

Sous chef

Can you function as a role model for other kitchen employees? Do you keep a good overview of the kitchen? Are you able to foresee problems and take timely action? As sous chef in the kitchen at **Café Restaurant Eindhoven** you make sure that 300 people a day walk out with a good feeling.

Café Restaurant Eindhoven is located on the first floor of the iconic Lichttoren building.

The restaurant is owned by local entrepreneurs who know and understand the city and its increasingly international character well. In addition to the restaurant area, the location also houses a bakery, a coffee roasting house and a brewery. These three companies are locally rooted, stand for craftsmanship and high quality, and each works together with the restaurant.

The constant activity of these independent concepts creates an industrious atmosphere and generates a unique dynamic. Because the bakery opens its doors in the early morning, there is always something to do at Café Restaurant Eindhoven. It's a place where connections are made. A meeting place for the city, where everyone feels welcome.

Function requirements

- You have the Eindhoven DNA and love the city
- You are in possession of a cook education level 3 or level 4
- You are flexible and employable in weekends and on holidays
- You have a good command of the Dutch and English language
- You work in a structured way and know how to plan your own work well
- You have at least 1 year work experience as a manager in the kitchen
- You have a broad knowledge of products and ingredients

Responsibilities

- You prepare dishes and/or dish parts according to recipes
- You report to the kitchen manager
- You ensure order, tidiness and hygiene in the kitchen
- You prepare mise en place for the rest of the week.
- You check products for freshness and quality
- You think along with new dishes for the menu
- You follow the guidelines with regard to safety, hygiene and HACCP

Rewards

We highly value a personal approach and developing our people. In addition, we strive to be "The Employer of Choice" in this marketplace. That is why we offer many extras to our employees.

- A contract according to your wishes
- Salary in accordance with the hotel and catering collective labor agreement + 10%.
- Family and friends discount
- Annual profit share from the company among the employees
- Regular training in the subjects that interest you
- Opportunity to grow
- Teambuilding events
- A young and fun team
- A company culture that values the individual

Enthusiastic?

Do you want to help build the city's most dynamic restaurant and share in its success? Then we would like to get to know you! Mail with a motivation letter to jobs@crehv.nl and we will contact you.