



CHEF – BIERFABRIEK AMSTERDAM

Bierfabriek is a unique combination of brewery, restaurant and café, started in 2011 in the heart of Amsterdam. In 2014 the second branch opened in Delft and in early 2017 we also opened our doors in Almere. The specialty of the simple but carefully composed menu is the slow cooked French farm chicken. Our menu further contains a selection of beautiful, stick-to-ribs indulging dishes and a weekly chefs special. On an average we serve up 1.500 couverts per week. In the middle of our restaurant we brew our exclusive beers that you can also tap yourself as a guest. In addition, there are peanuts on every table of the house, the peels of which you can throw on the ground.

Our Chef...

Is end responsible for the preparation of all dishes, leads a full kitchen brigade and is of great influence for the culinary level of the Bierfabriek concept. Our menu is based on biological and socially responsible ingredients. We serve our dishes with honest ingredients and for a honest price. The emphasis of the position is on the coordination of the kitchen process, to maximize it's efficiency and effectiveness. Our Chef guards the assortment, presentation and preparation of all dishes as described in the concept at all times.

So what is this position really about:

- Preparation of everything that leaves the kitchen:
 - o Responsible to protect the level of execution,
 - o Guard the culinary concept,
 - o Maintain the set recipes, preparation and presentation,
 - o Lead the kitchen team
 - o Ensure smooth operation
- Optimisation of the menu and all working processes
- Staff management
- Inventory control and purchasing
- Equipment and kitchen control

What do we expect from you?

- Provable knowledge of all cooking techniques
- Knowledge of purchasing produce and fresh ingredients.
- Always aiming for quality
- Accurate with an eye for detail
- Immune to stress

Are we looking for you? Send your resume and motivation to andrea@bierfabriek.com.

