



@droog Amsterdam is looking for a Chef de partie!

deadline 05-06-2023 | fulltime

@droog is a design exhibition space, event & meeting space, and a lunchroom. Situated in five historic buildings in the centre 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, 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.

Chef de partie

Responsibilities

- Food preparation according to recipe and standard
- Lunch, event, and dinner service
- Mise-en-place prepared on time
- Clean and tidy kitchen areas according to HACCP
- Communicate stock shortages to chef

What to expect

@Droog Amsterdam you will work on a small team under the direction of the chef. 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.

Most days you will be done by 9, exceptions being events, & dinners.

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 looking for a cook at the beginning of their career. Someone who is eager to learn, and has a passion for food. 1-2 years previous kitchen experience and knowledge of basic cooking methods. You enjoy working on a team and are solution oriented.

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

Closing date June 5th 2023.

