

Scheda Dettagliata	
Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Maitre d'hotel (Cruise Ships)
	<p>Maitre d'hotel (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 https://www.europeanjobdays.eu/it/node/264691 or APPLY NOW WITH https://www.hermesrecruitment.com/ Number of positions: 10 Date of expiry: 31 Dicembre, 2023 Link for more information: https://www.hermesrecruitment.com/</p> <p>Manages daily restaurant operations and assists with menu planning maintains sanitation standards and assists servers and hosts on the floor during peak meal periods. Strives to continually improve guest and employee satisfaction and maximize the financial performance in areas of responsibility.</p> <p>DUTIES & RESPONSIBILITIES</p> <ul style="list-style-type: none"> • Setting up written duty rosters for service staff in the restaurants • Organizing, managing and motivating all service staff in the restaurants • Implementing and maintaining the company standards in the restaurants • Keeping control of and assisting with the service in all outlets • Ordering supplies in cooperation with the Hotel Manager • Checking and overseeing the loading and organization of all relevant supplies • Properly storing of all restaurant supplies and equipment • Correctly handling all food stock, as well as all the equipment in the restaurants • Maintaining impeccable cleanliness, hygiene and tidiness in the restaurants • Checking, distributing and replacing, if necessary, all printed matter, floral arrangements and other decorations in the restaurants • Performing cost controlling and maintaining budgets in the restaurant department • Taking monthly stock, as per company's instructions • Ensuring that all service staff is continuously trained • Implementing correct appearance/uniformity, as well as standards of personal hygiene of all service staff • Organizing, supervising and providing active support of all food & beverage activities • Performing various preparatory duties prior to and at the end of the season • Actively participating in the hotel management • Maintaining an active presence at official occasions and events <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US</p> <ul style="list-style-type: none"> • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit
Sede	Belgio
Numero posti	10

Titolo	Post-secondary education (Vocational training)
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Indirizzo	
Scadenza:	31/12/2023