

Apprenticeship as Restaurant Specialist EFZ

We are looking for a motivated and committed person for the apprenticeship position as Restaurant Specialist EFZ at the Chateau Gütsch, a renowned hotel and restaurant in Lucerne.

As a Restaurant Specialist EFZ you will be part of a dynamic team and support us in looking after our discerning guests. You will be responsible for the professional service of our guests and ensure that they feel completely at ease.

Your tasks will include

- Reception and looking after the guests
- Advising guests on the choice of menu and wine
- Serving food and drinks
- Ensuring that everything runs smoothly in the restaurant
- Preparing and organizing banquets and events
- Compliance with hygiene and safety regulations

We offer you a varied and exciting apprenticeship in a family environment. You will be supervised by experienced professionals and receive sound training in all areas of the restaurant business. With us, you will have the opportunity to develop professionally and personally and to gain valuable experience for your future career.

We expect the following from you:

- Pleasure in dealing with people
- Good manners and a well-groomed appearance
- Ability to work under pressure and flexibility
- Ability to work in a team and reliability
- Interest in culinary arts and wine

Your school education:

- Duration: 3 years
- 1-2 times a week school lessons
- inter-company courses

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