

Hotel Le Royal Luxembourg, 5 stars, member of « The Leading Hotels of the World », and located in the heart of Luxembourg city, is looking for its restaurant « Amélys »:

A CHEF DE RANG

on a full-time permanent contract

You will be part of a team of 20 professionals, under the manager of the restaurant manager and the assistants.

YOUR MAIN TASKS:

- You will welcome and advise customers, inform them about the « menu » and take their orders.
- Your sales skills also allow you to up sells the restaurant
- You constantly ensure the comfort and well-being of customers within the restaurant and manage to build customer loyalty
- You pass on the information to your superiors and to the kitchen
- As you are customer service oriented, it allows you to anticipate their needs and go beyond them
- In charge of the respect of hygiene and safety rules

YOUR MAIN COMPETENCIES:

- Experience in a similar position is required (in a high-end restaurant will be an asset)
- Hospitality education background
- Fluency in French and English
- Good knowledge of sommellerie is an advantage
- Proficiency of HACCP standards
- Strictness, quickness, and customer oriented
- Strong commercial skills
- Flexible: willing to work cut hours

If interested please send your complete application (resume, cover letter and references) to: recruitment-lux@leroyal.com

