



# HEAD CHEF

## AT HOTEL SANDERS

### ABOUT HOTEL SANDERS

Tucked behind the Royal Danish Theatre in the historic centre of Copenhagen, Hotel Sanders is a refined and intimate boutique hotel shaped by a passion for understated luxury, hospitality, and a sense of place. Part of Kølpin Hotels, Sanders blends the elegance of classic service with a relaxed, theatrical charm, creating experiences that are high-end yet low-key.

### OUR TEAM

The kitchen at Sanders is the heart of our culinary experience. Rooted in simplicity and driven by quality, our food philosophy brings together the clean flavours of Scandinavian cuisine and the soulful warmth of Mediterranean traditions. We value seasonality, sustainability, and a sense of balance—offering guests honest food, beautifully presented.

### ABOUT THE ROLE

We are looking for a passionate and experienced Head Chef to lead the culinary team at Sanders. You will be responsible for setting the direction of our food offering, managing all kitchen operations, and working closely with the F&B leadership to deliver thoughtful and elegant experiences. This is a role for a chef who thrives in a collaborative, guest-focused environment and is motivated by the opportunity to shape a distinctive culinary identity.

## RESPONSIBILITIES

### Kitchen leadership

- Lead daily kitchen operations and guide the team with clarity, consistency, and care
- Develop seasonal menus that reflect our values and resonate with our guests
- Ensure high standards of taste, quality, presentation, and hygiene at all times
- Work closely with suppliers to source ingredients responsibly and locally where possible
- Foster a creative, respectful, and development-focused kitchen culture

### Guest experience & interaction

- Participate in menu presentations, private dining experiences, and special events
- Collaborate with the service team to align food delivery with the Sanders guest experience

### Administration & Coordination

- Manage food cost, inventory, and kitchen purchasing in line with budget targets
- Ensure accurate documentation of recipes, prep lists, and hygiene routines
- Maintain clear communication with the Restaurant Manager, and hotel leadership

### Team & Development

- Train and mentor all the chefs, ensuring consistent standards and a sense of ownership
- Facilitate onboarding and skills development of new team members
- Promote a safe and supportive work environment aligned with company values

## PRACTICAL INFORMATION

- Full-time position based at Hotel Sanders, Copenhagen
- Working hours may include mornings, evenings, weekends, and holidays depending on business needs
- Salary based on qualifications and experience
- Benefits include pension scheme, health insurance, daily staff meals, uniform, and access to training and development opportunities

## FOR MORE INFORMATION

You are welcome to reach out to our **General Manager, Karolina** at [kl@hotelsanders.com](mailto:kl@hotelsanders.com). If you have an interest in this role, please send a brief application and your CV to [job@kolpinhotels.com](mailto:job@kolpinhotels.com) as soon as possible.

Please list **“Head Chef” + your full name** in the title of the e-mail.

Interviews will be held on an ongoing basis.

**We look forward to hearing from you.**

