

Events Chef



Dignita Amsterdam is seeking an experienced Events Chef. You will be in charge of the preparation and organisation of our events which you will produce in our external mise-en-place kitchen in the Spaarndammerbuurt.

Essential tasks

Plan and organise your work in the kitchen, making sure to reach deadlines for external catering orders and MEP demands of the restaurant.

Able to train & delegate tasks to other junior kitchen members

Organising, supervising, and cleaning of the station, practicing exceptional use of HACCP regulations.

Coordinating the ordering for the events and MEP production.

Coordinating the distribution of catering production to Dignita restaurants.

Following recipes, portion controls and presentation specifications as agreed upon with the Executive chef.

Manage costs and compliance through preferred suppliers and local sourcing where applicable.

You are:

You have completed a formal training in professional cookery and have a minimum of 1-2 years proven experience as an events chef or sous chef.

You have an eye for detail and are precise and consistent, always ensuring a high standard of quality is obtained.

You are a problem solver and can adapt recipes to different equipment and understand specific patisserie related problems and how to fix these.

You are familiar with HACCP and ensure a clean work environment by working in a clean and organised manner.