

Conservatorium Hotel Amsterdam – Breakfast Chef de Partie

Start Your Day with Excellence – Join Our Breakfast Team! If you are passionate about crafting delicious breakfasts and enjoy working in a refined yet fast-paced setting, this is the perfect opportunity for you!

What will be your role?

As a Breakfast Chef de Partie in our BARBOUNIA & Lounge team, you will play a key role in delivering an exceptional breakfast experience in a high-standard, high-volume environment. Working closely with a team of 2 to 3 Breakfast Chefs, you will oversee the preparation and presentation of buffet and a la carte breakfast dishes for both BARBOUNIA and Room Service, ensuring every guest starts their day with a memorable meal.

From maintaining the highest levels of quality, hygiene, and cost control to contributing your culinary expertise, you will thrive in a dynamic morning shift where teamwork and precision are essential.

What do we offer you?

- A salary in scale VI of the [Horeca CAO](#);
- Multiple additional benefits, such as supplemented staff meals, uniform/laundry service, ticket raffles and a 50% contribution to your pension fund;
- Travel allowance of €0,21 per kilometer for distances of 5 kilometers or more;
- Complimentary stays and discounts at luxury hotels;
- F&B Discount Card – discounts at restaurants at high-end hotels in Amsterdam;
- Discounted collective health insurance and yoga sessions with our personal trainers;
- An inspiring work environment where we focus on work-life balance and continuous development through coaching and training. During your time with us we will support you in every new step of your career!

What will your 5 star luxury working environment look like?

The kitchen of BARBOUNIA is the largest on property where around 20+ chefs are working daily. All dishes are created from the heart with respect to seasons, nature and environment. BARBOUNIA and Lounge are located in a beautiful internal glass courtyard which has spectacular floor-to-ceiling windows. BARBOUNIA is a celebration of authentic cuisine from the South of France, Italy and Greece. We use modern European techniques with Dutch influence and produce. The kitchen is opened from 5:00AM for the breakfast chefs. When you apply for this department, please make sure you are able to arrive early mornings.

Who are we looking for?

Our new Breakfast Chef de Partie has a passionate and quality-driven approach to cooking and has the ability to consistently create high-standard dishes. Furthermore, you have:

- Prior experience as Breakfast Chef de Partie;
- Familiar with hygiene code and HACCP regulations;
- Good knowledge of the English language;
- Ability to work early mornings (05:00 AM) and weekend shifts.

Are we your next destination?

Apply through this website and let us know why you are interested! We look forward to seeing your application. For any questions, reach out to us via +31 (0)20-570 0043.

Please ensure eligibility to work in the Netherlands and secure housing in Amsterdam prior to applying. Due to high application volume, we will respond only to candidates meeting these criteria. By applying for this vacancy, you consent to the collection, processing, and storage of your personal data for the purpose of recruitment and selection. Your information will be used solely for assessing your suitability for the position and will be kept confidential. If you wish to withdraw your consent or request the deletion of your data at any time, please contact hr@conservatoriumhotel.com.

<https://www.conservatoriumhotel.com/>