

Conservatorium Hotel Amsterdam – Chef de Partie - Taiko Cuisine

Chef de Partie - Taiko Cuisine

Are you a creative and dedicated chef looking to excel at the highest level alongside other ambitious and enthusiastic chefs in Amsterdam? Are you inspired by the culinary style of our Chef Schilo van Coevorden? If so, this could be the perfect opportunity for you to join our team!

What will be your role?

As a Chef de Partie in our Taiko kitchen team, you will thrive in a fine-dining, high-volume environment, collaborating with a team of 4 to 6 chefs. Your primary responsibility will be managing the daily operations of your designated section within the kitchen. This includes overseeing all aspects of mise-en-place, hygiene, and waste control.

As a Chef de Partie you will also serve as a role model and mentor to the students in the kitchen brigade, guiding and supporting their development. Additionally, you will ensure the quality and consistency of our current dishes are maintained to the highest standards. Four times per year you help co-create the new menu for Taiko Cuisine.

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;
- Complimentary stays and discounts at different hotels;
- F&B Discount Card – discounts at restaurants at high-end hotels in Amsterdam;
- Discounted collective health insurance and weekly personal training sessions;
- 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?

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?

Our ideal Chef de Partie is passionate about fine dining and either has experience in Asian cuisine or is eager to

explore this new culinary world. We seek talented and driven Chefs de Partie who thrive in the dynamic environment of busy kitchens. Furthermore, you have:

- A minimum of 2 years of proven experience in a similar position;
- Experience working in a 5-star hotel or fine-dining restaurant;
- Proficiency in the English language;
- Knowledge of HACCP regulations and the ability to maintain a clean work environment;
- Availability to work evening 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/>