

Maitre | River Cruise Ships

As Maître you are responsible for the day-to-day operations and supervision of the restaurant. Your responsibilities include training, maintaining a high standard of food quality and service, assigning work schedules for Waiters and Bar Staff, keeping control of all the equipment and required inventories. Maître reports directly to the Hotel manager.

Flexibility

- Flexible to assist and/or cover as Waiter if necessary
- Flexible to be able to assist in ships' operational purposes such as loading of food and supplies and general cleaning

TASKS

- Responsible for the implementation and execution of food handling (Buffet), food service and cleaning procedures in accordance with company's standards.
- Directs, supervises and trains all subordinates in the performance of their duties in accordance with the quality standards set by the company.
- Ensure good cooperation and communication between Galley and Restaurant
- Ensure proper reservations and seating assignments are administered accurately for all guests in accordance to guests' desires.
- Responsible for maintaining a well-supplied work area with appropriate par stocks.
- Conducts daily inspections of all areas of responsibility in order to identify deficiencies and assess procedures of personnel.
- Presenting menus to the guests and answer questions about menu items, making recommendations upon request
- Check with customers to ensure that they are enjoying their meals and take action to correct any problems.
- Wine knowledge and recommendations depending on the location the ship is sailing
- Always remains clean, well-groomed and friendly to the guests
- Take into consideration the hygiene, HACCP and safety standards

REQUIREMENTS

- At least five years of hotel or prior ship experience in a comparable position
- Fluent command of English language, knowledge of German and Spanish would be considered as an advantage
- Hospitality degree or degree in relevant subject will be considered as an advantage
- A flexible and motivated team player and a high degree of social competence
- Management and organizational skills
- Ability to supervise and coordinate a team of waiter/waitresses

- Ability to schedule the service structure to the needs of the guests
- Friendly appearance and Stress resistant

BENEFITS

- A challenging job in a middle management level position
- Seasonal contract
- 4 vacation days per month
- Free medical coverage with Allianz worldwide care
- Share cabin facilities provide and fee meals