

Chef de Rang

Department	Catering, Restaurant
Supervisor	Maître d'hôtel
Receives instructions from	Maître d'hôtel, Hotelmanager, Operation Manager
Replacement (active)	Barwaiter, if necessary Maître d'hôtel
Replacement (passive)	Barwaiter, Maître d'hôtel
Purpose of position	friendly and professional service in the restaurant and bar area to our fullest guest satisfaction in accordance to the Viking River Cruises Standards
Guidelines and regulations	Job description, F & B hand book, contract, company rules and regulations, Onboard ABC, uniform regulation



Duties/ Responsibilities

- Responsible for a professional meal and drink service to approx. 25 guest within one station
- Greeting the guest upon arrival and departure to and from each meal
- Co-responsible for cleaning the restaurant and applicable working areas
- Co-responsible for Mise-en-place in the restaurant following instructions from the Maître D'Hôtel
- Responsible for achieving and maintaining the Viking River Cruises standards in the restaurant
- Assist with stock deliveries
- Co-responsible for the correct handling of all food products and restaurant equipment (glasses, cutlery and crockeries etc.)
- Assist with the restaurant stocktaking according to procedures
- Responsible for the daily reconciliation of his/ her sales transactions
- Sales orientated passenger service in the restaurant and bar area
- Participate in onboard education and training programs
- Various preparation work for the start and end of season respectively
- Assist with F & B activities (champagne welcome, afternoon coffee, light lunch) and special events
- Assist with luggage – upon instructions from supervisors if necessary
- Assist in other departments (especially bar area) upon instructions from supervisor

Job Profil

MANDATORY Requirements	PREFERRED Requirements
<ul style="list-style-type: none"> - min. 18 years old - education in the Hotel or Service industry - professional experience in same or similar position - English fluent written and spoken - Flexibility, loyal, team orientated, autonomy and Honestly, indurance and stress resistance as well as Good appearance 	<ul style="list-style-type: none"> - apprenticeship as a waiter - 2 years of professional experience - ship experience - Technical Knowledge in wines and cocktails - additional languages as an advantage