



CONSERVATORIUM
AMSTERDAM

Conservatorium Hotel Amsterdam – Restaurant Supervisor

Restaurant Supervisor

Are you keen to work in a restaurant and lounge in the number one 5-star luxury hotel in Amsterdam? Does every event in your life revolve around tantalising food, drinks and good company? Then perhaps the position of Restaurant Supervisor role at BARBOUNIA & Lounge will be the perfect opportunity for you!

What will be your role?

As Restaurant Supervisor in BARBOUNIA & Lounge you will support the Restaurant Manager and the Assistant Managers. Together you will be responsible to ensure the high expectations of our guests are met, through a personalised approach, eye for detail and passion for gastronomy and service. You will lead, motivate and develop the team of BARBOUNIA & Lounge. As a team you will contribute to the continued success of the restaurant, through guest satisfaction, revenue management and team engagement.

What do we offer you?

- A salary in scale VI of the ;
- 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 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?

BARBOUNIA and Lounge are located in a stunning glass courtyard with eye-catching floor-to-ceiling windows. BARBOUNIA celebrates authentic cuisine from the South of France, Italy and Greece. Open daily from 6:30 a.m. until midnight, shifts can start as early as 05:00 a.m. and finish as late as 01:00 a.m. Please keep this in mind when applying for this position. Our team consists of hosts, waiters, barista's and stewards. Together with the leadership team, we strive to make every visit memorable.

Who are we looking for?

Our new Restaurant Supervisor can work independently, is motivated to teach others and has strong communication skills. We are looking for someone who shares the team's passion for combining outstanding food and beverages with personalised service. Our Food & Beverage team strives for continuous development and a fun

work environment. Furthermore, you have:

- A minimum of 3 years of experience as Restaurant Supervisor or Team leader in a high-end restaurant or hotel;
- Passion for Mediterranean food and beverage;
- Excellent knowledge of English language (Dutch is preferred);
- Willingness 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/>