



Restaurant de Waaghals

Vegetarian / Vegan

Job application

Sous chef - Full time

Who are we?

A renowned in Amsterdam, a vegetarian and vegan restaurant in the heart of Pijp for over 40 years. What was once labeled as "old fashioned" is now an integral part of our society. With two new owners (since 2017), the restaurant is still growing and evolving.

Who are you?

Cooking is your passion and creating beautiful dishes makes you happy. You are interested in vegetarian and vegan cuisine. You already have management experience and can ensure that the service runs smoothly under your supervision. You move easily between all the different parties and deadlines and you find it important to maintain high quality. You have a continuous overview of what is happening everywhere, so you know in time when control is needed. You are a real team player and you are ready for all your colleagues. It is also no problem for you to serve dishes if the service needs your help.

Who are we looking for?

- You are a team player, you are always there for your colleagues and you also help them when they do not ask for it;
- You have an enthusiastic work attitude and you know how to motivate others;
- You keep an eye on everything and you know how to intervene in time when necessary;
- You are willing to tackle everything (also outside your own work);
- You communicate clearly and remain calm at busy times;
- You show others exemplary behavior;
- You correct immediately if the quality requirements are not met;
- You ask for feedback from guests about quality and service;
- You come up with proposals to do business better;
- You also continue to work professionally under pressure;
- You only stop when the work is done;
- You work in an orderly manner and according to the HACCP guidelines.

What do we have to offer?

- A nice job in a small, developing company with a close team;
- You support the chef in developing new dishes and you also get the space for your own creative ideas;
- A quickly changing surprise menu with seasonal products;
- Relatively short working days;
- Plus/minus hours remain in balance;
- Full-time position;
- 25 vacation days, entitlement to 8% holiday money and accrual of pension;
- Future career opportunities;
- A salary according with the collective labor agreement and based on your experience and wishes;
- A free dinner for two to feel the atmosphere in the restaurant;
- Annual course with the team.

Interested?

Are you our match made in heaven?

Send your resume and motivation to info@waaghals.nl