WE ARE LOOKING FOR A NEW CHEF

IN SANDERS KITCHEN

Hotel Sanders is an informal boutique hotel, peacefully located in the historic part of Copenhagen where luxury is defined by presence and dialogue with the guest.

We are looking for **a new chef in a full-time position** to join our kitchen team. You don't need to have the longest CV. What matters to us is that you have either a professional chef education or good experience from a professional kitchen, and that you genuinely enjoy cooking and being part of a team.

Our food at Sanders is all about familiar classics done well - good ingredients, generous portions, seasonality and attention to detail without making things unnecessarily complicated.

You should:

- Be an educated chef or have solid professional kitchen experience
- Be comfortable communicating in English
- Be able to work independently and as part of a team
- Care about quality, consistency and cleanliness
- Bring a positive attitude and be willing to learn

In return, you'll join a small international team where there is room to learn, take responsibility and develop.

If you can see yourself in this position, **please send us your CV and a few words about yourself to to Head Chef Maria Alejandra Schmidt mas@hotelsanders.com**. Please include **"Chef + your name"** in the subject field of your email. We review applications continuously, so don't hesitate to apply today. Preferred start date: **As soon as possible.**

You can find more information about us at **www.hotelsanders.com.**
Follow us on: **instagram.com/hotelsanders** or **facebook.com/hotel sanders**

We look forward to welcoming you to our team!