

Renaissance Amsterdam Hotel – Chef de Partie - Janine

DISCOVER THIS WAY

Do you have a passion for food and do you love to create unique and personalized guest experiences?

At our lifestyle hotel creativity and individuality are always on the menu.

Join a team where we thrive together, constantly evolve and elevate every guest experience.

What are my responsibilities?

As Chef de Partie, you are part of the kitchen team at Janine, working side by side to bring each service to life. You prepare ingredients with care, from portioning to plating, and cook dishes that are consistent, thoughtful and full of flavour.

You follow recipes and standards, but also understand the flow of the kitchen, keeping your section organised, your timing sharp and your communication clear. You make sure everything leaving the pass looks right, tastes right and feels right.

Behind the scenes, you stay on top of hygiene, safety and temperature checks, keeping the kitchen running smoothly and responsibly.

Most importantly, you contribute to creating experiences that guests remember, not just for the food, but for how it made them feel.

What are my responsibilities?

As a **Chef de Partie** at Janine Restaurant you will:

- Lead daily kitchen operations of your section in the kitchen.
- Ensure consistent food quality while maintaining hygiene and safety standards.
- Help creating inspirational guest experiences that are memorable and worth sharing.

What makes you the perfect fit?

We are looking for a Chef de Partie with a love for food and who brings personal style to every experience. You are always looking to explore the places one would not find in a travel guide. You are eager to learn and you perform best in a team. If this sounds like you, you are in the right place at the Renaissance Amsterdam Hotel.

To be eligible for this position you...

- Can communicate in English.
- Have previous hotel, restaurant and/or kitchen experience, as a Demi Chef de Partie or Chef de Partie.
- Are flexible in working different days.
- Are familiar with HACCP and hygiene regulations.

- Eligible to work in the Netherlands.

We are not just looking for anyone, we are looking for you!

Here is what you can look forward to:

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 to make your daily commute easier.
- € 25 gross for every written positive guest mention.
- Bonus for employee referral, more friends = more bonuses!
- 50% discount in hotel Beverage & Food outlets.
- Special Associate Rate discount available for stays in Marriott and Archer hotels worldwide.
- A uniform which will be dry-cleaned by the hotel.
- 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.
- 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.

Want to know more about our kitchen and food?

Check out our [Janine Bakery & Restaurant](#)

*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/>