

Conservatorium Hotel - Pastry Chef de Partie

Pastry Chef de Partie

Are you creative and would you like to develop your skills to the highest level alongside ambitious and enthusiastic chefs in Amsterdam? We are looking for new talents in to continue their career in our Pastry kitchen.

What will be your role?

We are searching for a passionate Pastry Chef to join our kitchen team, working within an environment that values excellence in both quality and creativity. You will have the daily opportunity to be creative and innovative, developing new Pastry dishes for our menu, while at the same time maintaining and overseeing the quality and continuity of the current dishes. You will independently plan and organise the work in the Pastry kitchen, being an active member of a dedicated team of Pastry professionals. All the while supporting the Executive Pastry chef in taking the Pastry kitchen to a new level.

What do we offer you?

- A salary starting from €2.493 - €2.699 (full time);
- Multiple additional benefits, such as supplemented staff meals, departmental bonus, 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 hotels of The Set Collection;
- 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?

The Pastry kitchen of the Conservatorium hotel in Amsterdam is responsible for all sweet and savoury items for our guests. From this kitchen, you work together with Taiko Cuisine, the Brasserie & Lounge, Room Service and Meeting & Events. All equipment is state of the art, so whatever you need you can find it in our Pastry kitchen.

Under the supervision of our Executive Pastry Chef, you have the freedom to experiment and try out new flavours and combinations of products, to raise the

bar of luxury. Day shifts generally start at 10:00AM while the late shift might end after midnight.

Who are we looking for?

Our new colleague is creative, energetic, well organised and able to work in a creative high-pressure environment. Furthermore, you are/have:

- At least two years of experience as a Pastry Chef de Partie;
- Excellent knowledge of English language (written and spoken);
- Familiarity with hygiene code and HACCP regulations.

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 us.

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