

# CHEF AND LOOKING FOR A JOB IN AMSTERDAM?

## WHO ARE YOU

Experienced chef, with communication skills, capable of leading the kitchen team. When managing the kitchen at Bar Kaspar, you will be responsible for the total operation. You will work according to hygiene protocol, clean, accurate and with eye for detail. You will follow HACCP guidelines and you'll be able to put your own signature within the existing concept. We require a minimum of 3 years experience in a leading role in a dynamic restaurant environment. You're able to work independent, and lead your team.

\* You have a licenced kitchen qualification

\* Your main focus is quality consistency

\* You're experienced in ordering, procedures according to inventory management and waste management

\* You're flexible when it comes to working hours, and you're willing to work at night and on the weekends

\* You have a practical, pro active and goal oriented work ethic, with a strong, convincing and accessible personality

\* You have good communication skills, you're focus on cooperating, you have a high level of responsibility and cope well under pressure

## WHO ARE WE

Bar Kaspar is a French oriented bistro, located on the corner of Stadionweg and Beethovenstraat in Amsterdam Zuid. Both locals as passers-by know their way to Bar Kaspar. With passion for beautiful dishes with high quality ingredients, our team works together closely to make our guests feel more than welcome, 7 days a week. After several lockdowns the creative entrepreneurial spirit kept us going. At some point, we transformed Kaspar to a deli, a store, an Indonesian take away and

more. But now we've finally left COVID behind, from the beginning of 2022 it was time to reopen for good. Ever since it has been busier than ever before. The restaurant is able to welcome 50 guests inside, and 70 on the covered and heated terrace, and tables will be filled several times a day. Since reopening, we're receiving many 5 star reviews. We're welcoming many regular and new guests on a daily basis. Bar Kaspar distinguishes itself with our varying specialty menu where we use refined seasonal produce. This is where our chef can show a lot of his/her creativity.

During the day, our menu is designed to have a 'quick' lunch. In the afternoon, there is a wide variety of delicious snacks and bites, such as escargots and mussels. In the evening we've added French classics with a twist. Our team is very close, and we're always go the extra mile for our beloved guests.

## WHAT ARE YOU GOING TO DO

You will be taking the lead and responsibility for the whole operation of the kitchen. This means making sure revenues are financially stable. You will make the working schedule for your staff, and will take care of inventory. You will keep a close eye on HACCP registration, and will design new menus. You will work closely with our front of house manager, and make sure the floor staff will translate our vision from the plate to the table.

# WHAT DO WE OFFER



A motivational and dynamic working environment with legendary parties.

Competative salary where overtime will be paid

Working conditions

Flexible working hours

Development opportunities

Training

Options for your creativity and ideas

Salary:

€3000 - €3500 per month

Tip

Holiday pay

Travel allowance

Paid overtime

Experience:

Hospitality: 3 years

Licence/certificate:

HACCP-certificate

‘Sociale Hygiëne’