



wagamama

be you. be a line chef

are you our new line chef?

a wagamama line chef is always looking to get involved. from prep to presentation, you work fast to wow our guests. wok, fry, teppan or ramen – you own your station + keep it clean. along with a practiced knowledge of the ingredients + flavours that make our food wonderful.

- ★ cooking fresh dishes for hundreds of guests every day
- ★ keeping every dish to wagamama standards
- ★ helping our all other chefs

a brilliant line chef knows every dish inside out. the ingredients + flavours that make our food wonderful and the exacting standards that match.

who doesn't dream big about coming to work, doing what they love + spending time with their friends? at wagamama, it's the relationships you make along the way that inspire you to grow. that's what we are all about.

- ★ an international, informal work environment with a very pleasant atmosphere and attention to work relations
- ★ receive extensive training to grow professionally and personally
- ★ working in an organisation in which experience is less important than your personality

how you make our team complete

- ★ you love the asian kitchen and you are able to prepare the most delicious dishes under pressure
- ★ you can work fast without losing sight of the details
- ★ you're energetic, friendly, have a good sense of humor and like to work in a team
- ★ you can speak english well
- ★ preferably you have knowledge of the haccp rules, but if not, we'll take this along in your training.

interested?

send an email to kim gras, hr manager, with your resume and a short motivation letter to jobs@wagamama.nl