

Head Chef — Indian & South Indian Cuisine

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

Organization	Het Huis van Athidhi Nieuwerkerk
Location	Dorpstraat 56, 2912 CB Nieuwerkerk aan den IJssel
Department	Kitchen
Reports to	Managing Director - Srilatha Kummari
Contract type	Bepaalde tijd (12 maanden) met uitzicht op vast
Working hours	40 uur per week
Salary scale	CAO Horeca schaal 6/7 — € 2,800 – € 3,300 bruto/mnd (o.b.v. ervaring)
Holiday	20 vakantiedagen + 8% vakantietoeslag
Start date	July 2026
Languages	English, Hindi and Telugu

ABOUT US

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 culinary standards are built on authentic regional Indian cooking.

ROLE OVERVIEW

As Head Chef you will lead all kitchen operations for Athidhi Netherlands from day one. You are the creative and operational heart of the kitchen — responsible for producing authentic South Indian, North Indian, and tandoori cuisine to the consistently high standards our guests expect. You will also play a key role in setting up the kitchen, building SOPs, training future kitchen staff, and helping define Het Huis van Athidhi Netherlands menu identity.

KEY RESPONSIBILITIES

- Lead the full kitchen operation, including prep, service, and closing — ensuring consistent quality across all dishes
- Design, develop, and periodically refresh the menu in collaboration with the management team, with particular focus on South Indian, tandoori, and regional Indian specialties
- Maintain authentic recipes and preparation methods transferred from the Athidhi Germany culinary framework
- Manage food cost, portion control, and wastage to meet agreed financial targets
- Oversee purchasing, stock management to ensure freshness and quality of all ingredients
- Ensure full compliance with Dutch HACCP regulations, food safety standards, and hygiene protocols at all times

- Train, coach, and develop kitchen team members including junior chefs and kitchen assistants
- Manage the kitchen rota and coordinate staffing levels with management
- Operate and maintain all kitchen equipment; flag maintenance needs promptly
- Support the setup of the new kitchen prior to opening, including mise-en-place systems and workflow design
- Communicate effectively with front-of-house staff to ensure smooth service and guest satisfaction

REQUIRED QUALIFICATIONS & EXPERIENCE

- **Minimum 8 years of professional kitchen experience, of which at least 3 years in a senior or head chef role**
- **Demonstrable expertise in South Indian cuisine, North Indian cuisine, and tandoori cooking — this is non-negotiable**
- **Prior experience working in a 3-star (or equivalent) hotel or fine dining establishment**
- **Fluency in English, Hindi, and Telugu — all three languages are required for team communication and working with the management team**
- Valid HACCP / Voedselveiligheid certificate, or willingness to obtain one in the first 3 months
- Proven ability to manage food cost and kitchen budgets
- Culinary qualification (diploma or equivalent) from a recognised institution
- Experience training and mentoring junior kitchen staff
- Strong organisational skills and the ability to perform under pressure during busy service periods

WHAT WE OFFER

- Competitive salary in line with or above CAO Horeca schaal 6/7: € 2,800 – € 3,300 bruto per maand depending on experience
- 8% vakantiegeld (holiday pay) per CAO Horeca
- 20 vakantiedagen per jaar
- Initial 12-month fixed-term contract with a probation period of 1 month, with strong prospect of permanent employment
- The opportunity to be a member of a new restaurant with genuine growth potential
- Close collaboration with an experienced family restaurant group operating four locations in Germany
- A kitchen built for authentic Indian cooking — proper tandoor, spice infrastructure, and fresh-ingredient supply
- 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:

- 38 working hours per week (fulltime); overtime per CAO regulations
- Proeftijd (probationary period): maximum 1 month for contracts up to 2 years, 2 months for indefinite contracts
- Opzegtermijn (notice period): per CAO Horeca provisions
- Working in evenings, weekends, and on Dutch public holidays is part of this role
- Pension via the Bedrijfspensioenfonds Horeca & Catering (BPF H&C) — mandatory sector scheme

APPLICATION

To apply, send your CV, a brief motivation letter (in English), and — where available — references or portfolio from previous employers to:

Srilatha Kummari

Het Huis van Athidhi Nieuwerkerk

E-mail: info@hethuisvanathidhi.nl

Applications are reviewed on a rolling basis. We aim to respond to all applications 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.

