



The Hangout is powered by The Upside Down Amsterdam, which is the largest upside down social media experience worldwide. With more than 25 unique rooms and decors, they have created a mind-bending and colorful world in which every visitor can be creative by taking the funniest and craziest photos and videos. Everything fits in with the theme 'The New Dutch'. Since its opening in 2020, our growth has continued steadily and so we are looking for you. Will you be part of our growing team?

The Hangout: Amsterdam's immersive club is opening its doors this April already. A place where one can dive into games, karaoke, ball-pit adventures, sip on mind-bending cocktails, enjoy tasty bites, and ignite the ultimate hangout. Escape reality, dare your friends, and blow up your feed with extraordinary moments. Hard to imagine it all together? Think of a 550m² playground for adults, 4 karaoke rooms, darts, DJs & shuffleboards. All of this while having a great time and enjoying cocktails with your group. A place where all events come true!

Our friend Ramon Beuk created our menu, so as a food creator – you will be working closely with Ramon in the beginning, to make sure all creative ideas become reality. As a Food creator you are making sure that our guests can enjoy all the delicious bites, sharable food and fun snacks. Our food is more than a snack yet less than a dinner. It's simple, but high end. And it's for sure never boring!

As a food creator you ensure a good and fast final preparation of the food & you are responsible for a high product quality every time the food leaves the kitchen. You show commitment, curiosity and drive with the aim of always meeting the expectations of our guests!

What you can expect?

- You will be responsible for the (final) preparation and layout of dishes.
- You work according to fixed instructions regarding the processing of dishes and components (dish parts).
- The final presentation of our product is in your hands.
- You report to and consult with your supervisor regarding the quality of your work.
- Your position does not include managerial duties.

Who you are?

- You are passionate & creative in the kitchen
- You work following HACCP & hygiene code
- You have knowledge of products and ingredients
- You are willing to take on anything and are not satisfied with an average performance
- You don't stop until the work is done
- You take responsibility for your own work
- You remain calm under difficult circumstances or high work pressure

What we offer in return?

- Competitive salary based on your experience
- Flexible schedule on full time or part time basis (we are open during the day too, so you don't have to work nights only!)
- Being part of a new hospitality & events concept that Amsterdam has not seen yet!
- A lot of growth possibilities as we are already growing globally – there are no limits
- An unlimited access to The Upside Down Amsterdam
- A meal during your shift provided
- Drinks after work with your colleagues

Would you like to know more about it? We can't wait to tell you more and to show you around. Send an email to brigita@the-upsidedown.com with your CV!