



## Job application

Head chef - Full time

### Who Are We?

Restaurant De Waaghals is a well known restaurant in Amsterdam, pioneering vegetarian and vegan cuisine for over 40 years in the heart of De Pijp. What began as an “alternative” concept has now become a beloved part of the city's culinary scene. In 2017, the next generation took the reins: Eva and Martijn. Together, we have grown our restaurant with passion and pleasure. Now, with two children and a second restaurant, we have decided to delegate certain responsibilities so that our cherished restaurant can continue receiving the attention it deserves.

### What Do We Offer?

At De Waaghals, you'll find more than just a job. We offer a place where you can grow, develop your skills, and put your talents to use in an inspiring environment. Additionally, we offer:

- ❖ A full-time contract (40 hours) with a competitive salary based on your experience and preferences;
- ❖ A permanent contract after an initial probation period;
- ❖ Option for a parking permit;
- ❖ Plenty of freedom and responsibility, with no two days alike;
- ❖ Room for initiative and personal growth;
- ❖ A regularly rotating surprise menu with seasonal products;
- ❖ Work at a beautiful location in De Pijp in a company that values a positive atmosphere and sustainability;
- ❖ A young, friendly, and international team;
- ❖ Annual team outings;
- ❖ Opportunities to attend courses for personal and professional development.

## Who Are We Looking For?

We are looking for a chef who can confidently manage our kitchen and all that comes with it, alongside the restaurant manager. We believe in creating a welcoming work environment where everyone enjoys coming to work, and we seek someone who shares this vision. Your responsibilities will include:

- ❖ **Team Management:** Hiring, training, and motivating new staff.
- ❖ **Inventory Management:** Ensuring that stock levels are maintained and replenished when needed.
- ❖ **Hygiene:** Ensuring compliance with HACCP guidelines.
- ❖ **Culinary Standards:** Maintaining and adjusting our culinary standards as needed.
- ❖ **Guest Relations:** Handling guest questions, complaints, and feedback.
- ❖ **Planning & Organization:** Managing cover for sick leave and vacation schedules.
- ❖ **Menu Development:** Designing seasonal menus aligned with the latest culinary trends.
- ❖ **Cost Control:** Monitoring purchasing and staff costs, adjusting as necessary.
- ❖ **Administration:** Managing staff administration, schedules, annual planning, recipes, allergen lists, and checklists.

## Who Are You?

Your passion lies in cooking vegetarian and vegan cuisine, and you find joy in creating beautiful dishes. You have experience leading a professional kitchen and know how to keep a team running smoothly. Additionally, you identify with the following qualities:

- ❖ **Responsible:** You don't stop until everything is taken care of.
- ❖ **Creative and Innovative:** You bring the latest culinary trends to life in exciting, new dishes.
- ❖ **Leadership:** You have a clear vision and can unite and inspire a team.
- ❖ **Team Player:** You foster a positive work environment where everyone feels welcome.
- ❖ **Organized:** You work cleanly and follow HACCP guidelines.
- ❖ **Stress-Resilient:** You think in solutions and remain calm under pressure.
- ❖ **Flexible:** Willing to work at varied hours.
- ❖ **Communicative:** You are fluent in English and speak enough Dutch to interact with guests.

## Interested?

We'd love to meet you! Please email us at [info@waaghals.nl](mailto:info@waaghals.nl) and tell us more about yourself and your ambitions.