

# Assistant Sommelier <sup>m/v</sup>

As an assistant sommelier your role will be supporting the Front of the House running the serving smoothly and assisting guest recommending food and wine, advising guests on wines based on their personal tastes and food choices, creating, and updating the wine list in coordination with chefs.

## Your profile

- You are eager to learn about food and drink.
- It is your passion to work in a high pace environment.
- You have a flexible attitude and do not expect a 40-hour working week.
- You strive for perfection.
- You have gained extensive experience in the wine world.
- You preferably have WSET level 2 or a similar education.
- You have at least 2 years' experience in fine dining restaurant.
- Hospitality is of paramount importance to you. You are proactive, energetic, and motivated to work in an environment where the guest experience is number 1.
- You are yourself, sincere and honest in your way of communicating.
- You radiate enthusiasm, your smile is contagious and makes both the guests and your immediate team even happier.

## Our offer

- We offer you a place within an exclusive team of hospitality professionals
- A young spirit, a dynamic atmosphere and teamwork, you can find with us every day
- 4 working days weekly
- Always free on Monday, Tuesday afternoon and Sunday evening
- Lots of career opportunities
- Training in food and drinks
- Good salary
- Nice working atmosphere
- Interactive team who wants to take the restaurant to the next level
- It is an intimate restaurant with a maximum of 40 cv



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ESCAPE THE ORDINARY