

## **THE DOMINICAN IS HIRING**

**Function:** Demi-Chef de Partie  
**Department:** Kitchen  
**Direct responsible:** Chef  
**Contract:** Full time

### **Objectives and tasks**

- To prepare mise en place meat / fish / vegetables
- To cook and dress dishes during the service in hot section
- To follow recipes
- To follow all sanitation process
- To assist with orders

### **Qualifications & requirements**

- More than a year experience in the same position or good experience as commis de cuisine
- Experience in hot section, cooking meat / fish / vegetables
- Good organizational skills
- Willing to learn
- Ability to work in a team
- Flexible in hours / days
- Customer satisfaction oriented
- Very good communication skills in English and/or French
- Excellent physical condition and stamina
- Knowledge of HACCP regulations

## **We are**

The Dominican is a 4\* deluxe design hotel, a destination for elegance in the historical centre of Brussels. The Dominican is the first member of Design Hotels™ in Belgium, distinguishing itself by offering a unique product and indulgent hospitality.

The hotel offers 150 rooms, 3 meeting salons, a gym with sauna & hammam, a restaurant, bar & terrace.

## **Hungry for more details**

You receive a competitive salary, a meal on duty, The Dominican Experience, a yearly complimentary stay @ Carlton Hotel Collection and staff rates @ Design Hotels.

Do you think we have a match?

Send your CV and motivation letter to [human.resources@thedominican.be](mailto:human.resources@thedominican.be)

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