

Place of work

Nemecko

oceány, moria

Start date in work

**Asap**

The date the offer was added

**11 Jul 2024 (update 12 Jul 2024)**

Type of employment

indefinite period employment

Salary (gross)

€2,284 per month

Number of job vacancies

**5**

## Information about job offer

### Job description

**Overená pracovná ponuka z portálu EURES.**

Popis pracovnej ponuky:

Job description (please, specify details, main duties and responsibilities):

#### 1. Tasks

(1) Responsible for the up-to-standard work flow in the assigned work area of the Galley and the related administrative tasks, in close cooperation with the Executive Chef.

(2) Food preparation in strict adherence to the given standards.

(3) Ensure all operations are carried out with the utmost economy consistent with the agreed quality and hygiene standards.

(4) Contribution to the food, beverage and consumables orders for the work area in strict adherence to budget-related and other requirements.

(5) Acceptance and checking of deliveries in the assigned work area.

(6) Implementation and checks of the professional, economic storage of all foodstuffs and equipment in compliance with the agreed hygiene and quality standards, with special regard to the compliance with expiry dates.

(7) Strict adherence to all agreed regulations (USPH/HACCP, ISM/ISO, SQM, TUIC Service standards), especially with regard to security, environment and hygiene regulations in his/her area of responsibility.

(8) Safe storage assistance in adverse weather.

(9) Notification and handling of all relevant (unusual) events, such as damages, repairs, security violation etc.

(10) Responsible for equipment set ups as well as storing of goods and equipment up to standard.

(11) Preparation and regular checks of logs and check lists.

(12) Planning, organisation, documentation of inventories.

(13) Examination and control of stock movements and orders in the area of responsibility.

(14) Instruction, training, and supervision of the assigned crew (including documentation).

(15) Duty roster planning.

(16) Personnel reviews.

(17) Special events assistance.

(18) Cleaning/sanitizing of the work area (incl. utensils + equipment), using the PPE (personal protective equipment).

(19) In special case loading and suitcase service assistance.

(20) Always aims at continuous improvement.

(21) Active implementation of the philosophy behind the product.

Constant improvement of the work flow and standards, including input for manuals and regulations

### **Selection procedure information**

Ak máte záujem o túto pracovnú pozíciu, kliknite na ikonu „**POŠLI ŽIVOTOPIS**“, vyplňte požadované informácie a pripojte životopis v nemeckom jazyku. Po splnení kritérií bude váš životopis postúpený zamestnávateľovi.

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## **Benefits offered**

- provided accommodation

Zamestnávateľ ponúka:

- práca od marca do novembra/decembra
- ubytovanie a strava poskytovaná a hradená zamestnávateľom
- prepravné náklady hradené zamestnávateľom
- zdravotné, nemocenské, úrazové, invalidné, nezamestnanecké poistenie
- mzda 2900 eur/mesačne/brutto

## **Employee requirements**

### **Required education**

- Vocational Secondary Education
- Upper Secondary Education
- General Secondary Education

### **Languages**

- German - Advanced: B1 and B2

### **Additional requirements**

Požiadavky:

- stredná škola alebo skúsenosti ako kuchár
- 1 - 2 roky profesionálnej skúsenosti v porovnateľnom gastro zariadení
- anglický jazyk na úrovni B1 - B2 alebo nemecký jazyk hovorovo

Qualification / Job experience

- (1) Qualified training as a cook
- (2) Many years of job experience in a comparable position in a modern, high standard hotel's or restaurant's Galley, if possible onboard a cruise vessel.
- (3) Economical, budget-orientated thinking; ability to understand business targets
- (4) Good knowledge of inventory management

(5) Very good knowledge regarding food, ingredients, recipes (modern, international cuisine) as well as food-cost calculations and production control of passenger and crew menus.

(6) Very good knowledge of all cleaning procedures, cleaning agents, chemicals (including storage) and especially of the U.S.P.H. standards.

(7) Business fluent in written + spoken German and English

Požadované vzdelanie:

stredná škola

Jazyk a úroveň ovládania:

anglický - B2 Samostatný používateľ

## Employer information

### Business Name

EURES

### Company Registration Number

52798780

### Address

Špitálska 2206/8, 81108, Bratislava - mestská časť Staré Mesto, Slovensko

### Internet address

<http://www.eures.sk>

### Characteristics of the company

EURES (European Employment Services) je európska sieť služieb zamestnanosti koordinovaná ELA (Európsky orgán práce), ktorej cieľom je uľahčiť voľný pohyb pracovných síl v rámci krajín EÚ/EHP a Švajčiarska, ako aj podporovať spravodlivú pracovnú mobilitu. EURES poskytuje bezplatné služby uchádzačom, ktorí si hľadajú pracovné uplatnenie v Európe a európskym zamestnávateľom, hľadajúcim pracovnú silu v rámci týchto krajín.

EURES poradcovia poskytujú záujemcom o prácu v zahraničí informačné, poradenské a sprostredkovateľské služby. Európskym zamestnávateľom so záujmom o pracovníkov z krajín EÚ/EHP a zo Švajčiarska ponúka sieť EURES profesionálne poradenstvo a pomoc pri nábore.

**Source:** [worki.sk](http://worki.sk), **Offer ID:** 2053528, **Classification of jobs (SK ISCO-08):** [3434000 Šéfkuchár](#),  
**Working area:** [Gastronómia](#)