

Experience is an advantage, but not a requirement – we value motivation and the right mindset.

It would be an advantage if you

- Enjoy creating great food and memorable experiences for our guests
- Bring good energy, a positive attitude, and a practical, solutionfocused mindset
- Work well as part of a team and can keep calm when the pace is high
- Take responsibility, show up on time, and like having structure in your work
- Have a valid Danish work permit
- Feel comfortable communicating in English

You don't need to be perfect — we care more about your attitude, team spirit, and willingness to learn.

We offer

- Fulltime position with start as soon as possible
- Flexible schedule with morning and evening shifts
- Thorough training and onboarding, including Hygiene Certificate Course

- A unique, busy work environment with a buzzing atmosphere
- Passionate colleagues across multiple restaurants and brands within NoHo Partners Denmark
- Strong opportunities for growth and development within the company
- Pension and health insurance
- Social events throughout the year
- Great staff discounts for both internal and external partners

Sounds like you?

Send a short application, drop your CV – or just swing by the restaurant and say hi.

Applications are ongoing and will be reviewed on a regular basis.