

Chef de Rang at the Hotel Château Gütsch

As Chef de Rang at the Hotel Château Gütsch, you will be responsible for serving food and drinks in an upscale restaurant. You are the direct contact person for the guests and ensure that their wishes and needs are met.

Your tasks include greeting and seating guests, recommending food and drinks, taking orders, serving dishes and settling accounts with guests.

In addition, as Chef de Rang at Hotel Château Gütsch, you must also keep an eye on compliance with hygiene regulations and, if necessary, be able to solve problems and mediate conflicts.

Requirements:

- Completed training in the hotel or tourism sector ideally as a restaurant specialist.
- Several years of work experience in a similar position, preferably in a 4- or 5-star hotel
- Excellent communication skills in German and English, other languages an advantage
- Well-groomed appearance and friendly manner
- Strong service orientation and ability to respond to guests' needs
- Experience in the use of hotel software and cash register systems
- Flexibility in terms of working hours and willingness to work weekends and holidays
- Ability to work and make decisions under pressure
- Ability to work in a team and positive work attitude

We offer you an exciting and varied job in a renowned hotel with a friendly and motivated team. If you meet the above requirements and would like to work in an international environment, we look forward to receiving your application.

For applications, please use the following e-mail address info@chateau-guetsch.ch.