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EaSI 2014-2020



## **Job vacancy: Commis de salle / Runner**

**Number of available position: 10**

**Employer: Nouvelle Garde**

**3 restaurants : Brasserie Bellanger, Brasserie Dubillot, Brasserie Martin.**

Nouvelle Garde is all about the love of the product and sharing a moment of pleasure. French cuisine that is simple yet full of panache and joie de vivre, a cuisine that makes a mockery of convention and trends. Our goal: to be the guardians of traditional French cuisine - direct from the producer, homemade by a team of passionate people and in unforgettable places. All accessible to all.

Our mission?

To feed everyone with responsible cuisine

To defend the French culinary heritage and the French art of living, the art of entertaining and sitting down to eat

To cherish those who have a passion for the profession by promoting equal opportunities, training and internal promotion

### **General information:**

Location: Paris

Form of employment (job/traineeship/apprenticeship): Job

Type of contract (part time/full time): Full-time

Duration: Permanent

Salary : 2100€ gross/month

### **As a commis de salle you will have to :**

Work in relation with the chef de rang

Send the dishes and drinks to the tables in the brasserie

Ensure the straightening of the tables during the service in order to optimize the service

Ensure the best possible customer experience

Type of contract : CDI 42h/week

Location : Brasserie Des Prés - Paris 6ème

When : July 2023



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Reimbursement of 50% of transport tickets

50% of the cost of the company's health insurance is covered

Why is it fun to work for Nouvelle Garde ?

Tips shared between the kitchen and the dining room

4 day week in the dining room - 3 days of consecutive rest

100% paid meals on your time + 1 free drink of your choice each day

Training and great opportunities for development

Monthly team-building sessions between breweries

-50% off your bill in all our breweries to make you happy

### **Job description:**

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### **Requirements:**

- **General requirements:**

- Curious and full of ideas, your energy is communicative
- You have a sense of service, you like to take care of customers and you are sensitive to the importance of a well done service.
- You are rigorous, organized and autonomous
- You like to work as a team member
- You have good sneakers

- **Language knowledge:** French A2 - Possibility to attend French courses + English

- **Other specific requirements:**

### **ISCO Profile requested:**

### **Procedure to participate in the selection:**

**Deadline** (insert the date)

or

**On going**



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To participate in the selection it is necessary to be **registered on EURES- TMS Platform**: <https://euresmobility.anpal.gov.it/>

The CV inserted must be written in English and COMPLETED in all the fields.  
Once you are registered and you have COMPLETELY filled in your CV, please send an **email to emilie.chergui@pole-emploi.fr**

Only candidates registered, with a complete CV and responding to the requirements will be contacted for the selection.

