

BAR · RESTAURANT

THYM

BY PARKZICHT

VACANCY AT THYM BY PARKZICHT

Chef de partie

Your section, your responsibility, your roster.

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

As chef de partie you run your own section and keep the overview. You prepare dishes from fresh produce, guard the quality and make sure, together with your colleagues, that every service runs the way it should. There is room for your own ideas and we would like to hear them.

Because the hotel is open seven days a week, we can build the roster around your life. Breakfast and lunch, lunch and evening, or a combination: we look at what suits you. Fixed days can be arranged, and you will not work every weekend.

HOURS	24, 32 or 38 hours per week
WORKING DAYS	4 or 5 days, by arrangement
SALARY	€2,600 to €3,200 gross at 38 hours, plus tips
SHIFTS	Breakfast, lunch or evening, by arrangement

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

- Demonstrable experience in a professional kitchen
- Independence: you run your section without anyone looking over your shoulder
- Calm and overview when it gets busy
- The ambition to develop further, towards junior sous chef if you want that
- Flexible availability during the week and at weekends, with fixed days by arrangement
- 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.