

Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Bar Manager (Cruise Ships)
	<p>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</p> <ul style="list-style-type: none"> • 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 <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit</p>
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Bar Waiter (Cruise Ships)
	<p>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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit </p>
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Mansione	Bartender (Cruise Ships)
	<p>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</p> <ul style="list-style-type: none"> • 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) <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US</p> <ul style="list-style-type: none"> • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit
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Mansione	Cabin Steward (Cruise Ships)
	<p>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.</p> <p>DUTIES & RESPONSIBILITIES</p> <ul style="list-style-type: none"> • 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 <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US</p> <ul style="list-style-type: none"> • 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)
	<p>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.</p> <p>DUTIES & RESPONSIBILITIES</p> <ul style="list-style-type: none"> • 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 <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US</p> <ul style="list-style-type: none"> • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit
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Mansione	Executive Chef (Cruise Ships)
	<p>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</p>
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	<p>Front Desk Manager (Cruise Ships)</p> <p>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</p> <ul style="list-style-type: none"> • 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 of 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 <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US: • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit</p>
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Mansione	Hotel Manager (Cruise Ships)
	<p>Hotel 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_698 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/ The Hotel Manager is responsible for all aspects of operations, to day-to-day staff management and guests. Provides leadership and strategic planning to all departments in support of the service culture, maximized operations and guest satisfaction. Responsible for managing the management team and overall targets to deliver an excellent guest experience. A Hotel Manager would also be required to manage profitability and guest satisfaction measures. DUTIES & RESPONSIBILITIES</p> <ul style="list-style-type: none"> • Hold regular briefings and meetings with all head of departments • Ensure full compliance with operating controls, policies, procedures and service standards • Lead all key property issues including capital projects, customer service and refurbishment • Handling complaints, and oversee the service recovery procedures • Responsible for the preparation, presentation and subsequent achievement of the hotel's annual operating budget, marketing & sales plan and capital budget • Manage on-going profitability, ensuring revenue and guest satisfaction targets are met and exceeded • Ensure all decisions are made in the best interest • Deliver budget goals and set other short and long term strategic goals • Developing improvement actions, carry out costs savings • Closely monitor the reports on a daily basis and take decisions accordingly • Ensure that monthly financial outlooks for Rooms, Food & Beverage, Admin & General, on target and accurate • Helping in the procurement of operating supplies and equipment, and contracting with third-party vendors for essential equipment and services • Coordination with the head of departments for the execution of all activities and functions • Overseeing and managing all departments and working closely with department heads on a daily basis • Be accountable for the responsibilities of department heads and take ownership of all guest complaints • Lead in all aspects of business planning • Respond to audits to ensure continual improvement is achieved • Corporate client handling and take part in new client acquisition along with the sales team whenever required <p>Responsible for safeguarding the quality of operations both (internal & external audits) • Responsible for legalization, occupational health & safety act, fire regulations and other legal requirements QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US: • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit</p>
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	<p>Maitre d'hotel (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/264691 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/ Manages daily restaurant operations and assists with menu planning maintains sanitation standards and assists servers and hosts on the floor during peak meal periods. Strives to continually improve guest and employee satisfaction and maximize the financial performance in areas of responsibility.</p> <p>DUTIES & RESPONSIBILITIES</p> <ul style="list-style-type: none"> • Setting up written duty rosters for service staff in the restaurants • Organizing, managing and motivating all service staff in the restaurants • Implementing and maintaining the company standards in the restaurants • Keeping control of and assisting with the service in all outlets • Ordering supplies in cooperation with the Hotel Manager • Checking and overseeing the loading and organization of all relevant supplies • Properly storing of all restaurant supplies and equipment • Correctly handling all food stock, as well as all the equipment in the restaurants • Maintaining impeccable cleanliness, hygiene and tidiness in the restaurants • Checking, distributing and replacing, if necessary, all printed matter, floral arrangements and other decorations in the restaurants • Performing cost controlling and maintaining budgets in the restaurant 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 <p>QUALIFICATIONS & REQUIREMENTS</p> <ul style="list-style-type: none"> • 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 <p>REWARDS & BENEFITS</p> <ul style="list-style-type: none"> • 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 <p>FOLLOW US • facebook.com/hermesrecruitment • linkedin.com/company/hermesrecruitment • instagram.com/hermesrecruitment • vk.com/hermesrecruitment • twitter.com/hermesrecruit</p>
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