



S E N S E S

restaurant

VACANCY CHEF DE PARTIE

Senses is a dynamic and intimate restaurant in the centre of Amsterdam with an open kitchen where 'food art' dishes are created. Cooking is a process in which the dishes are continuously improved in terms of taste and structure and are further perfected. Senses is a member of JRE-Jeunes Restaurateurs and is considered one of the best fine dining restaurants.

We are looking for a CHEF DE PARTIE

Your main responsibility is to ensure that every guest leaves with a fantastic experience.

YOUR DAY TO DAY:

- Mise and Place activities
- Prepare the dishes according to recipe and planning.
- Observed on the work of students.
- Cleaning the work environment and working according to the HACCP code
- Assist in receiving and storing delivered goods.
- You report to the Sous Chef and the Chef Cook

WHAT WE NEED FROM YOU

- At least 1-2 year experience in a (fine dining) restaurant
- Knowledge of ARBO, HACCP and social hygiene
- Living in the Amsterdam area
- Passion for gastronomy

So far, so good? Then read on...

WHAT WE OFFER

- A fun, varied job on a full-time basis.
- A pleasant and collegial working environment in which own initiative is valued.
- Excellent salary and bonus scheme.
- Personal training and development plan.

You don't want to miss this career opportunity? Look no further and apply. Mail your CV and motivation letter to hr@albushotel.com. We would like to meet you.

And know that we find pleasure in work very important. We want to see you develop so that your job is also an investment in your own future! Working in the catering industry is a party every day.