

Full-time Chef (m/f)

Hotel Damier, a 4-star hotel on the Grote Markt in Kortrijk, with international appeal.

We are looking for a talented chef with experience in the brasserie kitchen. Someone who can bring a classic kitchen in a contemporary way and who cooks with high-quality products. You and the team are responsible for 'Restaurant' and 'Brasserie Damier' and our banquet rooms.

The chef is responsible for the (pre) preparation of the dishes the kitchen brigade and keeps an overview of the organization of the kitchen. The chef may appoint his sous chef himself. Prepare menus - place orders - monitor the kitchen budget - make inventory.

Hotel Damier offers you:

By agreement a contract as a self-employed person or a labor contract with attractive remuneration: eco vouchers, meal vouchers. Other conditions in mutual agreement.

Days off: Sunday and a second day to be agreed, the restaurant is closed during the Christmas holidays, 3 weeks into the summer holiday.

Fast hiring.

Mail your CV to gm@hoteldamier.be for the attention of Catherine Debal

www.hoteldamier.be