



BELGIO

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 • Organizing, amaging and motivating all service staff in the bars • Organizing and overseeing the loading and organization of all relevant supplies • Properly storing of all bar supplies and equipment • 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 • Checking, distributing and maintaining budgets 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 bars • Performing 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 duites 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 & REQUIRMENT
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posti	10
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Sito:	https://www.hermesrecruitment.com/
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Le offerte sono consultabili online al seguente link





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
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	Number of positions: 10
	Date of expiry: 31 Dicembre, 2023
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	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
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AFOL MILANO – SERVIZIO EURES

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 whould 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 corene handling of all beverages and food in the bar area, as well as all products and equipment in the bar department Responsible for the ideaning of the bar glassware, china and cutlery Responsible for the ideaning of the bar glassware, china and cutlery Responsible for the ideaning of the bar glassware, secure 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) QUALIFCATIONS & REQUIREMENTS Valid EU passport Fluently spoken English or German Hospitality degree will be considered an advantage Previous experience in luxury establishments Pleasant and communicative charact
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AFOL MILANO – SERVIZIO EURES

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 unde 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 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 guest' laundy • Correct handling of guest' laundy • Correct handling of guest' laundy • Correct handling of uses' laundy • Correct handling of uses' laundy • Achieving and maintaining the conselexeping department • Achieving and maintaining the cousekeeping department • Correct handling of guest' laundy • Correct handling of guest' laundy • Correct handling of guest' laundy • Correct handling of all busekeeping supplies, detergents and equipment • Assisting in taking inventory of the housekeeping department • QUALFICATIONS & REQUIREMENTS • Valid EU passport • Fluently spoken English or German • Hospitality degr
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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) Esperianza 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. DUTES & RESPONSIBILITES • Preparation and distribution of all daily meals • Responsible for a kitchen section • Co-responsible for a kitchen section • Co-responsible for a kitchen section • Co-responsible for a hiering and maintaining the company's standards and budgets • Assistance to the Executive Chef in ordering food supplies • Co-responsible for impeccable cleanliness, hygiene and tidiness • Co-responsible for impeccable cleanliness, hygiene and tidiness • Co-responsible for impeccable cleanliness, hygiene and tidiness • Arsistance with undertaking inventories as per company's directives • Participation in training programs • A regular presence in the restaurant at the buffets QUALIFICATIONS & REQUIREMENTS • Viald EU passport • Fluently spoken English or German • Hospitality degree will be considered an advantage • Previous experience in luxury establishments • Preasant and communicative character • Professional attitude and appearance • Reliability and hard work • Great team spirit REWARDS & BENFEITIS • Competitive salary and bonuses depending on qualifications and expertise • Seasonal or permannent employment • Medical and Social Insurance • Accommodatio
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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 standard • 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 rimpeccable cleanliness, hygiene and tidiness in the kitchen area • Active cost controlling and maintaining od cost • Responsible for the implementation of the correct appearance, as well as the standard of personal hygiene of the kitchen employees • Active presence at official
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AFOL MILANO - SERVIZIO EURES

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 personnelReviews 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 each handling, check, eaching, and credit policies
	 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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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Hotel Manager (Cruise Ships)
	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 tatisfaction. 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 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 outdooks 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
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Maitre d'hotel (Cruise Ships)
	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.neuropeanjobdays.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. DUTIES & RESPONSIBILITIES • Setting up written duty rosters for service staff in the restaurants • Organizing, managing and motivating all service staff 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, hyguene and tidiness in the restaurants • Merching, distributing and replacing, if necessary, all printed matter, floral arrangements and other decorations in the restaurants • Preforming cost controlling and maintaining budgets in the restaurants • Performing that all service staff is continuously trained • Inplementing correct appearance/uniformity, as well as standards of personal hygiene of all iservice 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
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Massage Therapist (Cruise Ships)
	Massage Therapist (Cruise Ships) Workplace country: Belgium Settore: Accommodation and food service activities Livelio 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/264 677 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/ Handling all massages as per the operational and treatment standards. Responsible for all massages and treatment- related activities, and for the safety of the guests in the massage room. Maintains appropriate standards of conduct, dress, hygiene, uniform appearance and posture of himself/herself and all personnel involved in the massage room operation. DUTIES & RESPONSIBILITIES Providing consistent professional massage and body treatments, in accordance with spa protocols and accepted certification practices = Effectively informing and educating guests about specific wellness concerns = Maintaining a complete knowledge and understanding of all services and products offered = Upholding the standards of sanitation and sterilization, as directed by the spa policies and procedures = Performing usets' questions and concerns professionally and courteously = Providing accurate, appropriate and immediate responses to all requests by guests = Possessing the ability to work without direct supervision = Maintaining a positive attrude and contributing to a quality work environment = Assisting in all areas of spa operation, as requested by the management QUALIFICATIONS & REQUIREMENTS = Piesonal attitude and appearance = Previous experience in luvury establistiments = Piesonal attitude and appearance = Previous experience in uvury establistiments = Piesonal attitude and appearance = Provising and hard work = Piesonia attitude and appearance = Pieso
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Night Auditor (Cruise Ships)
	Night Auditor (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/264 695 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/ Checks Front Desk accounting records for accuracy and, on a daily basis, summarizes and compiles information for the financial records. Prepares a summary of cash, check, and credit card activities, reflecting the financial performance for the day. DUTES & RESPONSIBILITES Posts room charges and taxes to guest accounts Processes guest charges voucher and credit card vouchers Prot charges so the guest accounts that have not been posted or were incurred on the night audit shift • To verify that all transactions performed at the front desk are supported by documentary evidence and signatures as necessary and that they have been correctly posted and allocated into PMS system • Prints and files reservations for the next business day • Verifies that room rates are correct and posts those rates to guest accounts • Is able to function as a front desk agent especially in terms of check-in and check-out procedures • Tracks room revenues, occupancy percentages, and other front office statistics • Prepares a summary of cash, check, and credit card activities • Summarizes results of operations for management • Check figures, postings, and documents for accuracy. Record, store, access, and/or analyze computerized financial information • Follow the end of day checklist • Must have complete knowledge of emergency procedures • Balance the day's charges, making corrections as necessary • Performs wake-up calls • Understand the principles of auditing, balancing
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Pastry Chef (Cruise Ships)
	Pastry Chef (Cruise Ships) Workplace country: Belgium Settore: Accommodation and food service activities Livello di itsruzione 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/264 687 or APPLY NOW WITH https://www.hermesrecruitment.com/ Number of posts: 10 Date of expiry: 31 Dicembre, 2023 Link for more information: https://www.hermesrecruitment.com/ As a Pastry Chef will also be required to plan production and develop seasonal offerings. Responsible to create high- quality pastry dishes with the standard recipes and presentations in order to maintain quality standards and consistency of product. Also, Date for a bitch will have standard recipes and presentations in order to maintain quality standards and consistency of product. Also, DITES & RESPONSIBILITIES • Preparation and distribution of all daily meals • Responsible for a kitchen section • Co-responsible for a kitchen section • Co-responsible for a kitchen section • Co-responsible for meer storing of food, kitchen supplies and stock • Co-responsible for meer storing of food, kitchen supplies and stock • 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 suc
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Receptionist (Cruise Ships)
	Receptionist (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/264 696 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/ Helps guests complete registration cards and assigns rooms, accommodating special requests whenever possible. Places guests and room information in the appropriate front desk system and communicates this information to the appropriate personnel. DUTIES & RESPONSIBILITIES • Settling all administrative jobs as per company's directives • Following up on guests' requests that have been handed to the front desk • Co-responsible for the entire front desk area • Organizing and ensuring the realization of efficient and smooth check- in and check-out procedures • Implementing and maintaining the company's standards within the front desk department • Preparing reports as requested • Maintaining a correct flow of information • Correctly handling all equipment within the front desk area, especially all IT devices • Maintaining impecable cleanlines, hygiene, and tidiness in the front desk area 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 • Profesional attitude and appearance • Recommente 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 • Vacom/hermesrecruitment • linkedin.
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Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Sous Chef (Cruise Ships)
	Sous Chef (Cruise Ships) Workplace country: Belgium Settore: Accommodation and food service activities Livelio 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/264 688 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/ Sous Chef is responsible to assist the Executive Chef for overall kitchen operation, ensuring maximum guest satisfaction, through planning, organizing, directing, and controlling the Kitchen operation and administration. Exhibits culturinary talents by personally performing tasks while assisting in leading the staff and managing all food- related functions. Also assists in supervising all kitchen areas to ensure a consistent, high-quality product is produced. DUTIES & REPONSIBILITIES Relieving the Executive Chef in ordering food supplies * Relieving the Executive Chef in ordering food supplies * Taking monthly stock of supplies in cooperation with the Executive Chef * Providing and distributing all daily meals, including set up of the breakfast buffet * Assisting with organizing, managing and motivating all kitchen staff * Assisting with organizing, managing and motivating all kitchen staff * Assisting with organizing, managing and motivating all kitchen staff * Implementing a correct food schedule for the employees * Maintaining and maintaining the company's standards and budgets in the food department * Implementing correct appearance/uniformity, as well as standards of personal hygiene of all kitchen staff * Participating in the training programs * Maintaining a regular presence in the restaurant's buffet areas, to ensure buffet standards QUALIFICATIONS & REQUIREMENTS * Ualtif EU Dassport * Heaptipatity degree will be considered an advantage
Sede	Belgio
posti	10
Titolo	Post-secondary education (Vocational training)
Email:	eures@afolmet.it
Sito:	https://www.hermesrecruitment.com/
Scadenza:	31/12/2023





Riferimento	EURES Belgio EOJD 23/03/2021
Mansione	Waiter (Cruise Ships)
	Water (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/264 690 or APPLY NOW WITH https://www.hernesrecruitment.com/ Number of positions: 10 Date of expiry: 31 Dicembre, 2023 Link for more information: https://www.hernesrecruitment.com/ Display highest standards of hospitality and welcome are demonstrated at all times within all food and beverage areas. Takes orders, serves food and beverages to guests as per the company's standards in a friendly, timely and efficient manner. DUTIES & RESPONSIBILITIES Greets guests and presents them with the menu. Informs guests about the special items for the day and menu changes. Suggest food and beverages to the guests and also try to upsell. Inglieng mighting and maintaining the company's standards and budgets Daily set-up (mise-en-place) Providing professional service of food and beverages in the 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 cultery 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 & BENETTS Competitive salary and bouses depending on qualifications and expertise Seasonal or permanent employment Medical and Social Insurance Accommodation and meals Flight tickets refruid upon successful completion of the contract FOLUDUW US facebook.com/hermesrecruitment • tinkedin.com/company/hermesrecruitment • ins
Sede	Belgio
Numero posti	10
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