



PURPOSE OF THE POSITION

To ensure the correct connection between "Kitchen" and "Hall", in order to achieve the objectives of service, image and quality.

Kitchen Assistant (w/m/d) - Bollicine Champagner Bar

SKILLS

proactivity, patience, empathy, excellent relational and communication skills, knowledge of German and English, flexibility, ability to work in teams and under pressure, attention to detail, passion for the world of Food & Beverage, good

manual skills for the preparation of some dishes , according to company guidelines

RESPONSIBILITY

- Management of small kitchen and product tempering
- Preparation and serving of simple dishes according to the Champagne Bar Menu
- In the room engages and welcomes customers;
- Preparation of the Tables with the organization of condiments, crockery and any decorations (if any);
- Support to customers in the selection of dishes and proposal of combinations on food and drinks;
- Timely delivery of orders in the kitchen and notification of any special requests and / or dietary needs;
- Delivery of food and drinks to guests on time, making sure to meet their needs
- Issuance of receipts / invoices and completion of the payment process.

TASKS AND DUTIES

- He will be aware of the company procedures shared by the Store Manager, and will carefully implement these procedures;
- He will prepare, cook the simple dishes provided by the menu, taking care of the plating and making sure that they comply with company standards
- Management of stocks of food raw materials for kitchen
- Management of kitchen equipment so that it is in order and working
- It will intercept the main customer feedback, sharing it with the Store Manager, to contribute to the development of new business opportunities / new Food & Beverage proposals
- Will ensure an excellent level of service according to shared company standards
- He will work in Team and will take part in all company training activities
- Comply with safety regulations and make use of personal protective equipment (if and where required)
- You will be able to take possession (if required) of the aspects related to the preparation, assembly and plating of simple dishes, according to the Champagne Bar Menu
- **Employment contract:** Fixed-term/call
- **Availability:** Monday to Sunday, from 10 am to 8 pm. There are obviously the Shifts
- **Experience:** 1 year
- **We also offer you:** a fixed-term or on-call contract; the salary level depends on your experience. Incentives on the achievement of turnover and People Management objectives, Uniform

MUST - HAVE

- Car
- No Tattoos in sight
- No earrings in sight or for women flashy accessories
- Personal hygiene care
- Neat and neat hands
- Knowledge of German and English

NICE - TO - HAVE

- Knowledge of a second foreign language (in addition to English)
- Willingness to travel (if necessary) in Italy and abroad

You will have the opportunity to work with professionals in the sector, with years of experience gained in the field of administration and retail. Catering and luxury administration in a beautiful and dynamic environment will allow

you, thanks to your commitment and your determination to be able to grow and gain a unique experience!

We look forward to receiving your application!

Jetzt bewerben

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