



UNIQUE CONCEPT

Have you ever heard of Kazerne? In our monumental military barracks and adjacent industrial warehouse - one of the most beautiful historical locations in Eindhoven – you'll find a bar, 100 couverts restaurant, multifunctional meeting room and a design shop that are opened daily. Here, people eat, drink and spend their time surrounded by design of top talents.

When the restoration of the heritage is completed in January 2019, another eight exclusive hotel suites, a 30 couverts fine-dining restaurant, a members club and a number of smaller meeting and event spaces will be added.

The atmosphere is cosmopolitan with a raw artistic edge. A unique and ambitious concept.

AMBITIOUS SOUS CHEF (M/F)

For the 30 pax fine-dining restaurant that is scheduled to open at the beginning of next year under the guidance of the ambitious chef Rasmus Olander, we are looking for an ambitious sous chef (m/f).

Are you an experienced cook who is able to excite guests on a culinary level? Do you have an affinity with Northern European cuisine and the ambition to score the highest points? Then we are looking for you! Especially if you are an enthusiastic, flexible personality who loves a dynamic work environment.

Our new colleague:

- is dynamic, socially skilled, trendsetting, artistic, able to keep an overview;
- is higher/classically educated and knows how to dose modern techniques in a functional way;
- has extensive food & beverage knowledge, fitting to an ambitious contemporary fine-dining restaurant;
- has all standard qualifications/function requirements and experience in the higher segment;
- has an enterprising, cost-conscious attitude;
- speaks English;
- shares the ambition to start a unique, internationally high-profile concept;
- loves to contribute to an exceptional experience for our guests.

Within the growing concept of Kazerne, Home of Design, you and chef Rasmus Olander are responsible for the entire food department of the yet to be opened fine-dining restaurant. Together you'll teach the team the intricacies of the trade and meet the highest standards. You work closely with the maître and his or her team and the F&B manager. Within the management team you think along about the operational and strategic planning.

Culinary skills, a hospitable attitude, open mind, flexibility and at least three years of relevant experience are a must. People with a personal interest in culture and design have an advantage.

Naturally, we offer a suitable salary, excellent conditions and career opportunities for this full-time top job.

Interested?

Do you feel like joining our enthusiastic team? Please send an e-mail with your motivation and CV including a photo to jobs@kazerne.com before 30 November. We are looking forward to meeting you!

WWW.KAZERNE.COM