



AARHUS

# ROBERTA'S SOCIETY

## HEAD CHEF WANTED FOR CULTURAL VENUE AND HOSTEL IN AARHUS C

Full time position

### ABOUT ROBERTA'S SOCIETY

Located in the heart of Aarhus, Roberta's Society is a hostel and culture house built around community, creativity, and social experiences. Since opening on June 3rd, 2025, we have become a place where travellers, locals, and creatives come together to stay, eat, drink, work, and gather.

Our approach is high-end yet low-key. Warm, informal, and quality driven without being pretentious. Roberta's is as much about atmosphere and connection as it is about what's on the plate.

Roberta's Society is part of a larger hospitality group, providing professional backing, clear structures, and long-term ambition, while retaining the energy of a growing concept.

### THE CANTINA & OUR FOOD PHILOSOPHY

The Cantina is the social heart of Roberta's Society, bringing people together through breakfast, communal dinners, events, group dining, and daily service.

Our food philosophy is honest, generous, and approachable, inspired by internationally loved food and global flavours. We focus on seasonality, consistency, and value for money, delivering food that encourages sharing and supports the social energy of the house.

### WHY JOIN ROBERTA'S SOCIETY

This is a Head Chef role with real influence within a professionally backed hospitality group. You will work in an environment where standards, structure, and commercial awareness matter, while still having the freedom to develop and improve the food offering and kitchen culture.

You will collaborate closely with on site management and a wider corporate culinary structure, offering clear direction, professional support, and strategic involvement. Food is central to the guest experience at Roberta's Society, making this a visible role with long-term development opportunities for the right candidate.

### ABOUT THE ROLE

We are looking for a driven, hands on Head Chef to lead the Cantina kitchen at Roberta's Society. You will take ownership of the food offering, lead and develop the kitchen team, and ensure consistent, high quality delivery across daily service, events, and group dining.

Working closely with management, you will balance creativity with structure, quality with efficiency, and ambition with strong commercial awareness. This role suits an experienced chef who thrives in a fast paced environment and values clear frameworks within a growing hospitality business.

# RESPONSIBILITIES:



## Kitchen leadership

- Lead the daily kitchen operations of the Cantina with clear structure, consistency, and presence
- Work with the corporate culinary board to set direction and develop menus aligned with Roberta's Society's concept, values, and guest mix
- Ensure consistently high standards of food quality, presentation, food safety, and hygiene
- Collaborate with the Group F&B Manager on sourcing, prioritising seasonality, responsibility, and value
- Build a positive, inclusive, and performance-driven kitchen culture with clear expectations and ownership

## Guest experience & collaboration

- Deliver food experiences that support communal dining, group bookings, and special events
- Work closely with the Lobby Bar and Events teams to ensure smooth service flow and aligned guest experiences
- Support menu tastings, activations, and food-led events when required

## Administration & coordination

- Maintain strict control of food cost, purchasing, stock, and waste in line with agreed budgets and targets
- Ensure clear and consistent documentation of recipes, prep lists, allergens, and hygiene procedures
- Communicate effectively with management and leadership to align planning, operations, and performance

## Team & development

- Lead, train, and mentor the kitchen team to ensure consistency, accountability, and professional development
- Take ownership of onboarding and skills development for new team members
- Create a safe, respectful, and supportive working environment aligned with Roberta's Society's culture and values

## PRACTICAL INFORMATION

- Full-time position based at Roberta's Society, Aarhus
- Working hours include afternoons, evenings, weekends, and holidays depending on operations, events, and group bookings
- The Cantina is open for evening service Tuesday to Saturday between 16:00 and 21:00
- Approximately 90 percent of the role is hands on service
- Salary based on qualifications and experience
- Benefits include pension scheme, staff meals, and opportunities for training and professional development
- Fluent in both English and Danish
- Strong background working within a larger corporate or group hospitality structure

## HOW TO APPLY:

If this sounds interesting to you, please send your CV to [jc@robertassociety.com](mailto:jc@robertassociety.com) as soon as possible, with the subject line "**HEAD CHEF – [Your name]**".

Best of luck and thank you,

The Roberta's Team

