



INDEPENDENT WORKING COOK  
FULL-TIME

Ristobar Cinecitta is located in the centre of Tilburg, the Netherlands. The Ristobar is the restaurant of the oldest cinema in the Netherlands, and has two vacancies for an independently working cook (m/f).

The kitchen team, led by chef Luuk Broos, likes to experiment, discover, move with the times and above all make delicious and honest (local and fair trade) dishes.

We are looking for an energetic full-time employee.

The main tasks and responsibilities are:

- Carrying out preparatory work
- Assess the ingredients to be used for freshness, quality, shelf life, etc.
- Checking and accounting for quantities consumed
- Independently prepare the dishes that are on the menu

We also find it important that an independent working cook:

- Has a sense for new developments in the field
- Sees a challenge in working with fresh (organic) products
- Has at least 5 years of experience
- Wants to learn the Dutch language

Ristobar Cinecitta offers:

- A workplace with open kitchen
- Creative freedom
- Timetable between 10am and 10pm
- Flexible working hours, 40 or 50 hours a week in consultation with the floor manager
- In accordance with the Collective Labor Agreement (CAO) you will receive 25 holiday days, 8% holiday allowance and a pension plan
- In accordance with the CAO you will receive € 2200 gross income, € 1800 net (40 hours)
- Good housing during your stay in the Netherlands
- Travel expenses to and from Spain

If you are looking for a special, inspiring workplace in the Netherlands, write a short motivation letter with CV to [info@cinecitta.nl](mailto:info@cinecitta.nl) addressed to Luuk Broos.