



# Recruitment: Sous Chef

We are seeking a dynamic and experienced Sous Chef to join our culinary team. In this role, you will work across both our à la carte kitchen and the banquet kitchen, ensuring exceptional dining experiences for all our guests. This is a permanent, full-time position with a flexible start date as soon as possible. In this role, you will be responsible for preparing, cooking and presenting menu items mainly in cold and/or hot kitchen side. With both precision and creativity, you will be ensuring that all food served meets our high standards for quality, flavor and presentation.

## YOUR ROLE

You will oversee and be part of daily kitchen operations, including food preparation, plating and ensuring consistency in service. A key aspect of your role will be supporting and supervising kitchen staff while fostering a culture of teamwork, collaboration and excellence. You will contribute to inventory, reduce food waste and manage food costs to meet set goals. Additionally, maintaining a clean and organized kitchen that adheres to health, safety and sanitation standards will be an essential part of your responsibilities.

## WHAT WE EXPECT

We are looking for a talented and passionate culinary professional who thrives in a fast-paced environment and is dedicated to delivering exceptional guest experiences. The ideal candidate will have a strong understanding of restaurant kitchen operations, including à la carte and/or banquet functions, preferably within a hotel setting. Experience in menu development and food presentation is essential, along with excellent time management skills to ensure seamless execution of service.

To succeed in this role, you should have at least three years of culinary experience, including leadership responsibilities. You must be a team player who can perform effectively under pressure. Flexibility is crucial, as this role requires availability during evenings, weekends and holidays since our hotel operates year-round, 24/7. Fluency in English is required, while proficiency in Finnish is preferred. Additional language skills are





an advantage. A Finnish hygiene passport is also required. Please note that we are unable to assist with relocation or work permits. Therefore, you must already reside in Finland and hold a valid work permit.

## WHAT WE OFFER

Joining The Hotel Maria offers a great opportunity to be part of a pioneering hotel concept in the Nordics. You will work in an inspiring, international and diverse environment in a unique setting in Kruununhaka, Helsinki. The Hotel Maria provides staff benefits and partner benefits.

## APPLY

If you are ready to take the next step in your culinary career, please send your application to [marjo.muukkonen@hotelmaria.fi](mailto:marjo.muukkonen@hotelmaria.fi). We are accepting applicants until a suitable candidate has been found.

## ABOUT THE HOTEL MARIA

The Hotel Maria, situated in the prestigious Kruununhaka district of Helsinki, offers a distinctive choice for those who appreciate Nordic hospitality and refined luxury. Last year Hotel Maria was recognized by Forbes Travel Guide as the only hotel in Finland. As an employee at The Hotel Maria, you will have the unique opportunity to contribute to crafting an unparalleled luxury experience, setting new standards of excellence in the region.

With 117 exquisite rooms, including 38 luxurious suites, along with a restaurant, bars, a grand ballroom and an indulgent spa and wellness area, The Hotel Maria redefines luxury and sophistication, offering each guest an exceptional experience.

