



Store Lead Bleicherweg (100%)

Wild Bowls is an urban healthy fast-casual concept serving fresh, high-quality and nourishing bowls. For our Bleicherweg location in Zurich, we are looking for a reliable, hands-on person to join us as soon as possible or by agreement and help keep daily operations running smoothly.

As Store Lead, you are the key operational person on site. You lead the team during shifts, work actively on the floor yourself, and make sure daily operations, quality and hygiene standards are consistently on point. At the same time, you support our Operations & F&B Manager in the day-to-day running of the store. What makes this role especially attractive: we are a daytime business with mostly early shifts, more predictable working hours, and no classic late-night restaurant shifts or split shifts.

Your responsibilities

- Ensure smooth daily shift operations at our Bleicherweg store
- Lead the team during shifts while actively working in day-to-day operations
- Coordinate short-notice staff absences and step in for replacement shifts within the agreed framework when needed
- Take responsibility for opening and closing procedures, cashing up, and overall operational ownership of the day
- Order fresh produce as well as packaging and other consumables in line with internal guidelines
- Maintain high standards of quality, hygiene, cleanliness and mise en place
- Train and onboard new team members in day-to-day operations
- Communicate relevant updates, issues and observations to the Operations & F&B Manager

What you bring

- Experience in hospitality or food service, ideally in fast casual, cafés, take-away or similar operational concepts
- Initial experience in an operational leadership role is a plus
- A high level of reliability, resilience and sense of responsibility
- A hands-on mindset and willingness to work actively in the day-to-day business
- The ability to lead a small team in a calm, clear and pragmatic way
- A structured, solution-oriented and service-driven way of working
- A strong understanding of hygiene, cleanliness and consistent product quality
- Very good German skills and confident English for day-to-day work

What we offer

- An important operational key role with direct impact on the daily business
- Close collaboration with our Operations & F&B Manager
- More predictable working hours than in traditional restaurant environments
- Mostly early shifts and generally no classic late-night or split shifts
- Two weekends off per month
- Free meals during your shifts
- A motivated team, short decision-making paths and room to grow

Application

Please send your CV and a few short lines about yourself and your motivation to hr@wild-bowls.com