





Riferimento	EURES Milano Rif. 73963/2024
Mansione	Commis de Cuisine - Munich
	Job descriptionn: -Monitor the correct storage of raw materials in accordance with HACCP standards; -Control the quality of the food supplied; -Storing and packaging foodstuffs; -Prepare raw materials for service (cleaning and cutting vegetables and fruit, cleaning fish or semi-finished products); -Supporting the foreman in the preparation of dishes; -Prepare simple dishes independently; -Plating food in compliance with quality standards; -Maintain order and cleanliness of working tools and machinery (pots, pans, chopping boards, slicing machines); -Clean work areas and kitchen equipment. JV's Contract: Type of contract: Fixed Time Renewable: yes Hour/week.: 39 Salary (currency): 2239.00€ Further benefits: -25 days holiday per year -1 meal per workday -2 coffees per workday -2 coffees per workday -20% discount Market items -20% discount tonsumption 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 B1 -How to apply: Send CV and cover letter via e mail to Rech Serena
Sede	Munich - Germany
Numero posti	3
Titolo	Hotel Management school
Email:	s.rech@eataly.it and cc eures@afolmet.it
Scadenza:	31/07/2024