

Job Description

Post: Restaurant Steward

Department: Service

Immediate superior: Maitre d'

Duties:

Will work in accordance to the specified written or verbal instructions/duties given by his/her superior
Preparation and correct serving of breakfast, lunch and dinner
Mis-en-place
Beverage service in restaurants and public rooms
Sales-orientated work in the service
Correct posting in POS-system
Takes care of the cleanliness in her/her area
Own quality control
Work in accordance with all relevant safety and environmental as well as hygiene (HACCP) regulations in the service area
Careful handling of all equipment and machinery in his working field
Assists wherever help is needed

Qualification / Experience:

Qualified skills and experience in restaurants / hotel business / on-board cruise ships
Minimum 2 years job experience
Excellent knowledge in restaurant service (menus, beverages especially wines)
Competence in both English and German languages

Position requirements:

Minimum age approx. 21 years
Trustworthy, efficient and able to work under duress
Cost and quality awareness
Organisational skills
Pleasant and polite manners
Excellent communicational skills
Well-groomed and clean appearance

Area of responsibility:

Performing of assigned duties in the service area / Restaurant

Deputy in case of absence: Relief / other Steward/ess