



ENORME
HOTELS & VILLAS



JOIN OUR
TEAM!

MAITRE D' HOTEL

The candidate will lead, control, supervise Restaurants & Bars & take care of the best service experience of the Guests.

Responsibilities

- Responsible for Restaurants & Bars
- Oversees the daily operation of Restaurants & Bars and act on the appropriate procedures
- Inspect cleanliness of places, equipment throughout restaurant & other eating places
- Supervise all the staff & ensure that staff follow the daily scedule
- Train staff daily
- Responsible for staff schedule (including days - off)
- Greet all Guests and seat them according to their preferences
- Have to coordinate with Chef of the hotel for menu & for nutritional preferences
- Promote sales & educate staff in marketing strategy

Requirements

- Education on Tourism Services
- Two (2) years minimum experience in the same position
- Communicative & administrative skills
- Excellent knowledge of Restaurant
- Knowledge of wines & spirits
- Fluency in English & Preferably German or French
- Experience in client's psychology
- Experience in HACCP & ISO procedures

Benefits

- Competitive remuneration package
- Professional working environment
- Continuing education and training
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Interested applicants should apply a Curriculum Vitae at hr@enormehotels.com

All applications will be treated as strictly confidential.

All open positions can be found at www.enormehotels.com/careers

