Үй кызматчы (На круизном лайнере)

2 106 Сом

ISMIRA UAB

Иш тажрыйбасы: 1 жылдан 3 жылга чейин

Жумуштун түрү: Толук иш күнү

Билими: Мааниге ээ эмес

Иштөөчү шаарлар: Бишкек

Жумуш ордунун дареги: Работа в море

Талап кылынган компетенциялар, билимдер, көндүмдөр:

Requirements:
Age: min. 18 years old
Preferably experienced within the hotel industry and/ or previous ship experience.
Stress resistant, calm under pressure, team player with positive attitude.
Open minded, independent and flexible with strong customer focus.
Professional attitude and appearance, reliable and hard-working able to work long shifts.
Crew on board river cruises have to be ready for mixed duties and multitasking.
English B2 + German A2

Милдеттери:

As a Kitchen Steward, you are essential to keeping the galley running smoothly. You ensure a clean, safe, and organized kitchen environment, support the culinary team with daily operations, and help maintain high hygiene standards onboard.

Duties and responsibilities:
Responsible for dealing carefully with equipment, machines and cleaning agents.
Adherence to cleanliness and hygienic regulations in compliance with HACCP and Scylla standards.
Execution of weekly general cleaning at the workplace.

Joint responsibility for the adherence to safety rules in the kitchen area.
Responsible for cleanness of china, cutlery, glasses and kitchen equipment.
Responsible for the proper handling and storage of plates, cutlery, glasses and kitchen equipment.
Responsible for the cleanness of all storage rooms on a weekly base.
Supporting the Head Chef with orders and inventories.
Assistance in daily checks and documentation of the temperature according to
HACCP and company standards.
etc.

Иш шарттары:

Work & Life Onboard Conditions:
Competitive salary paid in EURO + possible to earn gratuties
River ships are located in Europe - closer to home
Seasonal work with contracts from March to November renewable each season
No Safety certificates or Seaman's book required
Very simple medical exam - can be conducted with family doctor
Free food and accommodation onboard (shared for 2 same gender crew)
Possibility to take paid days off, sick days and vacation during the season
Excellent working conditions, social contributions and health insurance
Free internet (10 GB per month)
Shore leave almost every day
Work in an international team and develop your professional skills
Travel across Europe while gaining valuable international experience

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Бош орун жөнүндө:

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