

Located in the heart of Luxembourg City, Hôtel Le Royal, a 5-star property and member of The Leading Hotels of the World, is seeking to recruit, on a full-time permanent contract basis, a:

CHEF DE RANG (H/F)

Effective date : Immediate or to be agreed

You will be part of a team of 20 hospitality professionals, working under the supervision of the Restaurant Manager and Assistant Managers. Among other responsibilities, you will be in charge of ensuring the smooth running of the service and the satisfaction of the guests within your assigned section.

YOUR RESPONSIBILITIES:

- You welcome, advise, and inform guests about the menu and take their orders.
- Your commercial skills enable you to suggest additional sales aligned with guests' needs.
- You constantly ensure the comfort and well-being of your guests in the restaurant and succeed in building guest loyalty.
- You communicate relevant information to your supervisors.
- You master LQA service standards as well as 5-star hospitality codes.
- Your strong sense of guest service allows you to anticipate guests' needs and exceed their expectations.
- You ensure compliance with hygiene and safety regulations within your section.

YOUR PROFILE :

- Experience in a similar position within an upscale 5-star restaurant is required
- Background in hotel or hospitality management
- Excellent command of French and English
- Strong knowledge of wine and sommelier basics is a definite advantage
- Proficiency in HACCP standards
- Rigor, speed, and a strong sense of guest service
- Well-developed commercial skills

Interested candidates are invited to submit their application (detailed CV with photo, cover letter, and references if available) to: recruitment@leroyal.lu

