

Renaissance Amsterdam Hotel – Chef de Cuisine - Banqueting

DISCOVER THIS WAY

As a **Chef de Cuisine – Main Kitchen & Banqueting**, you are at the heart of the hotel's culinary operation. You are responsible for the Main Kitchen, overseeing central food preparation that supports our outlets, as well as the planning and execution of banqueting, meetings and events.

From preparing stocks, sauces and mise en place for our outlets to delivering dinner for a large event, you make sure the kitchen is organised, prepared and ready to deliver. Working closely with the Executive Chef and wider Food & Beverage team, you will lead the Main Kitchen team and ensure quality and consistency remain high, whatever the volume.

Your responsibilities will include:

- Run the day-to-day operation of the Main Kitchen, making sure preparation, production and service are well organised and delivered to a consistently high standard.
- Oversee central preparation for the hotel's culinary outlets, including stocks, sauces, butchery and other mise en place, making sure teams have what they need for service.
- Lead the kitchen operation for banquets, meetings and events.
- Plan ahead for large events and busy periods, coordinating preparation, production volumes, timing and staffing based on expected business.
- Work closely with Event Operations and Food & Beverage teams before and during events to make sure changes, timings and special requests are communicated clearly.
- Lead by example, coach and develop the kitchen team, creating a positive and high-performing environment where people are encouraged to learn, grow and take ownership.
- Develop and evolve menus together with the Executive Chef.
- Organise kitchen workflows, preparation and staffing to ensure smooth and efficient service across multiple outlets.
- Monitor food costs, ordering, stock levels and waste, identifying opportunities to improve efficiency and support the commercial performance of the outlets.
- Maintain the highest standards of HACCP, food safety and hygiene, ensuring full compliance with legislation and company procedures.
- Monitor guest feedback and food quality, using insights to continuously improve dishes, menus and the overall dining experience.

- Build good relationships with suppliers and make sure we are working with ingredients that meet our expectations for both quality and cost.
- Work closely with the Executive Chef on wider culinary initiatives, special events and projects across the hotel when required.

What makes you the perfect candidate?

You are an experienced culinary leader who knows how to keep a complex kitchen operation running smoothly. You care about quality, but you also know that organisation, timing and consistency are what make operations work.

Additionally, you:

- Have experience in a culinary leadership role, preferably within a hotel.
- Have strong experience with banqueting and large-scale food production.
- Know how to manage a busy kitchen operation while keeping quality, consistency and presentation at a high level.
- Possess excellent knowledge of HACCP, food safety regulations and modern kitchen systems.
- Are organised and comfortable balancing different priorities and busy service periods.
- Work well with both kitchen and front-of-house teams and understand how important that relationship is to the overall guest experience.
- Can communicate fluently in English.
- Are legally eligible to work in the Netherlands.

What do you receive in return?

Located just moments from Amsterdam Central Station, the Renaissance Amsterdam Hotel is a place where people, stories and cultures come together and where you are invited to bring your own. We offer:

- An inspiring and professional environment that nurtures creativity and personal development.
- Travel allowance up to € 200 to make your daily commute easier.
- Bonus for employee referral, more friends = more bonuses!
- Personal coaching to support you in your day-to-day job and lots of development and training opportunities.
- Clear and exciting career paths within our expanding hotel, providing opportunities to advance and make your mark.
- Special Associate Rate discount available for Marriott and Archer products worldwide.
- A TakeCare program: a comprehensive Marriott wellness initiative designed to support the physical, mental and emotional well-being of our ambassadors.
- As part of our culture we celebrate recognition and organize many social activities, such as our Associates Appreciation Week, yearly Staff Party and Team outings.

Curious to join a team where sustainability and hospitality go hand-in-hand? Apply now and be part of something special. We are proud to be recognised as Europe's Leading Sustainable City Hotel 2025, and we are committed to continuous improvement: environmentally, socially and culturally.

The Renaissance Amsterdam Hotel is an equal opportunity employer, and we welcome all applicants who want to grow with us.

<https://www.marriott.com/en-us/hotels/amsrd-renaissance-amsterdam-hotel/overview/>