







Riferimento	EURES Milano Ref. 54/2023
Mansione	Speciality Gelato and Pastry Chef
	Speciality Gelato and Pastry Chef The Speciality Gelato and Pastry Chef role is an entry-level Management position on board working and being responsible for a Pastry shop and supervising a small team (around 3 crew). Depending on your ship allocation, you the Pastry will have a different theme and look. It will offer, however, a similar menu of pastries and Ice Cream in this boutique. Please have a look at one of them: • Vanellope's Sweets & Treats Contract information: Average Contract length: 6 months. Contracts are renewable so you can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The shop opening times vary depending on the ship being at quay/sea or depending on cruise schedules/events. The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary: You can expect a salary of around \$3000 per month (US Dollars) + USPH Bonus (Inspections) The salary is tax-free since you are working in international waters and exempted of taxes when you return home. Everything is provided for you on board: Food, accommodations, medical insurance, and uniforms. Flights to and from the ship are organized and paid for by the company as well. Candidates Requirements: Be 21 years old minimum • Speak fluent English • 4 years of pastry chef experience Application: You can apply at this link https://en.internationalservices.fr/candidature.php Please also send CV in English via email to eures@afolmet.it
Sede	USA - Navi da Crociera
Numero posti	1
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	31/10/2023





Riferimento	EURES Milano Ref. 55/2023
Mansione	Chef de Partie / Demi-Chef de Partie / Chef de Partie Pastry
	2 Chef de Partie /2 Demi-Chef de Partie / 1 Chef de Partie Pastry The Remy on the Disney Dream & Fantasy & Enchanté on the Disney Wish are French gastronomic restaurants that uphold a Michelin 2* level. The restaurants cannot be awarded the stars since it is located onboard a cruise ship, but the menus are created by Chef Arnaud Lallement who currently holds 3 Michelin Stars and showcase his most famous recipes (lobster, tomato) as well as dishes only created for Disney Cruise Line. You are looking at a true Michelin star environment and a unique opportunity that is not provided by any other cruise line. I would also like to add that when you work at the Remy restaurant, you only work in the Remy/Enchanté restaurant (except in an emergency), which is not the case with many other cruise companies. Contract information: Average Contract length: 4 months approximately. Contracts are renewable so you can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The restaurant is open every night for the dinner service and offers brunch 2 or 3 times per week on the days that the ship is at sea. The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary Chef de Partie: salary around \$4900 (depending on experience and interview). Salary Demi Chef de Partie: salary around \$3300 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$3300 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$3300 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$4900 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$3300 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$4900 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$4900 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$4900 (dep
Sede	USA - Navi da Crociera
Numero posti	5
Titolo	diploma
Email:	<u>eures@afolmet.it</u>
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	31/10/2023





Riferimento	EURES Milano Ref. 56/2023
Mansione	2 Chef de Rang / 3 Demi Chef de Rang
	2 Chef de Rang / 3 Demi Chef de Rang The Remy restaurant is a French gastronomic restaurant that upholds a Michelin 2* level. The restaurant cannot be awarded the stars since it is located onboard a cruise ship, but the menus were created by two award- winning chefs: Chef Arnaud Lallement who currently holds 3 Michelin Stars, and Scott Hunnel who has 5 Diamonds at his restaurant in the US. You are looking at a true Michelin star environment and a unique opportunity that is not provided by any other cruise line. I would also like to add that when you work at the Remy restaurant, you only work in the Remy restaurant (except in an emergency), which is not the case with many other cruise companies. Contract information: Average Contract length: 4 months. Contracts are renewable. You can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The Remy restaurant is open every night for dinner and offers brunch 2 or 3 times per week (only on sea days). The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary for Chef de Rang: Between \$5000 and \$6000 per month. Salary for Demi Chef de Rang/ salary: Between \$3000 and \$4000 per month. Salary is tax-free since you are working in international waters. Everything is also provided for you on board: food, accommodation, medical insurance, and uniforms. Candidates Requirements: Be at least 21 years of age Speak an advanced level of English. Have at least 2 years of professional experience in the position you are applying for (experience in a Michelin Star or gastronomic (fine dining) restaurant is a must). Application: You can apply at this link https://en.internationalservices.fr/candidature.php Please also send CV in English via email to eures@afolmet.it
Sede	USA - Navi da Crociera
Numero posti	5
Titolo	diploma
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	31/10/2023





Riferimento	EURES Milano Ref. 57/2023
Mansione	experienced hospitality professionals
	Always dreamt about traveling to Fiji, Australia, or New Zealand? You could have the opportunity to do so by working on the Disney Wonder! Or you could also join one of the other 4 ships of the Disney Cruise Line's fleet and visit many destinations such as the Caribbean Islands, the Bahamas, Mexico, and South California! We are looking for experienced hospitality professionals with outgoing personalities who can provide exceptional guest service, create amazing memories for families, and share magical stories. Working on a cruise ship is a true challenge (long hours, being away from home) but you will live « a once in a lifetime » experience! You will be part of the amazing Disney family, gain recognize experience and receive world-class training. Requirements: Have a minimum of 6 months in the past 2 years of full-time experience in a similar position (runner, waiter/waitress, server, dining room attendant, food and beverage assistant) Be available to start a contract as soon as possible for 4 to 6 months (contracts can last anything between 4 to 6 months) Be flexible, willing to work hard, and ready for a challenge. Love working with kids. Be 21 years old minimum Speak fluent English Job responsibilities: Serve families with children in 3 restaurants, all with different themes and different menus. Dinner is served brasserie style for 10 to 20 guests (2 seatings). Set up and serve a buffet for Breakfast and Lunch. Serve a buffet on Castaway Cay (Disney Cruise Line's private island in the Bahamas) Contract information: Average Contract length: 6 months. Contracts are renewable so you can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The shop opening times vary depending on the ship being at quay/sea or depending on cruise schedules/events. The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary: You can expect a salary between \$2000 and \$3000 per month (US Dollars) The salary is tax-free since you are workin
Sede	USA , Australia, Nuova Zelanda, Fiji - Navi da crociera
Numero posti	10
Titolo	diploma
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	31/10/2023





Riferimento	EURES Milano Ref. 58/2023
Mansione	Chef de Rang at the Palo restaurant on board Disney Cruise Line.
	Chef de Rang at the Palo restaurant on board Disney Cruise Line. The Palo is a Fine dining restaurant, serving Italian Modern Cuisine. It exists on each of the 5 Disney Cruise Line ships. 2 of them have an open kitchen, and the others don't! Even if on board a Disney Ship, this restaurant is for adults only with around 150 covers. The restaurant is open for every dinner plus 2 or 3 brunches each week (only on sea days). Guests have to pay an extra cover charge and book in advance to enjoy the restaurant. This is one of the reasons why they truly expect a fine dining experience. The front-of-house team is normally composed of the Restaurant Manager, the Head Wine Steward (chef sommelier), and around 10 Chef de Rang. Conditions: The contract length for this position is 6 months approximately. Salary is around \$4000 per month (free of tax on the ship and in France too) including tips and a percentage of wine sales. On board, you will be provided with, as part of your contract, food, accommodation (shared cabin), medical insurance, and uniforms. Application: You can apply at this link https://en.internationalservices.fr/candidature.php Please also send CV in English via email to eures@afolmet.it
Sede	USA - Navi da Crociera
Numero posti	2
Titolo	diploma
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	31/10/2023





Riferimento	EURES Milano Ref. 59/2023
Mansione	Cook /Chef de Partie
	The Patina Restaurant Group restaurant on the Italian Pavilion in Walt Disney World, Orlando, Florida is looking for: Cook/Chef de Partie. As a Chef de Partie, you will bring your talent and passion for Italian food to the guests on the Italian Pavilion. Your role will be to prepare the typical Italian recipes suggested in the Italian Restaurants on the Pavilion: the Napolitan Pizzeria (Via Napoli) or the traditional Italian restaurant (Tutto Italia). You must be problem-solving and maintain the cleanliness of the area. To qualify for the J1 visa, you need to: Be between 18 and 32 years old Have at least 5 years of experience (to prove with work certificates) To work as a Chef de Partie with Patina: Speak English Be available for 12 months Good presentation, be precise and passionate about Italian cuisine Conditions: Salary: \$20 per hour 12 months contract 30 to 40h per week Visa provided by the employer 1 free meal while at work Discount on Disney merchandise and Disney park free pass You can also find further information about the Patina program and the cook position on the following pages: About Patina: https://en.internationalservices.fr/italian- program-patina-walt-disney-world-c97.html Application in English at the following link https://en.internationalservices.fr/chef- partie-for-patina-c104.html Please also send CV in English via email to eures@afolmet.it
Sede	Orlando Florida USA
Numero posti	1
Titolo	diploma
Email:	<u>eures@afolmet.it</u>
Sito:	https://en.internationalservices.fr/chef-partie-for-patina-c104.html
Scadenza:	15/09/2023





Riferimento	EURES Milano Rif. 50/2023
Mansione	Kiosk Host, Runner and Waiter Rif. 50/2023
	Work in the Italian Pavilion on Walt Disney World (EPCOT) in Orlando Florida for 12 to 15 months and represent Italy and the Italian culture! We are currently looking for Klosk Host, Runner and Waiter (M/F). All candidates will start the program working at the kiosk with a rotation on different Food and Beverage positions. After a few months you will also work some shifts at the restaurant as a runner, restaurant host or as a server. Once you have been selected for the program, our team will be assisting you in every step of the process, until your departure to Orlando (visa appointment, medical insurance, travel). To qualify for the International Program as a Food and Beverage Cast Member, you must: Have the Italian nationality (for the Q1 visa) Be willing to live in the US for 12 to 15 months Have good conversational English Be outgoing, enthusiastic, and flexible Have at least 1 year of experience in Food & Beverage or Customer Services Conditions: 12 months contract 30 to 40h per week 2 days off per week 2 days off per week 2 days off per week 3 Salary: \$15,00 per hour as a kiosk host (non-tipped position), \$7,98 per hour + tips as a waiter Visa Q1 of cultural representative provided by the employer Housing in the Disney residence provided (deducted from salary) Discount on Disney merchandise and Disney park free pass Interviews will be held online on Zoom for departures from September 2023. Please be aware that the recruitment process is carried in English and will require candidates to submit an English CV and attend Zoom interviews in English. If you are interested please send your complete application https://it.internationalservices.fr/patina- walt-disney-world-c113.html then send your CV to eures@afolmet.it
Sede	Orlando - Florida - USA
Numero posti	40
Email:	<u>eures@afolmet.it</u>
Sito:	https://it.internationalservices.fr/patina-walt-disney-world-c113.html
Scadenza:	31/12/2023