



HOTEL DE FRANCE
Be Inspired

Headwaiter/ress - Saffrons

The Concept

Saffrons cuisine is the healthy balance and combination of Indian spices with European flavours and local ingredients.

"The unusual combination of spices used successfully creates an amazing yet healthy dining experience. The result - lighter and healthier dishes, but still with the intense flavours that make Indian cooking so unique. All the taste but none of the cholesterol!" - Gallery Magazine.

The Candidate

The Food & Beverage team are looking for a driven, friendly, and experienced individual to join the team.

Live in accommodation is available.

Experience

At least 1-2 years working experience within a similar fine dining establishment, in a headwaiter/ress position is required. Previous experience with micros POS would be advantageous.

Skills

1. Excellent communication & fluency in English
2. Ability to train others effectively
3. Excellent customer care
4. Ability to work under pressure and excellent time management
5. Highly self motivated and good presentation
6. Good interpersonal manners and works well in a team
7. Adaptable, flexible and ready to learn

Salary

Commensurate with skills and experience in the field.

Email your detailed CV and cover letter to recruitment@defrance.co.uk.

For more information about the Hotel de France please visit our website www.defrance.co.uk

Please note: Unfortunately due to the large response of applicants, Hotel de France will only contact those candidates who will be invited an interview. Should you not hear from the Hotel de France within 21 days, your application has been unsuccessful and we shall not be pursuing your application any further.
Thank you for your interest in the Hotel de France.



INVESTOR IN PEOPLE

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