



GERMANIA

Riferimento	EURES Milano Rif. 73967/2024
Mansione	Backer - Munich
	<p>Job descriptionn: -Preparation of basic ingredients for the production of bakery products and making dough; -Management and monitoring of the fermentation process of dough forms; -Management and monitoring of the baking process of various bakery products; -Controlling and supervising the quality of food raw materials and monitoring their procurement for production; -Checking allergen regulations and monitoring compliance with HACCP standards during all stages of production; -Management of routine maintenance of bakery machinery; -Activities of selling bakery products to customers with related storytelling with respect to the raw materials used. JV's Contract: Type of contract: Fixed Time Renewable: yes Hour/week.: 39 Salary (currency): 2622.00€ Further benefits: -25 days holiday per year -1 meal per workday -2 coffees per workday -20% discount Market items - 20% discount consumption Restaurants -Weihnachtsgeld (equivalet to 50% of monthly rate) paid in November after 11 months of continuous relationship with the company -Urlaubsgeld paid in June after 11 months of continuous relationship with the company Accommodation: for the first month and Relocation allowance (1 monthly one-off payment for relocation allowance with the payroll of the second month of employment) Candidate's requirements: Educational level: Hotel Management school / professional school Professional experience: 1 or 2 years of previous experience Language Skills: Italian B2/C1 - English B2 How to apply: Send CV and cover letter via e mail to Rech Serena s.rech@eataly.it and cc to eures@afolmet.it</p>
Sede	Munich - Germany
Numero posti	2
Titolo	Hotel Management school
Email:	<u>s.rech@eataly.it</u> and cc eures@afolmet.it
Scadenza:	31/07/2024

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