

Sous-Chef @droog

@droog Amsterdam is looking for a fulltime sous-chef. @droog is a design exhibition space, event & meeting space, and a lunchroom. Situated in five historic buildings in the center of Amsterdam, @droog is more a labyrinth than just a simply beautiful building. Each of the spaces have their own unique character, but all reflect the design sensibility that @droog brings. @droog is a place where you can shop, eat, drink, work, meet and think. A place where creative minds meet and where ideas for the future flourish.

Sous chef

1. Role

- Communicator (point of contact for the kitchen)
- Leader
- Manager
- Motivator
- Creative
- Solution finder

2. Responsibilities

- Direct food preparation (organization)
- Lunch, event, and dinner service execution
- HACCP management
- Ordering
- Inventory management
- Menu development

What to expect

@droog Amsterdam you will work alongside the chef sharing the responsibility of the culinary program. We put an emphasis on TEAM-work in our kitchen.

In the building we run a 7-day breakfast & lunch, brunch on the weekend, meeting room catering, private dinners, event catering, and more. There is a fast-moving calendar to stay ahead of. Most days you will be done by 9pm, exceptions being events, dinners, & stock take. Our culinary program is driven by diversity & sustainability, applying the GLOCAL ethos to our dishes. Global dishes bring culture to our offering, and local ingredients help us to reduce our footprint.

Who we are looking for

@droog Amsterdam is a dynamic building and requires someone who can multi-task at a consistent level. You are always working two steps ahead and follow through on all responsibilities. You have at least 6 years kitchen experience & at least 2 years Kitchen management experience. You are experienced in working with vegetables & fish. You enjoy taking the lead and motivating others. You are solution oriented and look to get ahead when there is down time. You are a strong and clear communicator; this is one of the most important as communication is the root of all success in the kitchen.

More info about @droog: www.droog.com

Please send an email with your resume & short motivation letter to Marcus marcus@droog.com