



SENSES *restaurant*

CHALLENGING POSITION OF SOMMELIER

SENSES is a dynamic and intimate restaurant in the center 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, structure and wine-pairing 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 SOMMELIER

Your main responsibility is to ensure that every guest leaves with a fantastic (wine-food) experience.

DAILY WORK:

- Mise en place activities regarding the wines and glassware.
- Compiling the wine list and combining wine arrangements with the changing menu.
- Serving the wines and providing the guests with information
- Contributing role as host/hostess; receiving guests and providing top service.
- Work closely with the Chef by evaluating and adjusting daily.

WHAT WE EXPECT FROM YOU:

- Minimum 2 years' experience in a fine-dining restaurant
- You are a certified Sommelier (eg SWEN3)
- Speaks and writes fluently Dutch or English
- Living in the Amsterdam region.
- Passion for gastronomy.

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

WHAT'S SO MUCH FUN ABOUT WORKING WITH US?

- Excellent salary and fringe benefits
- A fun, varied job on a full-time basis.
- A pleasant and collegial working environment in which own initiative is valued.
- 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.