

Scheda Dettagliata	
<b>Riferimento</b>	EURES Belgio EOJD 23/03/2021
<b>Mansione</b>	Executive Chef (Cruise Ships)
	<p>Executive Chef (Cruise Ships)  Workplace country: Belgium  Settore: Accommodation and food service activities  Livello di istruzione scolastica: Post- secondary education (Vocational training)  Esperienza lavorativa: Work experience is required  Languages Fluently spoken English or German  Application methods: Application via platform  <a href="https://www.europeanjobdays.eu/it/node/264689">https://www.europeanjobdays.eu/it/node/264689</a> or APPLY NOW WITH  <a href="https://www.hermesrecruitment.com/">https://www.hermesrecruitment.com/</a>  Number of positions: 10 Date of expiry: 31 Dicembre, 2023 Link for more information:  <a href="https://www.hermesrecruitment.com/">https://www.hermesrecruitment.com/</a> Responsible for the consistent preparation of innovative and creative cuisine of the highest quality, presentation and flavour for the dining rooms, banquets and other food facilities, resulting in outstanding guest satisfaction. Additionally responsible for the smooth running of the kitchen and manage areas of profit, stock, wastage control, hygiene practices and training within the kitchen. DUTIES &amp; RESPONSIBILITIES • Set up of written duty rosters for the kitchen staff • Organizing, managing and motivating the kitchen employees • Preparation and distribution of all daily meals including set up of the breakfast buffet according to the food manual • Responsible for the implementation and maintaining of the company's standards in the food department • Responsible for the implementation of a correct food schedule for the staff, according to the corporate staff food standard • Responsible for all food and kitchen purchase orders in cooperation with the Hotel Manager • Responsible for the food stores, adjusted to the number of guests • Responsible for the correct handling and storing of all food stock, cleaning products and all equipment in the food department • Responsible for impeccable cleanliness, hygiene and tidiness in the kitchen area • Active cost controlling and maintaining food cost • Responsible for correct monthly inventory of food stock as per the company's instructions • Continuous training of all kitchen employees • Responsible for the implementation of the correct appearance, as well as the standard of personal hygiene of the kitchen employees • Active presence at official occasions and events • A regular presence in the restaurant to obtain feedback from the guests by active communication</p> <p>QUALIFICATIONS &amp; REQUIREMENTS • Valid EU passport • Fluently spoken English or German • Hospitality Management degree • Previous experience in luxury establishments • Proven ability to effectively build and foster a team environment • Ability to make decisions in a fast-paced environment • Demonstrated commitment to customer service • Excellent problem solving/decision-making skills • Pleasant and communicative character • Professional attitude and appearance • Reliability and hard work • Great team spirit</p> <p>REWARDS &amp; BENEFITS • Competitive salary and bonuses depending on qualifications and expertise • Seasonal or permanent employment • Medical and Social Insurance • Accommodation and meals • Flight tickets refund upon successful completion of the contract FOLLOW US • <a href="https://www.facebook.com/hermesrecruitment">facebook.com/hermesrecruitment</a> • <a href="https://www.linkedin.com/company/hermesrecruitment">linkedin.com/company/hermesrecruitment</a> • <a href="https://www.instagram.com/hermesrecruitment">instagram.com/hermesrecruitment</a> • <a href="https://www.vk.com/hermesrecruitment">vk.com/hermesrecruitment</a> • <a href="https://www.twitter.com/hermesrecruit">twitter.com/hermesrecruit</a></p>
<b>Sede</b>	Belgio
<b>Numero posti</b>	10
<b>Titolo</b>	Post-secondary education (Vocational training)
<b>Azienda</b>	
<b>Tel</b>	
<b>Email:</b>	<a href="mailto:eures@afolmet.it">eures@afolmet.it</a>
<b>Sito:</b>	<a href="https://www.hermesrecruitment.com/">https://www.hermesrecruitment.com/</a>
<b>Indirizzo</b>	
<b>Scadenza:</b>	31/12/2023