

# JOIN OUR TEAM



## Chef de partie

In the exceptional setting of its magnificent lounges and its gorgeous Theater, Le Plaza offers a wide range of services such as the organization of congresses and conferences, gala dinners, cocktails, etc. ... for up to 600 people!

The kitchens of Hotel Le Plaza are managed by Chef Olivier Bontemps who, through his know-how, his attentive listening and his open-mindedness, manages to make each meal and each event a success.

### YOUR PROFILE

You are serious, organised, honest and courageous. In addition, we require the following skills

- knowledge of HACCP standards
- a degree in hospitality is an asset
- at least 1 year of experience

### YOUR FUNCTION

You will support and assist the Sous Chef Banquet by

- coordinating and supervising the work of the commis de cuisine
- Setting up, preparing and arranging the dishes
- preparing and sending out banquets
- clearing and ensuring the hygienic conservation of food items after the service
- keeping the kitchen clean and tidy and controlling stocks
- making suggestions for new preparations, dishes or presentations

### YOUR SCHEDULE

- your hours (38h/week) will be varied and mainly continuous

### YOUR STARTING DATE

- to be defined with you according to your availability

### THIS IS WHAT WE OFFER YOU

- a permanent contract
- an attractive salary package consisting of
  - 100% reimbursement of public transport costs
  - paid holidays
  - a 13th month
  - a pension plan
  - hospitalization insurance
  - meal vouchers and eco-vouchers,
- a friendly, family-oriented and pleasant working environment and conditions (staff party, incentives, etc.)
- the possibility to develop within the company through training and experience

If you would like to be part of a young and dynamic team, join us by contacting Corine

De Roy at this email address:

[corine.deroy@leplaza.be](mailto:corine.deroy@leplaza.be), and send her your

CV and cover letter without delay!