

Renaissance Amsterdam Hotel – Sous Chef - CIMA Rooftop Bar

DISCOVER THIS WAY

As **Sous Chef at CIMA Rooftop Bar**, you are right in the heart of one of the hotel's most vibrant concepts. High above Amsterdam, CIMA brings together bold, Mexican-inspired flavours, great drinks and a lively rooftop atmosphere.

Working closely with the Executive Chef for the hotel and the wider culinary team, you will help run the day-to-day kitchen operation at CIMA. You will be hands-on during service, support and guide the team and make sure every dish leaving the kitchen matches the energy and quality of the rooftop.

What are your responsibilities?

Your responsibilities will include:

- Support the daily kitchen operation at **CIMA Rooftop Bar**, ensuring smooth preparation and service throughout the day.
- Lead by example during service, keeping the kitchen organised, focused and ready for busy rooftop evenings.
- Support the Executive Chef with menu development, seasonal changes and new ideas that fit CIMA's bold, Mexican-inspired identity.
- Guide, coach and support the kitchen team, helping create a positive environment where people work well together and enjoy what they do.
- Organise mise en place, preparation and kitchen workflows to make sure the team is ready for service.
- Keep an eye on stock levels, ordering, food costs and waste, and help identify practical ways to work smarter and more efficiently.
- Maintain high standards of HACCP, food safety, cleanliness and hygiene at all times.
- Work closely with the CIMA front-of-house and bar teams to keep communication strong and service running smoothly.
- Respond to guest feedback and work with the team to continuously improve the food and overall CIMA experience.
- Support special events, rooftop activations, guest shifts and other culinary projects when needed.

What makes you the perfect candidate?

You are a hands-on chef who enjoys the pace and buzz of a busy kitchen. You care about good food and consistency, but you also understand that a great rooftop experience is about the full picture: food, drinks, atmosphere and a team that works well together.

Additionally, you:

- Have experience as a Sous Chef or Junior Sous Chef or in another supervisory kitchen role.
- Are comfortable working in a fast-paced restaurant or bar environment.
- Have a genuine interest in bold flavours and Mexican or Latin American-inspired cuisine.
- Enjoy being hands-on and working alongside your team during busy services.
- Know how to keep a kitchen organised while maintaining quality and consistency.
- Have good knowledge of HACCP and food safety standards.
- Work well with both kitchen and front-of-house teams.
- Bring positive energy, flexibility and a practical approach to your work.
- 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.
- Salary according to Horeca CLA salary scale VII.
- 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.
- Plenty of moments to celebrate together, including Associates Appreciation Week, our yearly Staff Party and team outings.

Curious to bring your culinary skills to one of Amsterdam's most exciting rooftops? **Apply now and join the team at CIMA.**

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/>