

Our company

Maris Piper B.V.
Frans Halsstraat 76
1017 VN Amsterdam

Are you ready for a new challenge in a dynamic environment, where you work with products of the highest quality to prepare the tastiest dishes? Maris Piper is looking for an experienced and ambitious souschef (m/f)!

Maris Piper is thé culinary brasserie in De Pijp, one of the most vibrant neighbourhoods in Amsterdam. With quotations in the Lekker500 and Gault & Millau (14.5) we are a high-quality brasserie that puts hospitality and ambiance first. Our restaurant is open from noon and offers lunch and dinner in cosy cabins, romantic tables for two and a warm fireplace.

Maris Piper is a subsidiary of The BREDA Group. The BREDA Group is the company behind Restaurant BREDA, Klein BREDA, Maris Piper, The Noodleshop, Pita and our latest restaurant PAINDEMIE. All these companies are under guidance of Freek van Noortwijk, Guillaume de Beer, Johanneke van Iwaarden and Vagarsh Mogatseljan.

Job description

- The sous chef distinguishes itself on the basis of exclusivity and high standard culinary dishes.
- Leadership on the kitchen floor in your partie and by absence of the chef for the entire kitchen.
- You guide the staff professionally and take care of the preparation and presentation of dishes according to plan, fixed instructions and working methods that have been determined by him/her.
- You are the discussion partner of the chef, with developments in the market, adjustments in recipes and menus, adaptations and calculations of dishes. In addition, you take care of the daily orders at various suppliers.
- The kitchen prepares lunch and dinner. You need to be flexible in working hours.

Job requirements

- Demonstrable knowledge of cooking techniques;
- Knowledge of products / ingredients and (the composition of) the menu;
- Is willing to tackle everything;
- Is not satisfied with an average performance;
- Only stops when the work is finished;
- Takes responsibility for own work.

We offer our employees:

- A 4-day workweek;
- a unique experience in a dynamic work environment;
- a good salary (tailored to position and work experience);
- meals on duty;
- 25% staff discount in all restaurants within The BREDA Group;
- an annual 9-week wine course worth €530;
- discount on your health insurance.

Contact us

If you are looking to be part of the team and want to work in a fast paced and vibrant restaurant environment, we would love to hear from you! Shoot us an email at jobs@bredagroup-amsterdam.com, call/WhatsApp +31(0)6 2067 9136 or swing by one of the restaurants.