



CONSERVATORIUM
AMSTERDAM

Conservatorium Hotel Amsterdam – Chef de Partie BARBOUNIA

Chef de Partie

Are you an enthusiastic Chef de Partie, with passion for cooking? Do you want to work in a great team and do you have the ambition to grow? Then this is the position for you!

What are you going to do?

As a Chef de Partie in our BARBOUNIA team you will be working in a high standard and high-volume environment, in a team of 6 to 8. You will be supervising the day-to-day operation of a designated section within the kitchen, overseeing all aspects of food production, hygiene and cost control. You will act as a role model and mentor to the junior members in the kitchen brigade, guiding and supporting them in their development, while at the same time maintaining and overseeing the quality and continuity of the current dishes.

What do we offer you?

- A salary in scale VI of the (full time);
- 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 different 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 the BARBOUNIA 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.

BARBOUNIA and our 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 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 a.m. for the breakfast chefs, during the day other chefs will come and take over the shifts that could end as late as 11 p.m. When you apply for this department, please make sure you are able to arrive early mornings (if you apply for a position as Breakfast Chef) or leave late at night (for all other kitchen positions), and still be able to get home.

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, fun and enthusiastic approach to cooking, has the ability to motivate junior members in the team in order to create a cohesive work environment. Furthermore, you have:

- Recent/current experience in the same position to that of Chef de Partie for at least two years;
- Experience in the type of cuisine that we have, check our menu to make sure;
- Good knowledge of Dutch and English language (written and spoken);
- Familiar with hygiene code and HACCP regulations;
- Ability to work evenings 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 us.

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