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EaSI 2014-2020



## **Job vacancy: Chef de Rang – Restaurant Manager Assistant**

**Number of available position: 10**

**Employer: Nouvelle Garde**

**3 restaurants : Brasserie Bellanger, Brasserie Dubillot, Brasserie Martin.**

Nouvelle Garde is all about the love of the product and sharing a moment of pleasure. French cuisine that is simple yet full of panache and joie de vivre, a cuisine that makes a mockery of convention and trends. Our goal: to be the guardians of traditional French cuisine - direct from the producer, homemade by a team of passionate people and in unforgettable places. All accessible to all.

**Type of contract :** CDI 42h/week

**Location :** Brasserie Des Prés - Paris 6ème

Remuneration : 2310€ gross/month

Reimbursement of 50% of transport tickets

50% of the company's health insurance is covered

**Type of contract :** CDI 42h/week

**Location :** Brasserie Des Prés - Paris 6ème

Reimbursement of 50% of transport tickets

50% of the cost of the company's health insurance is covered

Why is it fun to work for Nouvelle Garde ?

### **General information:**

You have several years of experience in restaurant service. You have a sense of service, you like to take care of customers and are sensitive to the importance of a well done service. Rigorous and organized, you are an expert in setting up and implementing processes. You can handle the pressure of the rush during services. Curious and full of ideas, your energy is communicative and you have the initiative to find solutions in every situation.

### **Job description:**

2 years of recent experience As a Chef de Rang you will be the right-hand man of the manager. In his absence, you will be the big boss, responsible for all matters of the restaurant. In collaboration with the manager, ensure the good economic performance, with objectives of foodcost, barcost, staff cost. Guarantee an impeccable customer experience: from the entrance to the exit



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of the restaurant, you will make sure that every minute spent is a moment of happiness. Organize a team of about ten runners.

### **Requirements:**

- Curious and full of ideas, your energy is communicative
- You have a sense of service, you like to take care of customers and you are sensitive to the importance of a well done service.
- You are rigorous, organized and autonomous
- You like to work as a team member
- You have good sneakers
  
- **Language knowledge:** French B2 - Possibility to attend French courses + English

### **Procedure to participate in the selection:**

#### **On going**

To participate in the selection it is necessary to be **registered on EURES-TMS Platform:** <https://euresmobility.anpal.gov.it/>

The CV inserted must be written in English and COMPLETED in all the fields. Once you are registered and you have COMPLETELY filled in your CV, please send an **email to mobilite-europe@pole-emploi.fr**

Only candidates registered, with a complete CV and responding to the requirements will be contacted for the selection.