# Chef for Brdr. Price in Tivoli

**Craftsmanship, classic techniques and uncompromising quality.**
Brdr. Price in Tivoli is looking for a skilled and dedicated part-time chef for the Winter season (13th of November to 3rd of January). We are seeking a culinary professional who is passionate about classic dishes, solid techniques and great flavour – and who thrive in a busy, wellorganised kitchen with high standards.
As part of NoHo Partners, you will join an iconic restaurant in the heart of Tivoli, where quality, professionalism and memorable guest experiences go hand in hand.

**About the Role**
As a chef at Brdr. Price, you become an important part of a larger kitchen team working closely together to deliver high quality – every day and at every service. You work within a defined kitchen concept developed in collaboration with Adam and James Price, and your primary responsibility is ensuring flavour, precision and consistency on your station.

**Your Responsibilities**
•Preparing dishes according to established recipes and quality standards
•Maintaining high professional standards, correct techniques and consistent execution
•Collaborating closely with the kitchen team to ensure an efficient service flow
•Contributing to a positive working environment built on respect and professionalism
•Following hygiene, safety and selfinspection procedures
•Keeping your station structured and organised before, during and after service
•Contributing positively to the team and the operational level of the restaurant

**Who Are You?**
•Trained chef or with strong experience from a busy professional kitchen
•Experience with smørrebrød and cold kitchen is an advantage
•Proud of your craft and confident in classic cooking techniques
•Structured, stable and detailoriented in your work
•Thrive in a fastpaced environment with teamwork and clear standards
•Positive, professional and a strong team player
•Motivated to work loyally within a defined concept and menu line

**We Offer**
•A key role in one of Tivoli's most visited and iconic restaurants
•A professional and wellorganised working environment
•A strong team with high focus on collaboration and craftsmanship
•Salary based on qualifications
•Pension & health insurance (for eligible positions)
•Employee benefits including 30% staff discount for you and up to 3 guests at all NoHo Partners restaurants and bars in Denmark
•Social events and strong collegial communities
•Thorough training and onboarding in the concept

**Ready to Join the Team?**
If you love quality craftsmanship, classic cooking and strong kitchen camaraderie, we would be happy to hear from you.
Please send your application and CV as soon as possible.
The position is to be filled as soon as possible.
We conduct interviews on an ongoing basis and reserve the right to close the process

early if the right candidate is found.
If you have questions about the role, you are welcome to contact our Head Chef, Mike Zoltan Fekete at mike@brdrprice-tivoli.dk
Applications are accepted exclusively via the link.