



CONSERVATORIUM  
AMSTERDAM

# Conservatorium Hotel Amsterdam – Restaurant Manager

## Restaurant Manager

Do you have affinity for restaurants in the luxury segment? Do you have experience managing a team and a passion for Asian cuisine? Then becoming a Manager in Taiko restaurant, Chef Schilo van Coevorden's Asian inspired restaurant in the Conservatorium Hotel, may be the perfect opportunity for you!

### What will be your role?

As the manager of Taiko Cuisine, you will meet the high expectations of your guests through a personal approach. You will manage, supervise and motivate the team during shifts. You will keep track of hour registration and making adjustments when needed and you contribute to the success of the F&B outlet through upselling, active sales and cost-efficient work.

### 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 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?

The Conservatorium's Taiko Cuisine is located in the former percussion room of the Conservatorium School. In the early days, while walking along the Paulus Potterstraat with the open windows, people could hear the students practicing their drum solos.

This Asian inspired restaurant is created by Schilo Van Coevorden. We take the guests on a journey; every dish is created with the best quality products and attention to details. Just like in the past, the sounds of the drum bounce of the walls, thanks to the percussionist who plays the Taiko drum during dinner every Friday and Saturday night. The kitchen of Taiko Cuisine is opened Mon-Thu 6:30PM – 10:30PM, while Friday and Saturday the kitchen is open until 11:30PM. Sundays the restaurant is closed.

**Who are we looking for?**

Our new colleague is able to work independently, motivated to teaching others and a strong communicator. We are looking for people who share our DNA that as a team we go for continues development and strive for perfection. Furthermore, you are/have:

- A minimum of 3 years' experience in a similar position in luxury restaurant or hotel;
- Extensive experience in Asian Cuisine;
- Excellent verbal knowledge of the English and Dutch language;
- Ability to work evenings, weekend shifts and bank holidays;
- Hospitable and fun-loving attitude to enrich the guest's experience;
- Flexible, stress resistant and a real motivator;

**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/>