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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Bar Manager (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 /264694 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/ Responsible for the management of all aspects and functions of the bar outlets, in accordance with the company's standards. Directs, implements and maintains bar service and ensure that guests are served promptly and courteously. Additionally, oversee hygiene and safety regulations. DUTIES & RESPONSIBILITIES • Setting up written duty rosters for service staff in the bars • Organizing, managing and motivating all service staff in the bars • Implementing and maintaining the company standards in the bars • Keeping control of and assisting with the service in all outlets • Ordering supplies in cooperation with the F&B Manager • Checking and overseeing the loading and organization of all relevant supplies • Properly storing of all bar supplies and equipment • Correctly handling all food stock, as well as all the equipment in the bars • Maintaining impeccable cleanliness, hygiene and tidiness in the bars • Checking, distributing and replacing, if necessary, all printed matter, floral arrangements and other decorations in the bars • Performing cost controlling and maintaining budgets in the bar department • Taking monthly stock, as per company’s instructions • Ensuring that all service staff is continuously trained • Implementing correct appearance/uniformity, as well as standards of personal hygiene of all service staff • Organizing, supervising and providing active support of all food & beverage activities • Performing various preparatory duties prior to and at the end of the season • Actively participating in the hotel management • Maintaining an active presence at official occasions and events QUALIFICATIONS & REQUIREMENTS • Valid EU passport, • Fluently spoken English or German, • Hospitality Management degree, • Previous experience in luxury establishments, • Proven ability to effectively build and foster a team environment, • Ability to make decisions in a fast-paced environment, • Demonstrated commitment to customer service, • Excellent problem solving/decision-making skills, • Pleasant and communicative character, • Professional attitude and appearance, • Reliability and hard work • Great team spirit REWARDS & BENEFITS • 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 FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Scadenza:** | 31/12/2023 |

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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Bar Waiter (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 /264692 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/ As a Bar Waiter, you will ensure that all guests are served to the company standards in the Bar or Lounge areas. Ensure that the highest standards of hospitality and welcome are demonstrated at all times within all food and beverage areas. You will serve and explain drinks, cocktails and coffees to guests including ingredients and discussing any allergy information. DUTIES & RESPONSIBILITIES • Taking beverage orders and serving them to guests in a timely manner. • Should be fully aware of the bar and lounge menu along with their prices. • Implementing and maintaining the company's standards and budgets • Daily set-up (mise-en-place) • Providing professional service of food and beverages in the bars, restaurants and lounges • Maintaining cleanliness and hygiene as per the HACCP standards • Proper handling of food, beverages, products and equipment • Polishing of the glassware, china and cutlery • Participation in training programs QUALIFICATIONS & REQUIREMENTS • 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 REWARDS & BENEFITS • 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 FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Bartender (Cruise Ships) |
|  | Bartender (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 /264693 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/ Bartenders will be responsible to prepare and serve drinks to guests. Able to mix and match ingredients in order to create classic and innovative drinks in accordance with guests' needs and expectations. Bartenders should maintain positive guest interactions while accurately mixing and serving beverages to guests and servers in a friendly and efficient manner. DUTIES & RESPONSIBILITIES • Implementing and maintaining the company's standards and budgets • Responsible for the daily set-up, professional serving and preparation of beverages • Ordering of beverages and bar supplies • Responsible for the correct storing of the bar stock and supplies • Responsible for the proper handling of all beverages and food in the bar area, as well as all products and equipment in the bar department • Responsible for the cleaning of the bar glassware, china and cutlery • Responsible for meeting the HACCP standards • Undertaking bar inventories as per the company's directives • Responsible for the implementation of the correct appearance, as well as the standard of personal hygiene in the bar • Active communication with guests in order to obtain feedback and to generate revenue by recommendation • Organisation, realization and supervision of F&B activities (cocktails, welcome and farewell parties, afternoon tea etc) QUALIFICATIONS & REQUIREMENTS • 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 REWARDS & BENEFITS • 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 FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Cabin Steward (Cruise Ships) |
|  | Cabin Steward (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 /264681 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/ Performs routine duties in cleaning and servicing of guest rooms and baths under supervision of housekeeping supervisor. Cabin Steward promotes a positive image to guests and must be pleasant, honest, friendly and should also able to address guest requests and problems. You should maintain complete knowledge of and comply with all housekeeping departmental policies/service, procedures/standards. Additionally, maintain complete knowledge of correct maintenance and use of equipment. DUTIES & RESPONSIBILITIES • Daily cleaning and servicing of guests' rooms • Daily assistance with the cleaning of all public areas including public toilets, fitness, lobby and reception areas • The correct distribution of daily programs, gift orders and correct turndown service in the assigned rooms • Achieving and maintaining the company's standards in the housekeeping department • Correct handling of guests' laundry • Correct handling and storage of all housekeeping supplies, detergents and equipment • Assisting in taking inventory of the housekeeping department QUALIFICATIONS & REQUIREMENTS • 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 REWARDS & BENEFITS • 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 FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Chef de Partie (Cruise Ships) |
|  | Chef de Partie (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/264 686 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/ As a Chef de Partie, you are responsibly supporting the Head and Sous Chef delivering consistently high-quality food. Ensures the highest standards and consistent quality in the daily preparation and keeps up to date with the new products, recipes and preparation techniques. DUTIES & RESPONSIBILITIES • Preparation and distribution of all daily meals • Responsible for a kitchen section • Co-responsible for achieving and maintaining the company's standards and budgets • Assistance to the Executive Chef in ordering food supplies • Co-responsible for proper storing of food, kitchen supplies and stock • Co-responsible for impeccable cleanliness, hygiene and tidiness • Co-responsible for meeting the HACCP standards • Assistance with undertaking inventories as per company's directives • Participation in training programs • A regular presence in the restaurant at the buffets QUALIFICATIONS & REQUIREMENTS • 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 REWARDS & BENEFITS • 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 FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Executive Chef (Cruise Ships) |
|  | Executive 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 /264689 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/ Responsible for the consistent preparation of innovative and creative cuisine of the highest quality, presentation and flavour for the dining rooms, banquets and other food facilities, resulting in outstanding guest satisfaction. Additionally responsible for the smooth running of the kitchen and manage areas of profit, stock, wastage control, hygiene practices and training within the kitchen. DUTIES & RESPONSIBILITIES • Set up of written duty rosters for the kitchen staff • Organizing, managing and motivating the kitchen employees • Preparation and distribution of all daily meals including set up of the breakfast buffet according to the food manual • Responsible for the implementation and maintaining of the company's standards in the food department • Responsible for the implementation of a correct food schedule for the staff, according to the corporate staff food standard • Responsible for all food and kitchen purchase orders in cooperation with the Hotel Manager • Responsible for the food stores, adjusted to the number of guests • Responsible for the correct handling and storing of all food stock, cleaning products and all equipment in the food department • Responsible for impeccable cleanliness, hygiene and tidiness in the kitchen area • Active cost controlling and maintaining food cost • Responsible for correct monthly inventory of food stock as per the company's instructions • Continuous training of all kitchen employees • Responsible for the implementation of the correct appearance, as well as the standard of personal hygiene of the kitchen employees • Active presence at official occasions and events • A regular presence in the restaurant to obtain feedback from the guests by active communication QUALIFICATIONS & REQUIREMENTS • Valid EU passport • Fluently spoken English or German • Hospitality Management degree • Previous experience in luxury establishments • Proven ability to effectively build and foster a team environment • Ability to make decisions in a fast-paced environment • Demonstrated commitment to customer service • Excellent problem solving/decision-making skills • Pleasant and communicative character • Professional attitude and appearance • Reliability and hard work • Great team spirit REWARDS & BENEFITS • 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 FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Titolo** | Post-secondary education (Vocational training) |
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| **Scadenza:** | 31/12/2023 |

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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Front Desk Manager (Cruise Ships) |
|  | Front Desk Manager (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 697or 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/ Directly supervises all front desk personnel and ensures proper completion of all front office duties. Directs and coordinates the activities of the front desk, reservations, guest services, and telephone areas. Prepare monthly reports and budget for front office department. DUTIES & RESPONSIBILITIES • Trains and retrains all front office personnel • Participates in the selection of front office personnel • Schedules the front office staff • Supervises workload during shifts • Evaluates the job performance if each front office employee • Maintains working relationships and communicates with all departments • Verifies that accurate room status information is maintained and properly communicated • Resolves guest problems quickly, efficiently, and courteously • Updates group information. Maintains, monitors, and prepares group requirements. Relays information to appropriate personnel • Reviews and completes the credit limit report • Works within the allocated budget for the front office • Receives information from the previous shift manager and passes on pertinent details to the oncoming manager • Checks cashiers in and out and verifies banks and deposits at the end of each shift • Enforces all cash-handling, check- cashing, and credit policies • Conducts regularly scheduled meetings of front office personnel • Wears the proper uniform at all times. Requires all front office employees to wear proper uniforms at all times • Maximize room revenue and occupancy by reviewing status daily Analyse rate variance, monitor credit report and maintain close observation of daily house count. Monitor selling status of house daily • Monitor high balance guest and take appropriate action • Ensure implementation of all hotel policies and house rules • Operate all aspects of Front Office computer system, including software maintenance, report generation and analysis, and simple configuration changes • Prepare revenue and occupancy forecasting • Ensure logging and delivery of all messages, packages, and mail in a timely and professional manner • Ensure that employees are, at all times, attentive, friendly, helpful and courteous to all guests managers and other employees • Monitor all V.I.P's special guests and requests • Maintain required pars of all front office and stationery supplies • Review daily front office work and activity reports generated by Night Audit • Review Front Office log book and Guest feedback forms on a daily basis • Maintain an organised and comprehensive filing system with documentation of purchases, vouching, schedules, forecasts, reports and tracking logs • Perform other duties as requested by management QUALIFICATIONS & REQUIREMENTS • Valid EU passport, • Fluently spoken English or German, • Hospitality Management degree, • Previous experience in luxury establishments, • Proven ability to effectively build and foster a team environment, • Ability to make decisions in a fast-paced environment, • Demonstrated commitment to customer service, • Excellent problem solving/decision-making skills, • Pleasant and communicative character, • Professional attitude and appearance, • Reliability and hard work, • Great team spirit REWARDS & BENEFITS • 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 FOLLOW US: • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit |
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| **Scadenza:** | 31/12/2023 |

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| **Riferimento** | EURES Germania Ref. BY-HOGA-786 |
| **Mansione** | Cook Ref. BY-HOGA-786 |
|  | COOK Ref. BY-HOGA-786 The employer's beach house is located in an idyllic setting in the middle of the Franconian Lake District. The employer offers its guests perfect conditions on its sunny terrace directly on the water or in its cosy winter garden to relax from everyday stress and spend carefree holidays in the great outdoors. From 01.04.2021, the employer is looking to strengthen his team with a Cook Requirements: • neat appearance, • reliability, • friendly nature, • willing to work weekends, • knowledge of German at A1 level is desirable, knowledge of English is necessary Frame conditions and benefits for employees: • work in a nice team • working hours: full or part time possible • fair payment • unlimited contract • free meals during working hours • a workplace in holiday area • nationality does not matter • to reach the workplace a car is an advantage • interviews can be conducted via telephone or Skype • support in dealing with authorities • apartment can be provided if required • financial support for a German language course Salary: approx 2000€ gross/month Location: 90584 Allersberg, Bavaria, Germany. Please send your application in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA- 786 |
| **Sede** | Germania - Baviera |
| **posti** | 2 |
| **Titolo** | Diploma Istituto Alberghiero |
| **Email:** | ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it |
| **Scadenza:** | 31/05/2021 |

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| **Riferimento** | EURES Germania Ref. BY-HOGA-787 |
| **Mansione** | Cook Ref.BY-HOGA-787 |
|  | Cook Ref.BY-HOGA-787 The employer's restaurant, located next to the castle high above the Altmühltal, is a family run guest house that offers local specialities such as Altmühltal lamb or Abensberg asparagus in addition to products from its own butchery. Tarts, cakes and desserts are also part of the programme, as well as the knight's dinner with traditional contemporary dishes, which can be booked for 15 people or more. In the traditional business, the 4th generation already shows its skills acquired at home and abroad during occasional visits and spoils the guests with both home-style and unusual dishes. The employer is looking for a Cook Tasks: • Food preparation • traditional Bavarian / German cuisine • modern cuisine Requirements: • Completed training and professional experience as a cook • Driver’s licence and car required to reach the place of work • German language skills at level A2/B1 Frame conditions and benefits for employees: • Working hours: Full- or part-time or on a marginal basis possible • Payment according to agreement/ qualification (approx 1300 € net per month)  • Apartment can be provided if required Location: 93343 Essing, Bavaria, Germany. Please send your application in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA- 787 |
| **Sede** | Germania - Baviera |
| **posti** | 1 |
| **Titolo** | Diploma Istituto Alberghiero |
| **Email:** | ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it |
| **Scadenza:** | 31/05/2021 |

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| **Riferimento** | EURES Germania Ref. BY-HOGA-788 |
| **Mansione** | Service staff Ref. BY-HOGA-788 |
|  | Service staff Ref. BY-HOGA-788 The employer's restaurant, located next to the castle high above the Altmühltal, is a family run guest house that offers local specialities such as Altmühltal lamb or Abensberg asparagus in addition to products from its own butchery. Tarts, cakes and desserts are also part of the programme, as well as the knight's dinner with traditional contemporary dishes, which can be booked for 15 people or more. In the traditional business, the 4th generation already shows its skills acquired at home and abroad during occasional visits and spoils the guests with both home-style and unusual dishes. The employer is looking for a Service staff Tasks: • Serving food and drinks • Settling the bills Requirements: • Completed training or professional experience in the catering industry is an advantage • Training will be provided if interested • Driver’s licence and car required to reach the place of work • German language skills at level A2/B1 Frame conditions and benefits for employees: • Working hours: full or part time or on a marginal basis possible • Payment according to agreement/ qualification (approx. 1300€/month/net + tips) • Apartment can be provided if required • Working hours from Monday to Sunday by arrangement, no shared service 13.30 - 18.00 hrs or 13.00 - 21.00 hrs Location: 93343 Essing, Bavaria, Germany. Please send your application in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA- 788 |
| **Sede** | Germania - Baviera |
| **Numero posti** | 1 |
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| **Scadenza:** | 31/05/2021 |

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| **Riferimento** | EURES Germania Ref. BY-HOGA-790 |
| **Mansione** | Counter staff, waiter, bartender Ref.BY-HOGA-790 |
|  | Counter staff, waiter, bartender Ref.BY- HOGA-790 The brewery of the employer is looking for beer lovers and character heads for: BAR/Counter Tasks: • Taking orders and serving guests at the bar (self-service) • Preparation of all drinks and distillates • Competent advice to the guests • Responsible care of your workplace • Implementation of our standards Requirements: • interest in learning everything about special beers • creative ideas • cordiality and you enjoy dealing with people • the desire to be a perfect host • language skills: German (B1) • driver’s license class B and your own car are an advantage to reach the place of work Frame conditions and benefits for employees: • Working hours: full-time or part-time flexible after consultation with the employer, all working time models in the time between 11 and 22 o'clock are possible; willingness to work weekends is required • Unlimited employment contract • 10 taps for special beers and craft beers • Creative, dedicated and friendly team • Support in finding a new home, an apartment can also be provided • a top work-life balance close to Forchheim and Hirschaid • an extraordinary location at the edge of the Kreuzberg forest Salary: approx 1700€/month/gross Location: 91352 Hallerndorf, Bavaria, Germany. Please send your application in German or English to: ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it by referring to BY-HOGA- 790 |
| **Sede** | Germania - Baviera |
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| **Email:** | ZAV-IPS-Bayern@arbeitsagentur.de and cc eures@afolmet.it |
| **Scadenza:** | 31/05/2021 |

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| **Riferimento** | EURES Milano Rif. 13/2021 |
| **Mansione** | BANCONIERI IN GELATERIA |
|  | Banconieri in Gelateria N.° posti: 50 Sede di lavoro: Germania o Austria Scadenza selezione: 30/06/2021 Descrizione: -BANCONIERI: servizio al banco, preparazione di coppe gelato, caffé etc., servizio vendita alla finestra; pulizia della propria postazione lavorativa; se necessario lavaggio stoviglie. Condizione della richiesta: Tipo di contratto: diretto da parte dell'azienda in base alle normative del Paese di riferimento Rinnovabile: SI N.°ore sett.: 40 Retribuzione (specificare moneta): min. 1200 euro Viaggio: Dipende a volte si a volte no (non vengono anticipati i soldi per la partenza) Alloggio: Si (viene a volte offerto a volte no, ma l'azienda trova sempre l'alloggio per i dipendenti) Titolo di studi: Preferibile Diploma Alberghiero Esperienza: Preferibile si TEDESCO B1 Candidatura: Inviare CV e lettera di motivazione via email a: selezione@selectgroup.it e cc a eures@afolmet.it |
| **Sede** | Germania o Austria |
| **Titolo** | Diploma Alberghiero |
| **Email:** | [**selezione@selectgroup.it e cc a eures@afolmet.it**](about:blank) |
| **Scadenza:** | 30/06/2021 |

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| **Riferimento** | EURES Milano Ref. 14/2021 |
| **Mansione** | CAMERIERI IN GELATERIA |
|  | Camerieri in gelateria N.° posti: 50 Sede di lavoro: Germania o Austria Scadenza selezione: 30/06/2021 Descrizione: -CAMERIERI: servizio al tavolo, raccolta ordinazioni, pulizia tavoli. Condizione della richiesta: Tipo di contratto: diretto da parte dell'azienda in base alle normative del Paese di riferimento Rinnovabile: SI N.°ore sett.: 40 Retribuzione (specificare moneta): min. 1200 euro Viaggio: Dipende a volte si a volte no (non vengono anticipati i soldi per la partenza) Alloggio: Si (viene a volte offerto a volte no, ma l'azienda trova sempre l'alloggio per i dipendenti) Titolo di studi: Preferibile Diploma Alberghiero Esperienza: Preferibile si TEDESCO B1 Candidatura: inviare CV e lettera di motivazione via e mail a selezione@selectgroup.it e cc a eures@afolmet.it |
| **Sede** | Germania o Austria |
| **Titolo** | Diploma Alberghiero |
| **Email:** | [**selezione@selectgroup.it e cc a eures@afolmet.it**](about:blank) |
| **Scadenza:** | 30/06/2021 |

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| **Riferimento** | EURES Milano Ref. 15/2021 |
| **Mansione** | GELATIERI |
|  | Profilo Richiesto: Gelatieri N.° posti: 20 Sede di lavoro: Germania o Austria Scadenza selezione: 30/06/2021 Descrizione: -GELATIERI: produzione gelato, vendita alla finestra, pulizia postazione lavorativa. Condizione della richiesta: Tipo di contratto: diretto da parte dell'azienda in base alle normative del Paese di riferimento Rinnovabile: SI N.°ore sett.: 40 Retribuzione (specificare moneta): min. 1200 euro Viaggio: Dipende a volte si a volte no (non vengono anticipati i soldi per la partenza) Alloggio: Si (viene a volte offerto a volte no, ma l'azienda trova sempre l'alloggio per i dipendenti) Titolo di studi: Preferibile Diploma Alberghiero Esperienza: Preferibile si TEDESCO B1 Candidatura: Inviare CV e lettera di motivazione via e mail selezione@selectgroup.it e cc eures@afolmet.it |
| **Sede** | Germania o Austria |
| **Titolo** | Diploma Alberghiero |
| **Email:** | [**selezione@selectgroup.it e cc eures@afolmet.it**](about:blank) |
| **Scadenza:** | 30/06/2021 |

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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Commercial Secteur HORECA et Touristique (m/f) |
|  | Commercial Secteur HORECA et Touristique (m/f) Workplace country: Luxembourg Settore: Travel agency, tour operator and other reservation service and related activities Livello di istruzione scolastica: Post- secondary education (Vocational training) Esperienza lavorativa: Up to 1 year Application method: Vous êtes invité à introduire votre candidature électronique (CV et lettre de motivation) à l’adresse email suivante: recrutement@luxlait.lu and cc eures@afolmet.it Contact : Mme. Valérie RABES. Number of positions: 1 Date of expiry: 8 Giugno 2021 Votre mission : Prospection de nouveaux clients et prise en charge des clients existants, tant sur le marché national qu ' à l 'étranger (pays frontaliers). Définir la politique commerciale, réaliser des objectifs à atteindre tant à court qu'à long terme. Travailler au lancement de nouveaux programmes. Application de la stratégie de ventes et marketing pour le territoire alloué. Correspondance, mailing et contact clients, mise à jour de bases de données. participation aux différentes foires. Relations extemes avec les offices de tourisme, syndicats d'initiatives, etc . Organisation, suivi et commercialisation de la location des différentes salles (restauration, meeting et événements). Gestion des visites de la galerie et des différents ateliers d'animation. Votre profil : • Expérienee indispensable en tant que commercial, avec connaissances des secteurs Horeca et touristique. • Sachant travailler d' une maniére auto nome et en équipe. • Attitude complaisante, compétente et convaincante. • Maitrise du français et de l 'allemand ; toute autre langue constitue un atout. Nous sommes à la recherehe d'un professionnel dynamique, qui aime les challenges pour le lancement d'un nouveau concept. Votre sens du service, votre rigueur et votre motivation vous permettront de réussir dans votre mission. Nous proposons un environnement de travail agréable au sein d'une société en pleine expansion avec d' excellentes perspectives de développement. Si ce poste vous attire, n'hésitez pas à nous faire parvenir une candidature : CV, lettre de motivation avec prétentions salariales, disponibilité et extrait de easier judiciaire Travail le weekend, jours fériés et nuits Comment postuler Vous êtes invité à introduire votre candidature électronique (CV et lettre de motivation) à l’adresse email suivante: recrutement@luxlait.lu and cc eures@afolmet.it Contact : Mme. Valérie RABES. |
| **Sede** | Luxembourg |
| **Numero posti** | 1 |
| **Titolo** | Post secondary education |
| **Email:** | [**recrutement@luxlait.lu**](about:blank) and cc eures@afolmet.it |
| **Scadenza:** | 08/06/2021 |

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| **Riferimento** | EURES Belgio EOJD 23/03/2021 |
| **Mansione** | Cuisinier (m/f) |
|  | Cuisinier (m/f) Workplace country: Luxembourg Settore: Food and beverage service activities Livello di istruzione scolastica: (Upper) secondary education Esperienza lavorativa: Between 2 and 5 years Application method: Vous êtes invité à introduire votre candidature électronique (CV et lettre de motivation) à l’adresse email suivante: info@navitours.lu and cc eures@afolmet.it Contact : M. Daniel KIEFFER. Number of positions: 2 Date of expiry: 8 Giugno , 2021 Cuisinier Description du poste: Restauration sur bateaux touristiques à passager, banquets, traiteur, avantage connaissances en pâtisserie, restauration à la carte Type de contrat: en CDD 6 mois et CDI Avantage connaissances dans le domaine banquet et restauration à la carte Profil: Cuisinier diplômé Autres: Pas de coupures, travail en journée et en soirée (si location de bateau et soirées à thèmes) Comment postuler Vous êtes invité à introduire votre candidature électronique (CV et lettre de motivation) à l’adresse email suivante: info@navitours.lu et cc à eures@afolmet.it Contact : M. Daniel KIEFFER. |
| **Sede** | Luxembourg |
| **Numero posti** | 2 |
| **Titolo** | Diploma Istituto Alberghiero |
| **Email:** | [info@navitours.lu](about:blank) and cc eures@afolmet.it |
| **Scadenza:** | 08/06/2021 |

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| **Riferimento** | EURES Malta Ref. 371048 |
| **Mansione** | Sushi Chef |
|  | Sushi Chef Number of Posts: 5 Contract Type: Full Time Definite for 1 year - renewable every year Job description The sushi chef is responsible to prepare various kind of sushi, condiments and plating adapted to the various kinds of cuisines and themes offered within our various F&B outlets. ▪ Prepare all types of sushi, including maki, nigiri and sashimi ▪ Select fresh fruits and vegetables to make high-quality dishes ▪ Add additional flavours to sushi rolls with ginger, rice vinegar, wasabi and soy sauce,when appropriate ▪ Coordinate with our wait staff to ensure proper cooking, considering special requests and food allergies ▪ To prepare food in accordance with menu recipes, quality criteria’s and quantities required. ▪ Maintain the integrity and authenticity of recipes offered at the respective restaurant/ section ▪ Source authentic ingredients and or recommend substitute ingredients, if not available on the Maltese Islands. ▪ Optimise cooking processes with attention to speed and quality. ▪ Maintain outlet safety at all times. ▪ Consistently maintain food and safety protection by ensuring that all food handling processes are compliant with HACCP food safety guidelines, regulations and procedures. ▪ Interact with customers, communicating menu items and promoting dishes listed on menu.  Requirements • Experience working as a Sushi Chef, preferably in a fusion dining concept. • Working knowledge of various dining concepts in Oriental cuisine is considered as advantageous. • Ability to prepare various types of Japanese cuisine including Sashimi, Sushi and Tempura dishes. • Primarily works in front of guests while preparing food orders at the sushi bar whilst ensuring a fun and engaging experience for our patrons. • Monitors and ensures that food orders are in accordance with the company’s established levels of cleanliness and sanitisation. • Exceptional culinary skills. • Creativity, innovation and presentation skills. • Observe HACCP protocols and internal operating procedures. • Customer centric. • Ability to work under pressure in a popular dining venue. • Maintains a high level of personal hygiene • Conforms with grooming standards Vacancy additional information Training provided ▪ Yes Any assistance with accommodation/relocation: ▪ Assistance in finding accommodation and meal provided during shift Any other benefits ▪ Health Insurance Salary ▪ €887.70 Net per month ▪ Bonus upon achieving sales targets ▪ Commission on sales How will the interviews be held: Microsoft Teams To apply: CVs and a covering email in English are to be sent by email to eures.recruitment.jobsplus@gov.mt and cc eures@afolmet.it Please quote the vacancy name and number in your email. |
| **Sede** | Malta |
| **posti** | 5 |
| **Email:** | **eures.recruitment.jobsplus@gov.mt and cc eures@afolmet.it** |
| **Scadenza:** | 21/06/2021 |

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| **Riferimento** | EURES MAlta Ref. 371043 |
| **Mansione** | Food & Beverage Attendant |
|  | Food & Beverage Attendant Number of Posts: 30 Contract Type: ▪ Full Time Definite 1 year renewable subject to successful performance Job description The F&B Attendant is responsible to attend to F&B outlet or Restaurant guests, by taking orders and serving food & beverages to ensure our guests have a pleasant dining experience. ▪ Assists in the setup and preparation of tables, linens, laying of tables & cutlery and consumables, setup of buffet counter ▪ Provision of F&B services to in-house guests, and local patrons in accordance with departmental business levels Takes order for food & beverages from guests, explains menu, takes orders for Food & beverages ▪ Serves food & drinks in an efficient and polite manner ▪ Adheres to standards of service, hygiene, and food handling in line with the company’s operating procedures ▪ Supplies cutlery, consumables, condiments as requested to guests and ensures an adequate level of supplies according to number of covers or as directed by the F&B supervisor ▪ Cleans and sanitizes tables, buffet counters, cutlery and crockery. ▪ Follow H&S procedures and instructions on material safety data sheets ▪ Deliver and retrieve items from buffet counter ▪ Follow security protocols to ensure safety of guests ▪ Reports any damages to outlet premises, furniture and equipment or Health & Safety Hazards to the F&B Supervisor ▪ Ensures personal hygiene and grooming in line with outlet standards Requirements ▪ Previous experience working in a food and beverage outlet environment considered to be advantageous ▪ Good understanding of how the role contributes to the success of the hotel ▪ Verbal and written communications skills in English and any other European Language ▪ Eye for detail and passion for service ▪ Physically fit and able to lift and move furniture. ▪ Willing to work on a shift basis in a hotel environment ▪ Maintains a high level of personal hygiene ▪ Conforms with hotels grooming standards Vacancy additional information ▪ Good time management ▪ Follows directions with ease ▪ Warm and friendly disposition Training provided: ▪ Yes Any assistance with accommodation/relocation ▪ Relocation guidelines ▪ Assistance in finding accommodation and discounts from various letting agencies Any other benefits ▪ Meal during shift ▪ Company discount to our various F&B outlets and SPA services Salary: ▪ €950 per month How will the interviews be held ▪ Online via Microsoft Teams To apply: CVs and a covering email in English are to be sent by email to eures.recruitment.jobsplus@gov.mt and cc eures@afolmet.it Please quote the vacancy name and number in your email. |
| **Sede** | Malta |
| **posti** | 30 |
| **Email:** | **eures.recruitment.jobsplus@gov.mt and cc eures@afolmet.it** |
| **Scadenza:** | 21/06/2021 |

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| **Riferimento** | Eures Malta Ref. 371065 |
| **Mansione** | Bartender |
|  | Bartender Number of Posts: 15 Job description: Responsible to tend to the bar areas in our various bars and F&B outlets for the preparation of hot & cold beverages, alcoholic & non-alcoholic cocktails as per bar menu and the outlet’s quality standards. ▪ Takes bar orders from guests or F&B Attendants ▪ Punches orders and sales and performs opening and closing of cash procedures where applicable on start and end of shift ▪ Prepares beverages in an efficient manner as per outlet quality standards and ensures proper presentation and service to our guests ▪ Serves food or snacks ordered from bar area where applicable ▪ Maintains optimum standards of hygiene in line with the company’s operating procedures and quality standards ▪ Follows Food Handling Standards, H&S procedures and performs stock checks to ensure quality of stock items ▪ Ensures that the bar is adequately stocked, places orders for replenishment and ensures supply, reconciles stock consumption with sales ▪ Cleaning and sanitation of glassware, bar equipment, tables, bar counters, and cutlery ▪ Contributes with suggestions to improve the bar area and menu ▪ Promotes the bar area and its drinks & cocktails menu ▪ Adheres to Company Policies and Procedures ▪ Follows directions provided by F&B Manager ▪ Works in various outlets as per Company exigencies Requirements ▪ Previous experience working in a food and beverage outlet or hotel bar environment ▪ Food Handling License ▪ Knowledge of preparation and presentation of cocktails and various types of hot and cold beverages ▪ Ideally having attended a basic bartending course or relevant certification ▪ Good understanding of how the role contributes to the success of the hotel ▪ Verbal and written communications skills in English and any other European Language ▪ Maintains a high level of personal hygiene and conforms with hotels grooming standards ▪ Physically fit and able to lift goods & supplies for bar area ▪ Eye for detail and passion for service ▪ Willing to work on a shift basis in a hotel environment ▪ Warm and friendly disposition Vacancy additional information Training provided ▪ Yes Any assistance with accommodation/relocation ▪ Relocation guidelines ▪ Assistance in finding accommodation and discounts from various letting agencies Any other benefits ▪ Meal during shift ▪ Company discount to our various F&B outlets and SPA services Salary ▪ €950 per month How will the interviews be held ▪ Online via Microsoft Teams To apply CVs and a covering email in English are to be sent by email to eures.recruitment.jobsplus@gov.mt and cc eures@afolmet.it Please quote the vacancy name and number in your email. |
| **Sede** | Malta |
| **posti** | 15 |
| **Email:** | **eures.recruitment.jobsplus@gov.mt and cc eures@afolmet.it** |
| **Scadenza:** | 21/06/2021 |