

SOUS-CHEF - BREAKFAST

Join **CORI Hornbæk Hotel** and be a part of the exceptional journey as our **Sous-chef – Breakfast**. Nestled on the Copenhagen Riviera, CORI Hornbæk Hotel blends timeless design with heartfelt hospitality. We create a place to pause, play, and connect with yourself, our guests, and each other.

At CORI, we deliver light-hearted luxury with soul, welcoming every guest with warmth, elegance, and sincerity. More than a getaway, it's an invitation to live a little more fully with each stay. Do you thrive in a team that grows, succeeds, and supports each other, guided by integrity, respect, and a one-team mentality? Join us and help create something truly exceptional, together.

About the role

As our **Sous-chef – Breakfast**, you play a central role in delivering a high-quality, seasonal, and inspiring breakfast experience that sets the tone for the entire guest journey.

You lead the morning kitchen operations and ensure that every dish reflects CORI's standards of quality, simplicity, and wellbeing. With a strong presence in the kitchen, you lead by example and create a calm, structured, and positive environment where your team can perform at their best.

You combine strong operational execution with creativity and attention to detail, ensuring every morning service feels effortless, fresh, and memorable for our guests.

From pre-opening preparations to daily service, you will be instrumental in shaping our breakfast concept and establishing consistent excellence in execution.

Your key responsibilities

You will lead and coordinate the breakfast kitchen operations and ensure a seamless and high-quality start to every guest's day.

Your responsibilities include:

- Leading and inspiring the **breakfast kitchen team**
- Delivering a **consistent, high-quality breakfast experience** with focus on taste, presentation, and freshness
- Ensuring efficient **morning service flow and kitchen operations**
- Planning and preparing **seasonal, nutritious, and sustainable breakfast offerings**
- Maintaining high standards of **food safety, hygiene, and compliance**
- Supporting **menu development and continuous improvement** of the breakfast concept
- Managing ordering, prep planning, and **waste and cost control**
- Collaborating closely with **Front of House and F&B teams** to ensure a seamless guest experience
- Supporting **recruitment, onboarding, and training** of kitchen team members
- Contributing to **pre-opening setup, kitchen structure, and SOPs**

You will also play a key role in creating a kitchen culture defined by collaboration, quality, and pride in craftsmanship.

You bring

You are passionate about creating great food experiences and enjoy leading a team in a structured and dynamic environment.

You likely bring:

- Experience as **Souschef, Breakfast Chef, or similar role**
- Strong knowledge of **kitchen operations, food safety, and hygiene standards**
- Experience working with **seasonal, fresh, and high-quality ingredients**
- A structured and proactive approach to **morning service and preparation**
- Ability to perform in a **fast-paced, early-morning environment**
- Strong collaboration and communication skills
- A passion for **quality, detail, and consistency**
- Fluent in English; Danish is an advantage

Most importantly, you bring a positive mindset, take ownership, and lead with professionalism, respect, and care for your team.

Become one of us

We offer:

- The opportunity to shape the **breakfast experience of a new luxury hotel**
- A collaborative and ambitious international team
- A workplace inspired by nature, wellbeing, and meaningful hospitality

- The chance to contribute to a new destination in Scandinavia

The CORI Team

You will thrive at CORI if you believe that:

- Luxury should feel **warm, relaxed and personal**
- Details matter because of **how they make people feel**
- Authentic hospitality begins with **genuine human connection**
- Great experiences are created through **teamwork across the entire hotel**

We work as **one team**, supporting each other and continuously improving the experience for our guests.

At CORI, we are creating a unique seaside destination where Scandinavian elegance meets genuine hospitality. We believe in crafting unforgettable moments for our guests, and for each other. Together, we make CORI a place where joy, connection, and effortless elegance come to life by the sea.

Delivering exceptional experiences begins with each of us. That is why training and development are an essential part of your journey when joining CORI. You'll take part in a dedicated training program designed to support your growth, strengthen your skills, and give you the best foundation for your success.

The CORI team is excited to hear from you!

Location: Hornbæk