



## **Job Opening: Demi Chef de Partie**

Are you passionate about cooking and looking to work in an international company? Would you have a chance to work with Food Director Jonathan Karpathios?! Have you already got some experience in the kitchen of hotels, than you might just be the person we are looking for!

### **As Demi Chef de Partie you are responsible for:**

- Independent management of the assigned posts in the kitchen area
- Responsible for preparing dishes and the sequence of breakfast/lunch/dinner in all F&B outlets, food service in the Executive Lounge, room service, lunch/ dinner in the team member restaurant.
- Carry out inventories.
- Monitoring the flow of goods.
- Give instructions to and manage the kitchen commis and kitchen apprentices.
- Communication with all employees in the service area
- In the absence of the Chef de Partie, responsible for the posts allocated, including development of the post to final cleaning and complete mise en place, as well as the ordering of goods for the requirements of the post.
- Identification with trends on the gastronomic scene and in food presentation.

### **Profile**

We are looking for:

- An allround team player with a successfully completed professional education, at least 1 year of working experience
- Our ideal candidate is flexible, a stress handler, eager to learn, creative, motivated and is able to share his/ her passion for his/ her profession with the rest of our kitchen team
- A good knowledge of the English / or Dutch language is required
- Flexible working hours
- Our candidate is in the possession of a valid working and residence permit for The Netherlands.

Interested? Contact [piet@lokaaledel.nl](mailto:piet@lokaaledel.nl)