

# Chef de Partie — Indian & South Indian Cuisine

Het Huis van Athidhi Nieuwerkerk · Dorpstraat 56, Nieuwerkerk aan den IJssel

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| <b>Organisation</b>  | Het Huis van Athidhi Nieuwerkerk                                      |
| <b>Location</b>      | Dorpstraat 56, 2912 CB Nieuwerkerk aan den IJssel                     |
| <b>Department</b>    | Kitchen                                                               |
| <b>Reports to</b>    | Head Chef                                                             |
| <b>Contract type</b> | Bepaalde tijd (12 maanden) met uitzicht op vast                       |
| <b>Working hours</b> | 40 uur per week (Horeca CAO — fulltime)                               |
| <b>Salary scale</b>  | CAO Horeca schaal 4/5 — € 2,169 – € 2,500 bruto/mnd (o.b.v. ervaring) |
| <b>Holiday</b>       | 20 vakantiedagen + 8% vakantietoeslag                                 |
| <b>Start date</b>    | Oct 2026                                                              |
| <b>Languages</b>     | Engels, Hindi and Telugu                                              |

## ABOUT ATHIDHI

Het Huis van Athidhi Nieuwerkerk is an authentic Indian restaurant opening in June 2026 in Nieuwerkerk aan den IJssel. Rooted in the Sanskrit principle "Athidhi Devo Bhava" (the guest is God), Athidhi brings the warmth of genuine Indian hospitality to the Zuidplas region. Our concept spans evening fine dining, an affordable lunch service, weekend buffets, and event catering.

We are part of the established Athidhi restaurant group, which successfully operates four restaurants in Germany (Heidelberg, Wiesloch, Karlsruhe and Stuttgart). Our food is built on authentic regional Indian cooking with uncompromising quality.

## ROLE OVERVIEW

As Chef de Partie you will work closely with the Head Chef to deliver exceptional authentic Indian cuisine at every service. You will own one or more kitchen stations — typically the tandoor section and/or the South Indian section — and are expected to bring specialist knowledge of your cuisine area to the team. You are a strong, reliable cook with fine dining or high-quality hotel experience who takes pride in consistency, authenticity, and clean kitchen practice.

## KEY RESPONSIBILITIES

- Operate assigned kitchen station(s) — tandoor, South Indian, or main curry section — to the standards set by the Head Chef
- Prepare, cook, and present dishes authentically and to consistent quality standards throughout every service
- Execute mise-en-place thoroughly ahead of every service and maintain station hygiene throughout
- Work confidently with the full range of South Indian dishes including dosa, idli, sambar, chutneys, and north Indian dishes.
- Operate the tandoor oven safely and proficiently — including naan, tandoori chicken, seekh kebab, and marinated preparations

- Ensure all ingredients are stored, labelled, and rotated correctly per HACCP guidelines
- Assist the Head Chef with food ordering, stock takes, and waste management
- Communicate proactively with the Head Chef and other kitchen staff during service
- Maintain personal hygiene standards and ensure compliance with Dutch food safety regulations
- Support the pre-opening kitchen setup and participate in menu tasting sessions
- Step up to lead the kitchen when the Head Chef is absent

## REQUIRED QUALIFICATIONS & EXPERIENCE

- **Minimum 5 years of professional cooking experience in a quality kitchen**
- **Solid hands-on expertise in South Indian cuisine and tandoori cooking — demonstrated through previous roles, not only theoretical knowledge**
- **Prior experience in a 3-star hotel, fine dining restaurant, or equivalent high-volume quality environment**
- **Fluency in English, Hindi, and Telugu — all three are required for effective daily communication**
- Practical knowledge of HACCP principles and food safety standards; certificate preferred
- Ability to work cleanly and efficiently under pressure during busy service periods
- Good understanding of portion control, mise-en-place discipline, and kitchen organisation
- A team player who takes direction well and communicates clearly
- Culinary qualification (diploma or relevant certificate) is an advantage but not required if experience is strong

## WHAT WE OFFER

- Salary in line with CAO Horeca schaal 4/5: € 2,169 – € 2,500 bruto per maand depending on experience
- 8% vakantiegeld (holiday pay) per CAO Horeca
- 20 vakantiedagen per jaar
- 12-month fixed-term contract with a genuine prospect of permanent employment for the right candidate
- The opportunity to join as a founding team member — your voice in shaping the kitchen culture matters
- Working closely with an experienced Head Chef in a group that operates four successful restaurants in Germany
- A well-equipped kitchen designed specifically for authentic Indian cooking
- Housing support.

## WORKING CONDITIONS (CAO HORECA COMPLIANT)

This role falls under the Dutch CAO Horeca (Collectieve Arbeidsovereenkomst voor de Horeca). All applicable rights and obligations under the CAO apply, including:

- 40 working hours per week (fulltime); overtime per CAO regulations
- Proeftijd (probationary period): maximum 1 month for contracts up to 2 years
- Opzegtermijn (notice period): per CAO Horeca provisions
- Evening, weekend, and public holiday shifts are a standard part of this role
- Pension via the Bedrijfspensioenfonds Horeca & Catering (BPF H&C) — mandatory sector scheme

## APPLICATION

Send your CV and a short motivation letter (in English) to:

**Srilatha Kummari**

Het Huis van Athidhi Nieuwerkerk

E-mail: [info@hethuisvanathidhi.nl](mailto:info@hethuisvanathidhi.nl)

We review applications on a rolling basis and aim to respond within 10 working days.

Het Huis van Athidhi is an equal opportunities employer. We welcome applications from candidates of all backgrounds. Candidates with the right to work in the Netherlands (or EU) are preferred. Candidates from outside the EU are encouraged to apply — we will assess the appropriate immigration pathway case by case.