

Sous Chef Dignita Westerpark



For our restaurant in the Spaarndammerbuurt we are looking for a chef with the relevant experience, skills and passion for creating great brunch dishes.

Essential Tasks

Correct implementation of all recipes and dishes

Follow HACCP rules and FIFO standards

Ordering of products and ensuring stock is replenished on time

Regular consultation and good cooperation with the head chef, operational manager and FOH manager

Provide solutions to improve operations and business

Administration tasks within our business systems and internal communication platforms

Provision of practical training for students of the Dignita Academy

Training and development of kitchen employees

You are:

Focused on quality, creative, responsible and reliable

Empathetic, kind and respectful

Committed and flexible

An experienced chef, with at least 2 years management experience

A leader and a teacher; you inspire & motivate

Interested in culinary developments & trends

Bilingual (NL / ENG)

Experienced with international cuisines & working with a diverse range of people