



# HANS HERZOG

## **JOB DESCRIPTION    Chef de Rang**

**REPORTS TO**    Maitre d'

**HOURS**        rostered, approx. 45 hours per week, (open on public holidays)

### **POSITION SUMMARY**

The chef de rang reports to the maitre d' and is assisting in the day to day running of Herzog's Restaurant and the cellar door bistro.

### **QUALIFICATIONS**

- Fully trained as front of house, based on the European training regulations
- Minimum of 3 years experience in Michelin star/Gault Millau rated restaurants

### **RESPONSIBILITIES**

- Spoil our guests with a big smile on your face. Converse with guest in fluent English and be able to entertain with a sensible conversation. Speak at least one other European language.
- Carry out all duties as directed by the maitre d' for the day to day running of the restaurant
- Prepare the restaurant for service (cleaning- and laundry duties - linen preparation, silver polishing, table top preparations, all other mis en place tasks)
- Perform all duties expected as a host and front of house professional: explain menu to guests, serving dishes and announce them, clearing plates, wine and beverage service, bread service, barista tasks, co-ordinate service and duties with other front of house team members
- Gueridon service: cheese trolley, meat carving, fish service, cigar service
- Barista duties (La Cimballi) attends training to obtain high level of quality coffee making!
- Assist Chef de Service (telephone answering, reservations handling, welcoming guests, recommending menu and specials, taking orders, billing, cigar cellar & humidors handling - cigar service, help with fresh flower arrangements, co-organize wine themed dinners, events and cooking classes with table decoration session, VIP management)
- Assist Sommelier - Wine cellar handling, wine & spirit service, beverage stock control, tasting wines, offering and recommending to guests, taking wine orders, decanting bottles, recommend matching wines to menu, Spirit trolley handling, co-organize wine themed dinners, events, cooking classes with wine & food matching session)
- Work with Head chef and his team to learn about menu ingredients, food preparations and special diet requirements
- Co-operate with office team, menu writing, customer data base management, newsletter mail out, attend staff training work shops and team building meetings
- Co-operate with winery team, learn and assist in vineyard and winery under surveillance of viticulturist and wine maker, attend wine training lessons
- Maintain high personal appearance and hygiene standards. Be customer orientated, welcoming and friendly, maintain professional and respectful attitude and behaviour to guests, colleagues and management