

# ARE YOU OUR NEW HEAD CHEF?

HOTEL THE SLAAK ROTTERDAM



## HEAD CHEF - HOTEL THE SLAAK ROTTERDAM

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Hotel The Slaak Rotterdam has redefined boutique hospitality with personal service and quirky design, open spaces, facilities, and luxury. Located near the city centre and the popular district of Kralingen, the hotel offers spacious design rooms, intimate meeting rooms and a culinary experience in Restaurant & Bar Didot34. Hotel The Slaak Rotterdam has redefined boutique hospitality with personal service and quirky design, open spaces, facilities, and luxury. Located near the city centre and the popular district of Kralingen, the hotel offers spacious design rooms, intimate meeting rooms and a culinary experience in Restaurant & Bar Didot34.

# WHAT WE ARE LOOKING FOR

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We are looking for a head chef with a clear vision on restaurant and kitchen management. Beside being creative and passionate about creating fresh, high quality and local products you are also a strong leader, team player, accurate and focused on costings and HACCP.

Additionally to lunch & diner in Didot34 our kitchen brigade also prepares The Slaak breakfast for our hotel guests, lunch & diners of conference guests and room service. Also, there will be a new focus on the bar where we like to serve various small bites.

We offer you freedom to create a restaurant that feels like your own but we like you to cook responsible, with a healthy taste from your creative perspective and preferably according to the principle of "less is more". These values reflect who we are and what we stand for. Bar & Restaurant Didot34 is a place where we welcome our hotel guests but also guests from our direct neighbourhood and Rotterdam area.

The Slaak Rotterdam is a dynamic place where you feel welcome and yourself. We work with passion and commitment and help each other where necessary. A home away from home, not only for our guests, but also for our team members.



# WHAT WE ARE LOOKING FOR

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In this operational position you will work closely together with the F&B Operations Manager and Front Desk Manager and report to the General Manager. Next to the operational tasks in the kitchen you will also take part in HR related and administrative tasks, such as performing assessments, performance, absenteeism, leaves, scheduling, setting up order lists and recipes as well as budgeting.

Do you have a colleague you like to take along in your new team, let us know, we are happy to talk. We are always looking for highly motivated colleagues with a meaningful personality and a "hands-on" mentality!



# WHAT WE OFFER

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Competitive salary

Freedom to create your own ideas

Great kitchen team to work with

Travel allowance

Free parking

Laptop & telephone

25 holidays

Pension accrual

Personal development budget

Access to our hotel gym Studio34

Discount in more than 8000 Marriott International Hotels

Discount in all hotels of the Odyssey Hotel Group

Being part of a fast growing company



## The Slaak Rotterdam

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The Slaak Rotterdam is situated in a monumental building and has an extensive history of being a place where the public meet. As part of our newspaper pressroom history, we love creating stories with our guests and associates. We don't give our team members a number, but a face and a voice that is heard. A culture with a unique character which reflects perfectly the brand of Tribute Portfolio by Marriott International and the scale up hotel company Odyssey Hotel Group

INTERESTED

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**CONTACT US ABOUT THIS ROLE**

