

Scheda Dettagliata	
Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Sous Chef (Cruise Ships)
	<p>Sous 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 https://www.europeanjobdays.eu/it/node/264_688 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>Sous Chef is responsible to assist the Executive Chef for overall kitchen operation, ensuring maximum guest satisfaction, through planning, organizing, directing, and controlling the Kitchen operation and administration. Exhibits culinary talents by personally performing tasks while assisting in leading the staff and managing all food-related functions. Also assists in supervising all kitchen areas to ensure a consistent, high-quality product is produced.</p> <p>DUTIES & RESPONSIBILITIES</p> <ul style="list-style-type: none"> • Relieving the Executive Chef if necessary • Preparing and distributing all daily meals, including set up of the breakfast buffet • Assisting the Executive Chef in ordering food supplies • Taking monthly stock of supplies in cooperation with the Executive Chef • Providing continuous training to the kitchen staff • Assisting with organizing, managing and motivating all kitchen staff • Implementing and maintaining the company's standards and budgets in the food department • Implementing a correct food schedule for the employees • Maintaining impeccable cleanliness, hygiene and tidiness in the kitchen • Actively performing cost controlling and maintaining food costs • Implementing correct appearance/uniformity, as well as standards of personal hygiene of all kitchen staff • Participating in the training programs • Maintaining a regular presence in the restaurant's buffet areas, to ensure buffet standards <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • Valid EU passport • Fluently spoken English or German • Hospitality degree will be considered an advantage • Previous experience in luxury establishments • 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
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Scadenza:	31/12/2023