



## **JOB VACANCY**

# **KITCHEN HAND (M/F)**

### **DUTIES**

- Prepare food
- Prepare, arrange, and garnish dishes following the instructions of the person in charge (chef)
- Clean up
- Make sure food is stored in hygienic conditions
- Keep the kitchen orderly and clean
- Wash dishes

### **PROFILE**

Requirements:

- Degree in hospitality and/or at least 1 year's proven experience in a similar position
- Very good knowledge of French
- Can handle stress
- Flexible, available to work split shifts
- Good team spirit
- Dynamic, outgoing, open-minded
- Having the Activa.brussels card is a plus

### **OFFER**

- Full-time (38 hours/week) or part-time, 3-month contract with potential for permanent contract later
- Variable schedule: Monday to Friday (lunchtime from 10:00 a.m. to 3:00 p.m. and dinner from 6:00 p.m. to 11:00 p.m.)
- A warm and friendly working environment
- Competitive salary

Please send your CV and cover letter by email mentioning the job you're interested in and the restaurant you'd like to work at ([job@hectorchicken.com](mailto:job@hectorchicken.com))

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