

# Conservatorium hotel - Breakfast Chef de Partie

Are you an enthusiastic Chef de Partie, with passion for cooking and early mornings? Do you want to work within a dedicated team and provide our guests with an extravagant breakfast? Then this is the position for you!

## **What will be your role?**

As a Breakfast Chef de Partie in our BARBOUNIA & Lounge team you will be working in a high standard and high-volume environment, in a team of 2 to 3. You will be part of the day-to-day operation during the breakfast shift, overseeing all aspects of food production, hygiene and cost control. Together with your colleagues you are responsible for ensuring the smooth delivery of breakfast for both BARBOUNIA and Room Service.

## **What do we offer you?**

- A salary starting from €2.493 – €2.646 (full time);
- Multiple additional benefits, such as supplemented staff meals, uniform/laundry service, ticket raffles and a 50% contribution to your pension fund;
- Complimentary stays and discounts at hotels of The Set Collection;
- 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 the BARBOUNIA & Lounge is the largest on property where around 24 chefs are working daily. The team consists of Commis, Demi Chef de Parties, Chef de Parties, Sous Chef and Sr. Sous Chef. All dishes are created from the heart with respect to seasons, nature and environment.

We use state-of-the-art machines to prepare our food, like a Josper Barbecue. We use modern European techniques with Dutch influence and produce. Most of the products we get are produced locally.

The kitchen is opened from 5:00AM for the breakfast chefs, during the day other

chefs will come and take over the shifts that could end as late as 23:00PM. When you apply for this department, please make sure you are able to arrive early mornings.

Our teams consist of a diverse group of talented people with a wide range of backgrounds and specialties. This committed team is united by an open work culture that celebrates individuality, emphasises performance and encourages everyone to achieve their full potential. In addition to our commitment to the highest level of service we take pride in a longstanding track record of sustainable practices woven into every layer of our company.

### **Who are we looking for?**

Our new colleague 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;
- Good knowledge of the English language;
- Familiar with hygiene code and HACCP regulations;
- Ability to work early mornings 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 0042 or [recruitment@conservatoriumhotel.com](mailto:recruitment@conservatoriumhotel.com).

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 [recruitment@conservatoriumhotel.com](mailto:recruitment@conservatoriumhotel.com).

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