

M|O|E|R

Job Profile: Kitchen Steward

Job Title : Kitchen steward / Dishwasher
Manager : Sous Chef

Job Description

As a Steward at Restaurant MOER, you will be responsible for helping out our kitchen crew and service team to maintain an impeccably clean kitchen. You are responsible to ensure that the chefs have clean pots and pans and our service team have all their glasses, plates and other items to give our guests the best service. All in all: you know what needs to be done behind the scenes!

Description of the restaurant

Restaurant MOER is rugged, social and honest and when you step inside, the restaurant feels instantly relaxed and like coming home. It is a place where the nostalgia of the old function (a tire station) is subtly present. It is a place to come together casually, enjoy responsible food and where dining is a joint activity. Dishes at MOER aren't just incredibly tasteful and organic, but also good-looking. Surprising elements sometimes come from our own garden; it doesn't get more local than that. Restaurant MOER has an open kitchen so guests can peek in and see what our chefs are cooking, and online you can follow what drives us.

Job Requirements

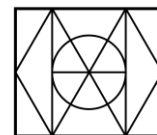
- You live preferably in or near Amsterdam
- You are pro-active and able to handle stress
- Flexible to work in weekends and evenings
- Bonus points if you have prior knowledge of HACCP
- Have fun; a very important part of the job 😊

Salary scale and rewards

This position will be classified according to the *Horeca CAO*, scale II.

At Conscious Hotels we also have other rewards. After your probation period you will receive an invitation to spend a night in one of our hotels, including a delicious (organic) breakfast. Together with the love of your life! ... or your mother, we don't judge. Also, you can let your friends and family stay with us, with our Friends & Family room rates. In addition, all our Conscious Shop items are available with staff discount.

In addition, you could make use of a gym membership at David Lloyd or Shape All-in, with sharply reduced rates. You are more than welcome to Restaurant MOER or Bar Kantoor for dinner, where you will also receive a sweet staff discount. *Eat Healthy, Stay Healthy and Work Healthy*. Oh, and we also have the best staff parties, Christmas drinks and dinners and other team events (for instance the monthly Conscious Borrel, a.k.a. Correl)! Sounds great, right?



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Application Procedure

Looking for a new challenge? What are you waiting for? Apply now!

Complete your application by sending us your resume to careers@conscioushotels.com, and link with our HR lady Conny Conscious on [LinkedIn](#). You can of course always get in touch with the People & Development Team by reaching out to +31 (0) 20 6711756.

Please add, when mailing us, in the subject line - 'I am MOER'.