



Job application

Head chef - Full time

Who are we?

De Waaghals is well known in Amsterdam, having been a vegetarian and vegan restaurant in the heart of Pijp for over 40 years. What was once labeled "old fashioned" is now an integral part of our society. In 2017, a new generation of owners arrived: Eva & Martijn. We have been doing this with great pleasure for a few years now! We think it is important that everyone feels at home with us and that they enjoy going to work. We do everything we can to create a pleasant working atmosphere! In December 2022, a baby is on the way in our family, so we are looking for someone who we can entrust the kitchen and restaurant to with peace of mind.

Who are we looking for?

We are looking for a chef who we can entrust the kitchen and the restaurant (together with the restaurant manager) and everything that comes with it. Duties and responsibilities involved are:

- ❖ Hiring and training new staff and managing and motivating all colleagues, from the cooks to the waiters to the dishwashers;
- ❖ Keep an eye on the stock and replenish it when necessary;
- ❖ Supervising hygiene and that everyone follows the HACCP guidelines;
- ❖ Monitoring the culinary level, checking this and adjusting where necessary;
- ❖ Receiving and handling any questions, complaints, problems, etc. from guests;
- ❖ Taking care of/arranging illness and leave;
- ❖ Devise seasonal menus in line with current gastronomy trends;
- ❖ Keep an eye on the cost calculation and correct it if necessary;
- ❖ Administrative tasks, such as personnel administration, schedules, annual planning, preparing recipes, checklists, allergen lists, etc;
- ❖ Responsible for everything that happens in the kitchen.

Who are you?

Cooking is your passion and creating beautiful dishes makes you happy. You are interested in the vegetarian and vegan cuisine. You have experience as a manager in the professional kitchen and can ensure that the restaurant and kitchen and everything that comes with it run smoothly under your leadership. You are creative and use this quality to come up with high-quality dishes that change with the season and the new trends in gastronomy. Features associated with this function are:

- ❖ You have a sense of responsibility and only stop when the work is done;
- ❖ You are creative and use this characteristic to master the current trends in gastronomy and apply it in your dishes;
- ❖ You have a clear vision, and you ensure that everyone is on the same page;
- ❖ You can show leadership and you are able to train and motivate staff;
- ❖ You are a real team player, collegial and professional, and you ensure that everyone feels comfortable in the company;
- ❖ You work in a clean and orderly manner and according to the HACCP guidelines;
- ❖ You are stress resistant and have problem solving skills;
- ❖ You are flexible to work at different times;
- ❖ You speak English and enough Dutch to be able to speak to guests;
- ❖ You are in possession of social hygiene and emergency response, or are open to obtaining these.

What do we have to offer?

- ❖ A full-time contract based on 40 hours;
- ❖ No probation, we are committed to our employees;
- ❖ A good salary, based on your experience and wishes and in line with the CAO;
- ❖ A position with a lot of freedom, variety, responsibility, room for own initiative and development opportunities;
- ❖ A quickly changing surprise menu with seasonal products;
- ❖ Working in a beautiful place in De Pijp in a company where a pleasant atmosphere and sustainability are important;
- ❖ A fun, young and international team;
- ❖ Annual team parties;
- ❖ A free tasty meal on working days;
- ❖ In consultation, the possibility to follow courses for self-development.

Interested?

Send an email to info@waaghals.nl

We are lookin forward to meeting you!