

Renaissance Amsterdam Hotel – Chef de Cuisine

DISCOVER THIS WAY

As a **Chef de Cuisine**, you are responsible for leading the culinary operation across Janine Restaurant & Bakery, Koepelcafé and Specht Bar & Lounge. You will bring each concept to life through exceptional food, consistent quality and strong operational leadership, while ensuring each outlet maintains its own identity.

Working closely with the Executive Chef and Food & Beverage team, you will lead and develop the kitchen team, drive culinary standards and continuously look for opportunities to strengthen our offering and guest experience.

Your responsibilities will include:

- Lead the daily kitchen operations across **Janine Restaurant & Bakery, Koepelcafé and Specht Bar & Lounge**, ensuring exceptional food quality, consistency and presentation.
- Take ownership of culinary standards across the three outlets, ensuring each concept and menu is delivered consistently while maintaining its individual identity.
- Develop and evolve menus together with the Executive Chef, introducing seasonal dishes, new ideas and creative concepts that respond to guest preferences and business needs.
- 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.
- 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.
- Work closely with the Food & Beverage team to ensure strong collaboration between kitchen and front of house and a seamless experience for our guests.
- 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 chef who enjoys being both a leader and part of the operation. You care about great food, know how to run a busy kitchen and understand what it takes to keep quality consistent across different outlets.

Additionally, you:

- Have experience in a culinary leadership role, preferably within a hotel, high-volume restaurant or multi-outlet environment.
- 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 outlets, 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/>