

Chef de Rang - The Westin Palace Milan



Luogo **Lombardia, Milano**
<https://www.annunci.it/x-665258-z>



POSITION SUMMARY

Our jobs aren't just about putting food on the table that our guests will enjoy until they ask for their bill. Instead, we want to build an experience that is memorable and unique – with food and drinks on the side. Our Guest Service Experts take the initiative and deliver a wide range of services to make sure that guests enjoy their meal. Whether setting tables, communicating with the kitchen, interacting and serving guests, or cleaning work areas and supplies, the Guest Service Expert makes transactions feel like part of the experience.

No matter what position you are in, there are a few things that are critical to success – creating a safe workplace, following company policies and procedures, upholding quality standards, and ensuring your uniform, personal appearance, and communications are professional. Guest Service Experts will be on their feet and moving around (stand, sit, or walk for an extended time; moving over sloping, uneven, or slippery surfaces), managing the menu (read and visually verify information), and taking a hands-on approach to work (move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance and 50 pounds with assistance; reach overhead and below the knees, including

bending, twisting, pulling, and stooping). Doing all these things well (and other reasonable job duties as required) is critical to providing service that gets it right for our guests and our business.

PREFERRED QUALIFICATIONS

Education: High school diploma or G.E.D. equivalent.

Related Work Experience: Less than 1 year related work experience.

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Supervisory Experience: No supervisory experience.

License or Certification: None

Marriott International is committed to set science-based emissions reduction targets to reduce our carbon footprint dramatically by 2030, resulting in the development of Marriott's Climate Action Program (CAP), a comprehensive approach to reduce our carbon footprint and enable climate-smart growth and decision making. Our work to reduce Marriott's global carbon, water, and waste footprints, among other sustainability efforts, is the foundation of Serve 360's Sustain Responsible Operations coordinate.

Marriott International is an equal opportunity employer. We believe in hiring a diverse workforce and sustaining an inclusive, people-first culture. We are committed to non-discrimination on any protected basis, such as disability and veteran status, or any other basis covered under applicable law.

At Westin, we are committed to empowering guests to regain control and enhance their well-being when they need it most while traveling, ensuring they can be the best version of themselves. To achieve the brand mission of becoming the preeminent wellness brand in hospitality, we need passionate and engaged associates to bring the brand's unique programming to life. We want our associates to embrace their own well-being practices both on and off property. You are the ideal Westin candidate if you are passionate; you are active and take pride in how you maintain your well-being; you are optimistic; you are adventurous. Be where you can do your best work, begin your purpose, belong to an amazing global team, and become the best version of you.