

CHEF DE RANG

Location

Grand Hotel Dei Dogi, Fondamenta Madonna dell'Orto, 3500, 30121 Venezia VE
Palazzo Matteotti, Corso G. Matteotti, 4/6, 30121 Milano Mi

The Dedic Anthology

The Dedic Anthology is a new brand in luxury hôtellerie, born out of the passionate belief that travelling should be a presence, not an absence. It is a collective of places where people want to be – and return. It is a vibrant haven of world-class hospitality with a subtly Italian attitude – for the inspired and the inspiring. It is for discerning, curious, contemporary-minded travellers, for whom discovery is about people as well as places.

The Dedic Anthology comes alive with 5 luxurious properties: Palazzo Naiadi (Rome), Grand Hotel dei Dogi (Venice), Palazzo Matteotti (Milan), Carlo IV (Prague) and New York Palace (Budapest).

Moreover, in the 2020 we are going to open other two hotels situated in Florence and Nice.

Key Tasks:

The profile we are looking for will support the F&B manager and the Maître in several activities as:

- Welcome warmly all the guests;
- Perform duties in line with Standards for the Food and Beverage Department;
- Taking customer orders and delivering food and beverages;
- Making menu recommendations, answering questions and sharing additional information with restaurant patrons;
- Assist the Food and Beverage Manager and the Maître in Restaurant, on a daily basis to the agreed standards;
- Gain and maintain knowledge of the hotel's Food and Beverage products;
- Ensuring compliance with all health and safety regulations and procedures;

Profile and skills:

- Minimum 1 year of experience as Chef De Rang possibly in luxury hôtellerie contexts;
- Good oral and written communication skills in both Italian and English languages;
- Passion for Food and beverage fields;
- Team working and flexibility skills;
- Familiarity with Hospitality and Luxury World.