

**M|O|E|R**

## **Job Profile:**

### **(Demi-) Chef de Partie @ Restaurant MOER**

Job Title : (Demi-) Chef de Partie

Manager : Head Chef

## **Features and characteristics of the job**

### **An organic food lover, awesomeness, people and planet (sometimes profit) person**

Restaurant MOER belongs, kind of, to Conscious Hotels, because the founders of Conscious Hotels also are the instigators of MOER. Conscious Hotels are beautiful eco-design hotels in Amsterdam. The next year we will grow another hotel. Besides the existing Conscious Hotel Vondelpark and Conscious Hotel Museum Square, our 3rd hotel The Tire Station, opened end of 2016 in Amsterdam; the 4th hotel will open in 2018 on Westergasfabriek grounds.

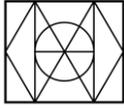
And within this new hotel, new F&B outlets have taking shape: Restaurant MOER and coffee- and Eco- pastry bar Sticky Fingers.

As a Demi-chef de partie, you love organic local ingredients. No frequent flyer figs. No air mile apples. Food grown with love bought straight from a man called Han. Not an industrial chemist called Clemens synthesizing delivered-by-drone strawberries out of monosodiumwhoknowswhatgoesintoit. You don't touch that...

You like to do your thing in public. Confident you can satisfy up to 100 guests for lunch and every night. Because we're not looking for some shy spoon juggler here. Oh, no. We're looking for performers. In our kitchen, you're loving the real veg. High fiber, low fat, great taste. We're not talking industrial supermarket veg, here - same size, same colour, same same same. Nope, you love veg just the way it comes. Beetroot with a big booty? Shake that ass our way, baby. You still love your meat (organic). You still get frisky for fish (sustainable). You're just talking a hint of moderation so that guilty pleasure.

As we strive to have a full restaurant every day of the week you need to be able to cope with the stress and pressure; but that's part of what makes this job fun, right? Of course being ready for service means a great M.E.P. and the kitchen needs to be properly cleaned and stocked, so that is your job too. You make sure the kitchen area is tidy, so you and your colleagues don't trip over anything hazardous. We don't want them to get hurt.

Opening a restaurant is like giving birth, except instead of just popping out a baby, you're dealing with new menus and new employees and new equipment and permits and inspections and a million other things normal people never even think about. You are not someone content with doing the same thing day after day, you thrive when things get hectic. Fire up the grill!



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## **So, what are these places we love you to apply for?**

### **Restaurant MOER**

Restaurant MOER is rugged, social and honest and when you step inside, the restaurant feels instantly relaxed and like coming home. It is a place where the nostalgia of the old function (a tire station) is subtly present. It is a place to come together casually, enjoy responsible food and where dining is a joint activity.

Dishes at MOER aren't just incredibly tasteful and organic, but also good-looking. Surprising elements sometimes come from our own garden; it doesn't get more local than that. Restaurant MOER has an open kitchen so guests can peek in and see what our chefs are cooking, and online you can follow what drives us.

### **But we also serve Breakfast, of course!**

We like our guest to start the day with our delicious 100% organic breakfast. The perfect antidote to stodgy, traditional 'who still eats that?' hotel food.

Oatmeal isn't very glamorous. If it was in a boyband, it would be at the back (behind croissants and the fruit) with a slightly uncool hairstyle and nobody would know its name. But lucky for us the music career didn't work out for oatmeal and it's remained the great breakfast it was destined to be slowly releasing energy throughout the day. Yay, oatmeal!

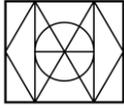
### **And maybe the occasional event...**

Did you visit our Beer Fest last January during the Amsterdam Hotel night? Then you know how epic our events can be. Wouldn't you love to be part of that? With so many different options to show your cooking skills... we do not understand what you are waiting for, come join us!

## **Personal qualities (competences and skills)**

- Based in the Netherlands, preferably Amsterdam and fluent in Dutch and English.
- Hospitality DNA, genuine, so no genetic modifications pls
- Extravert (outgoing personality) Not afraid to talk, able to connect. Not on market guy volume though
- Wants to save the planet, but no sustainability door bitch
- As all our F&B items are organic, you should have a lot of affinity with organic and sustainable trends.
- Egoist, not, team player of course
- Is not suffering from a lack of knowledge (Google provides half the answers ;-)
- Flexible (not necessarily in a gymnast way)

## **Job requirements**



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- You have some (significant) experience in (international) hotels or restaurants.
- You have a hospitality mind-set, the very meaning of the word.
- At least some higher education (you can read and think for yourself)
- You can cook an egg – in oh so many ways
- You love vegetables and organic food – or want to learn about them
- Have knowledge of HACCP
- Fun!

### **Application procedure**

We would love to hear why you aspire this position, so please make sure that you attach a motivation letter with your resume!

### **Salary scale and rewards**

At Conscious Hotels and Restaurant MOER there is a very positive and open (work) atmosphere. We offer a very well established set of primary and secondary working conditions. The (demi-) Chefs will be classified according to Referentiefuncties Horeca between scale 5 and 6.

Being part of Conscious Hotels, we also have other rewards; after about 1 to 2 months you will receive an invitation to spend a night in one of our hotels, including breakfast. Together with the love of your life! ... or your mother, we don't judge. Also, you can let your friends and family stay with us, with our Friends & Family rates.

Some lunch items and Conscious Shop items are available with staff discount and you can join the gym next door, David Lloyd, with reduced rates. Eat Healthy, Stay Healthy and Work Healthy.

Oh, and we also have the best staff parties, Christmas drinks and dinners and other team events.

Got excited and need a new challenge? Do you have experience in a similar function? ... Then what are you waiting for! Apply now!

Connect with our HR lady Conny Conscious on LinkedIn and complete your application by sending your resume and motivation letter to [careers@conscioushotels.com](mailto:careers@conscioushotels.com).

*Please add, when mailing us, in the subject line - 'I am MOER'.*