

Conservatorium Hotel Amsterdam – Head Chef - Taiko Cuisine

Head Chef

Are you a seasoned Head Chef with a passion for fine dining and leading high-performance teams? Join us as the Head Chef of our renowned Taiko restaurant led by Schilo van Coevorden! If you thrive in a fast-paced environment and are committed to delivering exceptional food, this is your opportunity to elevate your career to the next level.

What will be your role?

As the Head Chef of Taiko Cuisine, you will take full responsibility for the entire kitchen operation, ensuring exceptional culinary standards and leading your team to success. Key responsibilities:

- Manage the daily operations of all kitchen sections, overseeing food production, hygiene, and cost control;
- Ensure the quality and consistency of all dishes served;
- Plan and organise kitchen workflows in collaboration with the Sous Chef;
- · Lead the creation of innovative new dishes for Taiko's menus, bringing your creativity to the forefront;
- Serve as a role model and mentor, guiding the kitchen brigade in their development and overseeing staff management tasks.

What do we offer you?

- A competitive salary;
- Multiple additional benefits, such as supplemented staff meals, uniform/laundry service, ticket giveaways 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 weekly yoga sessions with our personal trainers;
- An inspiring work environment where we focus on your 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?

Taiko Cuisine, created by Schilo van Coevorden, takes guests on a culinary journey through Asia, every dish is created with the highest quality ingredients and meticulous attention to detail. Located in the former percussion room of the Conservatorium school, Taiko Cuisine has a rich history. In the past, as people walked along Paulus Potterstraat, they could hear students practicing their drum solos through the open windows. Today, the sounds of the drum still resonate within our walls, thanks to the percussionist who plays the Taiko drum during dinner every weekend.

Who are we looking for?

We are looking for a dedicated and experienced Head Chef who shares our passion for culinary excellence and is committed to upholding the highest standards of food quality. The ideal candidate is not only skilled in the kitchen but also takes pride in developing and leading their team, creating an environment where everyone can thrive and succeed together. Furthermore, we are looking for:

- A minimum of 3 years' experience as a Head Chef;
- Previous experience working in high-end restaurants;
- Familiarity with HACCP guidelines and order management;
- Passion for and experience in Asian cuisine;
- Strong command of the English language;
- Flexibility to work evenings and weekends;
- Currently living in or willing to relocate to the Amsterdam area.

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.

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

https://www.conservatoriumhotel.com/