



ENORME
— HOTELS & VILLAS —



**JOIN OUR
TEAM!**

MAITRE D' HOTEL / The candidate will lead, control, supervise Restaurants & Bars and take care of the best service experience of the Guests

- Responsible for Restaurants & Bars
- Oversees the daily operation of Restaurants & Bars and act on the appropriate procedures
- Inspect cleanliness of places, equipment throughout Restaurant and other eating places
- Supervise all the staff and ensure that staff follow the daily schedule
- 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 and for nutritional preferences
- Promote sales and educate staff in marketing strategy

Requirements

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

Benefits

- Competitive remuneration package
- Professional working environment
- Continuing education and learning
- Further career development

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

