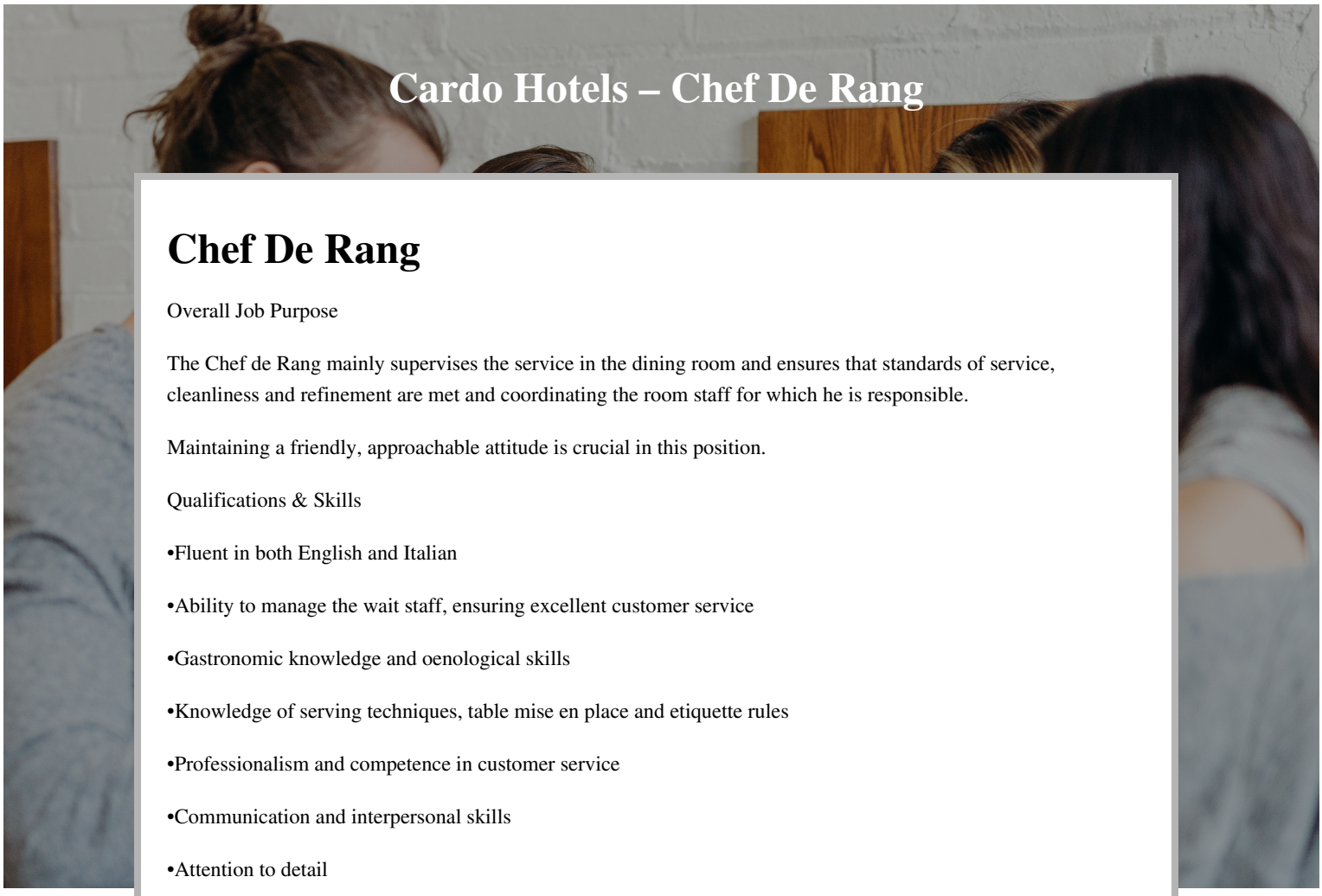

Chef De Rang

Overall Job Purpose

The Chef de Rang mainly supervises the service in the dining room and ensures that standards of service, cleanliness and refinement are met and coordinating the room staff for which he is responsible.

Maintaining a friendly, approachable attitude is crucial in this position.

Qualifications & Skills

•Fluent in both English and Italian

•Ability to manage the wait staff, ensuring excellent customer service

•Gastronomic knowledge and oenological skills

•Knowledge of serving techniques, table mise en place and etiquette rules

•Professionalism and competence in customer service

•Communication and interpersonal skills

•Attention to detail

•Spirit of observation

•Team working skills

Candidate profile

Education and Experience

•3 years previous work experience as Chef de Rang

Principal Accountabilities

•Coordinating table service and ensuring that every detail is impeccable

•Manage communication between kitchen and dining room, ensuring that each course is impeccable in both taste and presentation.

•Take care of the mise en place of the tables

•Explain the dishes on the menu

•Answer any questions guests may have and recommend dishes and pairings according to their preferences and possible intolerances.

•Is responsible for the quality of the work of the commis, the clearing of tables and the serving of food and drinks.

•As required then performs all the typical tasks of a waiter: taking orders, carrying and serving dishes

•Ensuring high levels of service in the hall

•Acting to meet special customer needs

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