

COMMIS DE PARTIE

Armani Hotel Milan, 5 stars luxury hotel located in the heart of the famous Milan fashion district, is looking for a Commis de Partie in the Culinary department.

MAIN RESPONSIBILITIES

- Work with his/her best abilities to ensure that high quality, creativity, freshness and preparation according to set standards is given at all times.
- Assist all ambassadors in running the day to day operation of an area in the kitchen.
- Follow at all times standard recipes and plate presentations in order to maintain set standards of quality in production and presentation.
- Ensure hotel property, facilities, kitchen and all areas are kept by the ambassadors himself in very good condition.
- Be familiar with the emergency procedures and be in a state of preparedness for any emergency which may occur.
- Attend training sessions and meetings as and when required.
- Ensure grooming and personal hygiene according to hotel policies.

QUALIFICATIONS AND EXPERTISE

- Previous experience in similar and/or related fields in a 5* Hotel.
- At least 2 years experience at same level.
- Good English and additional languages desirable.
- Excellent communication and organization skills.
- Able to work calmly & confidently under pressure.

ADDITIONAL INFORMATION

Type of work Full time

Location Milan, Italy

Department Culinary

Languages English, Italian

Start July 2021

Contract 12 months

Other advantages Meals in our Staff canteen; Uniform and laundry service; Tailored training programs; Company discounts on Armani shops.