BAVET®

BAVET – Chef Spaghetti

Job description

Have you always dreamed of becoming a Chef Spaghetti? Are you an enthusiastic team player with an abundance of passion for hygiene, quality and food safety? Then we have the perfect opportunity for you!

Within BAVET, a great customer experience is key. As a Kitchen Assistant, you will be partly responsible for our delicious spaghetti bowls. Together with the Kitchen Manager you will conjure up the perfect spaghetti on the table in no time and you will be responsible for the daily maintenance of the kitchen.

Responsibilities:

- You are responsible for preparing ***awesome spaghetti bowls***
- You have full control over recipes and can deliver consistent quality every service!
- Together with your management team, you ensure the smooth flow of deliveries and stock of the restaurant
- ***HACCP*** is your middle name, you ensure that all ***hygiene, health and safety*** rules are strictly adhered to at all times!
- You ensure that the kitchen and storage area are tidy at all times
- You pay due attention to creating a fun yet productive working atmosphere. Efficiency, ***quality*** and cleanliness are crucial in this story!
- You are a true ***waste warrior*** !

Job requirements:

- You are a ***team player!***
- You have previous hospitality ***experience***
- You are ***enthusiastic, dynamic and positive***
- Stress gives you butterflies and is anything but a problem for you, your ***organised & structured mindset*** allows you to keep everything on track

What's in it for you?

- A full-time contract (38h) with a variable schedule
- Growth opportunities in a young and dynamic company
- An attractive salary package (cat. III - V)
- And of course, being part of our amazing **BAVET family**, YAY!

https://www.bavet.eu/en