

BAR · RESTAURANT

THYM

BY PARKZICHT

VACANCY AT THYM BY PARKZICHT

Sous chef

Building the kitchen alongside the chef, the way you think it should be.

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 sous chef you stand next to the chef. You work the service and you are responsible for the daily running of the kitchen: purchasing and orders, HACCP, the roster and leading the kitchen team. You think along about the menu and the dishes we change with the seasons.

You guide the junior sous chef and the cooks, and you guard the standard we stand for. You get the freedom to organise things your way, with a chef and owners who are approachable and think along. Short lines, because this is a family business.

HOURS	38 hours per week
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WORKING DAYS	4 or 5 days, by arrangement
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SALARY	€2,800 to €3,300 gross at 38 hours, plus tips
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SHIFTS	Straight shifts, no split shifts
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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

- At least three years of experience in a comparable kitchen, part of it in a leading role
- Experience with purchasing, HACCP and leading a team, or the confidence that you will pick it up quickly
- Calm and overview, also on a full Saturday
- Your own view on quality and the will to pass it on to your team
- 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.