

S E N S E S

restaurant

We are looking for an experienced 'chef de partie'. In addition to daily activities, we expect you to cooperate with new dishes. Incorporate your own ideas, review new dishes and finally prepare the dishes.

Your task:

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.

So far, so good? Read more ...

We expect from you:

At least 1-2 experience in a fine dining restaurant

Knowledge of ARBO, HACCP and social hygiene

Living in the Amsterdam area

Passion for gastronomy

A flexible setting

Innovative and creative doer

Are you still there? Do not look any further and apply! Send your resume with your passport photo and motivation letter to hr@albushotel.com.

If you do not receive a response within 5 working days, you are unfortunately not selected for an introduction. Acquisition is not appreciated and non-responding to applications that do not meet the set profile