

SMAK café manager

You put SMAK on the map — and keep it running smoothly!

A new place. A new team. New routines. And probably plenty of things that turn out a little different in practice than we planned. That's exactly where you come in.

SMAK is not your standard café. It's a daily deli: a place for great coffee, delicious food, and people who like to drop in — and stay a while.

As SMAK café manager, you get the chance to help build SMAK from the very start. You help set up the business, bring structure to it, and work with the team to make things run a little better every day. That means pioneering, trying things out, and switching gears quickly.

What will you be doing?

You make sure the team knows what needs to happen and that everyone can work comfortably. You onboard new colleagues, divide the work, keep an overview, and adjust course when needed. You're a listening ear for your team, lead by example, and are an important sounding board within SMAK.

You're fully hands-on on the floor. Busy behind the coffee bar? You jump in. Orders need to go out, or guests need help? You're there. Together with the SMAK café runner and SMAK coffee & deli crew, you make sure the place runs smoothly.

Because SMAK is new, you also help shape how we work. What's working well? What could be smarter? What are we still missing? You spot it, discuss it, and help make it happen.

Who are you?

You know the hospitality industry and what it takes to run a place well. You have experience leading or coaching colleagues and enjoy bringing people along and helping them grow in their work. You keep an overview when a lot is happening at once and aren't afraid to make decisions. At the same time, you're approachable: colleagues can come to you, and you're open to ideas.

Building a new business means not everything is set in stone yet. Sometimes you have to improvise, sometimes things go differently than planned, and sometimes you just have to push through. That's exactly what you enjoy.

What do you get from us?

You get the chance to help build SMAK from the very beginning. No easy ride, but plenty of room to think along, try things out, and build a place together that we can be proud of.

You take care of SMAK and the team, but we take care of you too:

- a salary in line with the Dutch hospitality industry collective agreement (cao Horeca);
- holiday allowance and holiday days;
- room to develop yourself;
- a barista course;
- staff discount on our coffee and everything delicious from the deli.

Sound like your kind of place?

Then we'd love to get to know you. Apply and tell us who you are and why you're excited to help us build SMAK together.