



## Conservatorium Hotel – Sommelier

Embark on a new journey as the Sommelier of Taiko Cuisine, where your expertise in wine will guide our guests through undiscovered parts of Asia!

### What will be your role?

Immerse our dinner guests in the world of fine wines as you passionately guide them through curated pairings, sharing the rich culinary stories of Taiko. Work closely with our team by sharing your passion, product knowledge, and enthusiasm, ensuring an environment where colleagues eagerly expand their understanding of the world of wines.

Take the initiative to evaluate and suggest enhancements to our wine offerings, actively participating in wine tastings to ensure our selections meet the highest standards. In addition to delighting our guests in Taiko, you will play a central role in the wine menu design for our other outlets.

### What do we offer you?

- A salary in scale VII 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 hotels;
- 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 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 new Sommelier is eager to take charge, motivated to teach others and a strong storyteller and communicator. Furthermore, you are/have:

- A minimum of 1 - 2 years' experience as sommelier in a luxury restaurant or hotel;

- Excellent verbal knowledge of the English language (Dutch is preferred);
- Knowledge of Asian cuisine, wines (WSET 3) and Sake;
- 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 [hr@conservatoriumhotel.com](mailto:hr@conservatoriumhotel.com).

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