

Scheda Dettagliata	
Riferimento	EURES Milano Rif. 73967/2024
Mansione	Backer - Munich
	<p>Job descriptionn:</p> <ul style="list-style-type: none"> -Preparation of basic ingredients for the production of bakery products and making dough; -Management and monitoring of the fermentation process of dough forms; -Management and monitoring of the baking process of various bakery products; -Controlling and supervising the quality of food raw materials and monitoring their procurement for production; -Checking allergen regulations and monitoring compliance with HACCP standards during all stages of production; -Management of routine maintenance of bakery machinery; -Activities of selling bakery products to customers with related storytelling with respect to the raw materials used. <p>JV's Contract:</p> <p>Type of contract: Fixed Time Renewable: yes Hour/week.: 39 Salary (currency): 2622.00€</p> <p>Further benefits:</p> <ul style="list-style-type: none"> -25 days holiday per year -1 meal per workday -2 coffees per workday -20% discount Market items -20% discount consumption Restaurants -Weihnachtsgeld (equivalent to 50% of monthly rate) paid in November after 11 months of continuous relationship with the company -Urlaubsgeld paid in June after 11 months of continuous relationship with the company <p>Accommodation: for the first month and Relocation allowance (1 monthly one-off payment for relocation allowance with the payroll of the second month of employment)</p> <p>Candidate's requirements:</p> <p>Educational level: Hotel Management school / professional school Professional experience: 1 or 2 years of previous experience</p> <p>Language Skills: Italian B2/C1 - English B2</p> <p>How to apply:</p> <p>Send CV and cover letter via e mail to Rech Serena s.rech@eataly.it and cc to eures@afolmet.it</p>
Sede	Munich - Germany
Numero posti	2
Titolo	Hotel Management school
Azienda	
Tel	
Email:	s.rech@eataly.it
Sito:	
Indirizzo	
Scadenza:	31/07/2024

Scheda Dettagliata	
Riferimento	EURES Milano Rif. 73963/2024
Mansione	Commis de Cuisine - Munich
	<p>Job descriptionn:</p> <ul style="list-style-type: none"> -Monitor the correct storage of raw materials in accordance with HACCP standards; -Control the quality of the food supplied; -Storing and packaging foodstuffs; -Prepare raw materials for service (cleaning and cutting vegetables and fruit, cleaning fish or semi-finished products); -Supporting the foreman in the preparation of dishes; -Prepare simple dishes independently; -Plating food in compliance with quality standards; -Maintain order and cleanliness of working tools and machinery (pots, pans, chopping boards, slicing machines); -Clean work areas and kitchen equipment. <p>JV's Contract:</p> <p>Type of contract: Fixed Time Renewable: yes Hour/week.: 39 Salary (currency): 2239.00€</p> <p>Further benefits:</p> <ul style="list-style-type: none"> -25 days holiday per year -1 meal per workday -2 coffees per workday -20% discount Market items -20% discount consumption Restaurants -Weihnachtsgeld (equivalet to 50% of monthly rate) paid in November after 11 months of continuous relationship with the company -Urlaubsgeld paid in June after 11 months of continuous relationship with the company <p>Accommodation: for the first month and Relocation allowance (1 monthly one-off payment for relocation allowance with the payroll of the second month of employment)</p> <p>Candidate's requirements:</p> <p>Educational level: Hotel Management school / professional school Professional experience: 1 or 2 years of previous experience Language Skills: Italian B2/C1, English B1</p> <p>How to apply: Send CV and cover letter via e mail to Rech Serena s.rech@eataly.it and cc to eures@afolmet.it</p>
Sede	Munich - Germany
Numero posti	3
Titolo	Hotel Management school
Azienda	
Tel	
Email:	s.rech@eataly.it
Sito:	
Indirizzo	
Scadenza:	31/07/2024

Scheda Dettagliata	
Riferimento	EURES Milano Rif. 73968/2024
Mansione	Fresch retail Sales Assistant (cold cuts / cheese and butcher's department)
	<p>Job descriptionn:</p> <ul style="list-style-type: none"> -Replenishing the food counter, setting up take-away shelves, product advancement activities and monitoring expiry dates; -Assisting customers in their purchasing choices, explaining the different characteristics of products and suggesting the best ways to prepare them; -Processing of meat, cold cuts and cheese, cutting, slicing and packaging for sale; -Correct storage of meat and cold meats and cheeses, respecting their culinary and organoleptic characteristics; -Weighing, labelling and packaging of products; -Correct storage of products, respecting their culinary and organoleptic characteristics; -Monitoring of HACCP compliance, risk analysis, control of the labelling process and product traceability; -Daily stock monitoring; -Managing the sanitisation of environments and the cleaning of tools and machinery; <p>JV's Contract:</p> <p>Type of contract: Fixed Time Renewable: yes Hour/week.: 39 Salary (currency): 2368.00€</p> <p>Further benefits:</p> <ul style="list-style-type: none"> -25 days holiday per year -1 meal per workday -2 coffees per workday -20% discount Market items -20% discount consumption Restaurants -Weihnachtsgeld (equivalet to 50% of monthly rate) paid in November after 11 months of continuous relationship with the company -Urlaubsgeld paid in June after 11 months of continuous relationship with the company <p>Accommodation: for the first month and Relocation allowance (1 monthly one-off payment for relocation allowance with the payroll of the second month of employment)</p> <p>Candidate's requirements: Educational level: Hotel Management school / professional school Professional experience: 1 or 2 years of previous experience Language Skills: Italian B2/C1 English B2</p> <p>How to apply:</p> <p>Send Cv and cover letter via e mail to Rech Serena s.rech@eataly.it and cc to eures@afolmet.it</p>
Sede	Munich - Germany
Numero posti	2
Titolo	Hotel Management school
Azienda	
Tel	
Email:	s.rech@eataly.it
Sito:	
Indirizzo	
Scadenza:	31/07/2024

Scheda Dettagliata	
Riferimento	EURES Milano Rif. 73965/2024
Mansione	Commis de Rang (restaurant and Bar) - Munich
	<p>Job descriptionn:</p> <ul style="list-style-type: none"> -Arranging and setting up the room before the start of the service; -Rearranging and organising the assigned service station; -Welcoming customers, managing flows and waiting times; -Presentation of the menu, specifying any, allergens and seasonal specialities and making suggestions regarding the best food and drink pairings. -Preparation of alcoholic, non-alcoholic and coffee drinks for restaurant service; -Table service activities and active communication with kitchen staff in managing service timings. -Monitoring of customer satisfaction and availability towards any additional requests; - -Compliance with all procedures, company policies, in accordance with quality standards; -Reporting on offers and initiatives at the point of sale; -Cleaning, uncluttering and tidying up the room <p>JV's Contract:</p> <p>Type of contract: Fixed Time Renewable: yes Hour/week.: 39 Salary (currency): 2239.00€</p> <p>Further benefits:</p> <ul style="list-style-type: none"> -25 days holiday per year -1 meal per workday -2 coffees per workday -20% discount Market items -20% discount consumption Restaurants -Weihnachtsgeld (equivalet to 50% of monthly rate) paid in November after 11 months of continuous relationship with the company -Urlaubsgeld paid in June after 11 months of continuous relationship with the company <p>Candidate's requirements:</p> <p>Educational level: Hotel Management school / professional school Professional experience: 1 or 2 years of previous experience Language Skills: Italian B2/C1, English B2</p> <p>How to apply:</p> <p>send CV and cover letter via e mail to Rech Serena s.rech@eataly.it and cc to eures@afolmet.it</p>
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