

Sous Chef to Cocks & Cows Gl. Strand

Frist:

15-10-2026

Ready to take the next step in your kitchen career and grow as a leader?

At Cocks & Cows in the heart of Copenhagen, we're looking for a full-time Sous Chef to join our dedicated kitchen team. As the original burger kings and queens of Copenhagen, we're passionate about quality food, fast-paced service, and creating memorable experiences for both our guests and our team.

This is a great opportunity for an experienced chef who enjoys leading by example and sees themselves growing into a stronger leadership role over time.

Kontaktperson:

George Guiman

About Cocks & Cows

Cocks & Cows is a well-known 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 are at the heart of everything we do. At our Gl. Strand location, we focus on building a strong, efficient, and supportive kitchen team working closely together every day. We're looking for someone who thrives in a busy environment, takes ownership, and isn't afraid to step up when needed.

Your Role as Sous Chef

As Sous Chef, you'll work closely with the Head Chef and play a key role in the daily operation of the kitchen. You'll help ensure smooth service, high food quality, strong kitchen standards, and a positive team culture.

You'll be expected to take the lead when the Head Chef is not on shift, helping guide and support the team while maintaining structure and momentum during busy services.

We're looking for someone who is passionate about hospitality, enjoys working with people, and is motivated by the opportunity to develop their leadership skills within a growing restaurant group.

Your Responsibilities

- Prepare and cook our menu to a high and consistent standard.
- Support the daily management of kitchen operations.
- Lead and motivate the kitchen team during shifts.
- Take responsibility for service when the Head Chef is not present.
- Maintain portion control and minimise food waste.
- Ensure hygiene and food safety standards are always followed.
- Help train and onboard new team members.
- Follow company procedures and kitchen routines.
- Contribute to a positive, efficient, and supportive working environment.

We're Looking for Someone Who

- Has experience working in a busy kitchen environment.
- Enjoys leading by example and supporting colleagues.
- Wants to grow and develop within kitchen leadership.
- Brings positive energy, strong communication, and a solution-focused mindset.
- Stays calm and organised during busy services.
- Takes responsibility and naturally steps up when needed.
- Has a valid Danish work permit.
- Feels comfortable communicating in English.

You don't need to know everything on day one. What matters most is your attitude, leadership potential, and ambition to grow.

We Offer

- Full-time position with start as soon as possible.
- Flexible schedule with morning and evening shifts.
- A key role in one of Copenhagen's most established burger concepts.
- Thorough training and onboarding.
- Opportunities to develop your leadership skills and grow within NoHo Partners.
- A unique, busy work environment with a buzzing atmosphere.
- Passionate colleagues across multiple restaurants and brands.
- Pension and health insurance.
- Social events throughout the year.
- Great staff discounts with both internal and external partners.

Sounds like you?

Send us a short application and your CV, or simply drop by the restaurant and say hi.

Applications are reviewed on an ongoing basis, and we encourage you to apply as soon as possible..