



HEAD CHEF AT HOTEL SANDERS

Hotel Sanders is an informal 5-star hotel peacefully located in the historic heart of Copenhagen, just behind the Royal Theatre. At Sanders, our guests always take center stage because we believe that true luxury means being fully present and engaging with each guest on a personal level. Hotel Sanders has been awarded “Hotel of the Year” by Ahead Awards and recognized as the #1 City Hotel in the Nordics by Travel + Leisure World’s Best Awards for 2024. Our cocktail bar, TATA, was named “Best Bar in Copenhagen” in 2019 and our bartender awarded “Best Bartender in Denmark” in 2020 by the Nordic Bartender’s Choice Awards.

We are looking for a talented and passionate Head Chef to lead our culinary team at Hotel Sanders. You will be at the helm of our kitchen, working alongside a team of dedicated professionals to create memorable dining experiences. At Sanders, we pride ourselves on delivering high-end, authentic service with a personal touch, ensuring that each dish not only meets but exceeds guest expectations.

As Head Chef, you will be responsible for developing menus that reflect our commitment to quality and sustainability, managing kitchen operations, and maintaining the highest standards of food quality and presentation. You will lead by example, fostering a culture of creativity and excellence within the team. This is a full-time position.

Discover more about Hotel Sanders at www.hotelsanders.com Follow us on [instagram.com/hotelsanders](https://www.instagram.com/hotelsanders) or [facebook.com/hotelsanders](https://www.facebook.com/hotelsanders)

Please send your CV to job@hotelsanders.com as soon as possible if you want to be our new colleague.

We look forward to hearing from you.

