

BAR · RESTAURANT

THYM

BY PARKZICHT

VACANCY AT THYM BY PARKZICHT

Breakfast and lunch chef

Cook properly, and still have your evenings at home.

Thym is the bar and bistro of Hotel Parkzicht, on the edge of the Stadswandelpark in Eindhoven. New York-style, with an Eindhoven touch. From early in the morning until late at night the place is full: a fresh croissant at the bar, a long lunch on the terrace, sole with a glass of Chablis. Lively, warm and welcoming, and that is exactly what makes cooking here good fun.

THE KITCHEN

You work in a brand new Rosval kitchen. Spacious, everything new and in order, so you can spend your time cooking instead of improvising. On an average day we do around 80 covers at lunch and 80 at dinner. You work for the chef, in a team that knows each other and looks out for each other.

WHAT YOU WILL BE DOING

You open the day at Thym. Fresh croissants, eggs the way the guest wants them, and then a lunch menu of classics we are proud of. By around four your day is done and the evening is yours. A rarity in hospitality, and here simply the roster.

You work with fresh, seasonal produce and have room to contribute your own ideas for the menu. Just finished your training? You are welcome too. We will teach you the trade at your own pace, with colleagues who take the time to bring you along.

HOURS	24, 32 or 38 hours per week
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WORKING DAYS	4 or 5 days, by arrangement
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SALARY	€2,600 to €3,200 gross at 38 hours, plus tips
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SHIFTS	Breakfast and lunch, no evenings
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ABOUT BEE HOSPITALITY

Thym is part of Bee Hospitality, the family business of Nicky and Derk, with Hotel Parkzicht, Thym, Pizzeria Hout and Casa Pepe in Eindhoven. Hotel Clara opens in 2027. In short: there is always a next step to take here.



WHAT WE OFFER YOU

- Straight shifts, so no split shifts
- Rosters published well in advance, with fixed days off by arrangement. You will not work every weekend
- Transparent time registration and healthy working hours
- 35% staff discount at every Bee Hospitality venue: Hotel Parkzicht, Thym, Pizzeria Hout, Casa Pepe and soon Hotel Clara
- A free dinner and overnight stay after your trial period, so you get to experience Thym as a guest
- Staff meals, pension contributions and free parking at the door
- Training and courses. If you want to keep learning, we will think along with you
- Room to grow within the whole group, including towards the opening of Hotel Clara
- Team outings and drinks we genuinely look forward to

WHAT YOU BRING

- Enjoyment of the craft and a positive attitude
- Experience in a professional kitchen, or a completed culinary training and the will to learn
- Independence: you can plan your own mise en place and keep the overview
- An eye for quality down to the detail, also when it gets busy
- Availability in the morning, including part of the weekends
- You live in or near Eindhoven

DOES THIS SOUND LIKE YOU?

Send your CV and a short motivation to Ruud Borst at ruud@hotelparkzicht.nl. We will get back to you within three days. Would you rather talk it through first? Send us an email and we will call you back.