# COMMIS/DEMI CHEF DE PARTIE

# Location

# Palazzo Matteotti, Corso G. Matteotti, 4/6, 20121 Milano MI

# The Dedica Anthology

The Dedica 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 Dedica 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 Executive Chef in several activities as:

* Perform duties in line with Standards for the Food Department;
* delivering food;
* Assist the Food and Beverage Manager and the Chef in Restaurant, on a daily basis to the agreed standards;
* Gain and maintain knowledge of the hotel’s products;
* Ensuring compliance with all health and safety regulations and procedures;

# Profile and skills:

* Minimum 1 year of experience as Commis/Demi Chef De Partie possibly in luxury hôtellerie contests;
* Good oral and written communication skills in both Italian and English languages;
* Passion for Food and luxury cuisine;
* Team working and flexibility skills;
* Familiarity with Hospitality and Luxury World.