



Conservatorium Hotel – Executive Pastry Chef

The Conservatorium hotel is looking for an Executive Pastry Chef to lead our pastry kitchen with top-notch quality, creativity, and innovation. If you are ready to make a mark in Amsterdam's hospitality scene through your pastry expertise, apply now and join us!

What will be your role?

As our Executive Pastry Chef, you lead the day-to-day operations of our pastry kitchen, key to the entire hotel's culinary experience. Your role involves team management, ensuring the highest standards of quality, and innovating new dishes that define our hotel's culinary excellence.

You will inspire and mentor your team, building a culture of creativity and excellence. Quality control is vital under your guidance, with a focus on sourcing the finest ingredients with our Purchasing department. The efforts from your team extend from the desserts at Taiko Cuisine and BARBOUNIA to room amenities and pastries for our lounge and meeting & events. Operational efficiency is key as you manage budgets and plan deliveries, maintaining our culinary standards.

What do we offer you?

- A salary in scale VIII 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 hotels of The Set Collection;
- 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?

The Pastry kitchen of the Conservatorium Hotel is responsible for a wide range of sweet indulgences for our guests. From handmade chocolates and cookies to desserts for Taiko and BARBOUNIA, and our well-known pastries in the lounge of the hotel, our pastry kitchen excels in variety. From this kitchen, you work together with the teams from Taiko Cuisine, BARBOUNIA, Room Service, and Meeting & Events. Under your guidance, you encourage your team to innovate and explore new flavours and combinations, delighting guests with surprising creations that match our luxury experience. Shifts generally start at 10:00 AM, while the late shift ends towards midnight.

Who are we looking for?

Our new Executive Pastry Chef is a creative and well-organized professional who thrives in high-pressure environments. With expertise in pastry specialties such as baking, chocolate and sugar work, bread-making, cake decoration, and dessert plating, you bring a wealth of culinary skills to our team. In addition, you possess:

- A minimum of 5 years of experience in dedicated pastry roles (preferably high-end);
- At least 3 years of experience in leadership positions;
- Education from a reputable pastry or culinary school;
- Previous involvement in menu design and product ordering;

- Proficiency in English;
- Familiarity with hygiene codes, allergens 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/>