

SOUS CHEF | FULLTIME

Have you already gained some managerial work experience in the kitchen or are you ready for the next step? Are you able to work all round and do you also have a sense of hospitality and collegiality? Then you are the **Sous Chef** we are looking for at Café Louis!

THE (PERFECT) MATCH

In short, we are looking for a true professional full of hospitality, energy, flexibility and passion for the job. In addition, our new colleague has a lot of product knowledge and is aware of the HACPP legislation and allergenic legislation.

YOUR ROLE

Within this challenging position you are continuously engaged in providing a high-quality culinary product that fits the concept of Café Louis. With the team you are taking care of the culinary needs of the guests. Moreover, you will be involved with controlling the preparation process and the quality of the food, which results in complying with the health and safety rules. You will be actively involved with the preparation of the menu and coming up with ideas to improve the F&B revenue. Obviously your focus is always on the guests and you are taking good care of them.

WHAT DO WE OFFER

- Competitive salary matching with your knowledge and experience
- Travel expenses fee, if you live more than 10 km from work
- Collective health insurance and a pension scheme
- A bonus for each quarter you haven't turned in sick
- We love it when you spread the word and make others want to come and join us: of course we'll reward you for this via a nice referral bonus
- 40% discount on a stay at one of our hotels based on availability – Hello weekend trip to Amsterdam or Maastricht.
- 20% discount in our restaurants
- You get a location fee when you work in another hotel than you usually do.
- Get introduced to our hotels with free drinks
- Internal growth opportunities; this year 15 employees have grown into Vondel Hotels
- 3- course dinner for 2 persons with the first contract renewal
- We celebrate your birthday each year and employment from 2.5 years.



- Opportunities to develop yourself through internal and external training opportunities
- Every year we present an Employee of the Year award per hotel, so who knows this one will be on your closet next year.
- A workspace surrounded by art, history and travelers ;)
- A uniform designed by Claes Iversen (provided you work in the hotels themselves, with the exception of kitchen and housekeeping)

MAKE IT HAPPEN

Do you want to be a part of a young and ambitious team? Wait no longer and apply. Send your CV to jobs@vondelhotels.com

