EURES – Vacancy form

-

Employer

Name

Address

Logement /Restaurant "Overzee"

Rixt van Doniastraat 18, 9163 GR Nes (Island of Ameland)

Telephone number (NB! area code)

Contact person

E-mail

Website

For staffing agencies: name of your client company

For staffing agencies: who is paying the worker(s)?

contact via EA

https://www.overzee.nl

<u>Description of the</u> <u>employer</u>	Our beautiful accommodation and restaurant Overzee is located in the heart of the historic town of Nes, on the beautiful Wadden island of Ameland. (northern part of the Netherlands)This is the place to enjoy the free island life. We have ten charming suites and a super cozy restaurant with a large sun terrace in front of the door.
Job title	Sous Chef
National number	WBS420624
Number of posts	2
Job description	Are you a passionate culinary professional with a love for culinary creations and a fondness for the island vibe? Then, we are looking for you! Bistro Oversea, located in the picturesque Nes on Ameland, is seeking an enthusiastic and Sous Chef to strengthen our talented culinary team.
	As a Sous Chef, you will play a crucial role in the kitchen's day-to-day operations. Your responsibilities will include:
	- Assisting the Head Chef in menu planning and execution.
	- Overseeing the preparation and presentation of dishes.
	- Supervising and training kitchen staff.
	- Ensuring food quality and safety standards are consistently met.

	- Collaborating with the culinary team to create innovative and exciting dishes.
	Who are we?
	Bistro Oversea is known for its unique blend of flavors and warm, welcoming atmosphere. Our kitchen is inspired by local ingredients and French influences. With a breathtaking view of the sea, we offer our guests an unforgettable culinary experience.
	What will you do?
	As an Sous Chef working at Bistro Oversea, you will be responsible for
	preparing high-quality dishes with an eye for detail and presentation.
	Additionally, you will work closely with our team to keep the kitchen
	running smoothly.
Skills requirements: Education, work	**Requirements:**
experience, language, certificates etc.	- Proven experience as a Sous Chef or in a similar role.
	- Culinary degree or equivalent experience.
	- Strong leadership and communication skills.
	- Ability to work in a fast-paced environment.
	- Creativity and a passion for culinary excellence.
	License/certificate:
	- HACCP certificate (Preferred)
	- Social Hygiene (Preferred)
Type of work contract: permanent or temporary, if temp. indicate the length of the contract.	Temporary: 6 month
Starting date (and, if necessary, ending date)	A.s.a.p.
Working hours	38
Place of work	Nes, Ameland
Salary	Conform Collective Labour Agreement: between €2186-2496, gross (Salary depents on experience)
Other information (accomodation	Housing is available; costs € 300,- per month.
	(We have got a studio, bathroom you will share with 3 others, the housing is including wifi, gas, electricty, water and bedding)

support, relocation package, bonuses...)

Application

Last date of application

How to apply?

Contact person/ telephone number

E-mail

Other information

31-03-2024

CV and motivationletter: els.hollander@uwv.nl

Els Hollander

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