

Q THE ALBUS

BREAKFAST CHEF

We are looking for a chef for our breakfast. In line with Senses lunch and dinner, we prepare and serve an amazing breakfast, where guests can choose from a la carte hot and cold dishes. You work from 6:30 am to 2:00 pm.

Your duties:

- Mise en Place activities
- Preparing the dishes according to recipe and planning.
- Keeping the work environment clean and working according to the HACCP code • Assist in receiving and storing delivered goods.
- You report to the Sous Chef and the Chef Kok.

We expect from you:

- Minimum 1-2 year experience in the kitchen
- Knowledge of HACCP and social hygiene
- Living in the Amsterdam region Are you still there?

WE OFFER:

Excellent salary and fringe benefits.
Personal training and development program.
Following paid courses.
Participation in Pensioenfonds Horeca & Catering.
A challenging full-time or part-time job.
A pleasant and friendly working environment.
Realistic and flexible working hours and breaks.
A safe workplace and healthy staff meals.
Every now and then a weekend off is negotiable with us.
Perfect coffee/tea for the break.
Drink after work.
Annual team building/staff party.
Christmas package.
Celebrate successes.

Then look no further and apply! Mail your CV with passport photo and motivation letter to hr@albushotel.com. If you do not receive a response within 5 working days, you will unfortunately not be selected for an introduction. Acquisition is not appreciated and applications that do not meet the set profile will not be responded to.



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