

ARMANI

Hotel Milano

DEMI CHEF DE PARTIE

Armani Hotel Milan, 5 stars luxury hotel located in the heart of the famous Milan fashion district, is looking for a Demi Chef 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

Languages: Italian

Start: July 2021

Contract: 6 months

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

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