

Work in the Kitchen – Michelin Star Level

Are you looking for a challenging position in a young and ambitious team within a versatile kitchen with a Michelin star? Central Park offers you the opportunity to elevate your culinary career in a small, innovative company with international allure.

About Central Park

Central Park combines luxury and refinement with outstanding gastronomy. With 14 elegant rooms and suites and as a proud member of Relais & Châteaux, our restaurant was awarded a Michelin star in April 2023. Our kitchen is inspired by classic French traditions with a contemporary twist, using high-quality, locally-sourced ingredients.

In addition to à la carte dishes, we provide exclusive experiences for groups ranging from 8 to 80 guests, private dining, and special events such as weddings. Our beautiful terrace, overlooking the Vliet, offers a unique setting for our guests.

Kitchen Vacancies

We are looking for enthusiastic professionals for the following positions:

Chef de Partie (2 to 3 years experience in fine dining)

- **Work schedule:** 4-day workweek.
- **Salary range:** €2,450 to €2,750 gross per month (excluding tips and holiday pay).
- **Your role:** As Chef de Partie, you are responsible for independently preparing and executing dishes within your section. You ensure quality, work meticulously, and contribute to refining our culinary creations.

Sous-Chef (4 to 6 years experience in fine dining)

- **Work schedule:** 4-day workweek.
 - **Salary range:** €3,000 to €3,500 gross per month (excluding tips and holiday pay).
 - **Your role:** As Sous-Chef, you assist the Head Chef in managing the kitchen team and daily operations. You contribute to menu development, oversee planning, and uphold the high standards associated with a Michelin star.
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Who Are We Looking For?

We are looking for driven professionals who:

- Are passionate about à la carte cooking but also enjoy the variety of catering for larger groups.
 - Have an eye for detail and strive for perfection in every dish.
 - Are motivated to continuously improve themselves and the team.
 - Are eager to further develop their talents, whether in a specific section or through broader kitchen responsibilities.
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CENTRAL PARK

What Do We Offer?

- A dynamic workplace within a young and close-knit team.
 - Opportunities for personal development and growth.
 - The chance to work with the best products and techniques in a top-level restaurant.
 - Attractive employment conditions, including a 4-day workweek, tips, and access to external training.
 - Benefits through Relais & Châteaux and Alliance Gastronomique, such as special rates at other affiliated locations, external training opportunities, and collaborations.
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Interested?

Do you have the drive and passion to join our ambitious team? Contact us for a personal conversation where we can discuss your knowledge, experience, and ambitions. Together, we will determine how your role fits perfectly within our vision.

Contact:

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