



Chef de Partie – A la Carte

The multi award winning Corinthia Budapest is looking for an ambitious, determined and highly motivated individual who is seeking to embark on a career in hospitality.

Tasks & involvements:

- High quality preparation and optimal presentation of meals, menus and buffets ordered by hotel guests
- Monitoring stock levels and organising the necessary orders
- Maintaining and enforcing the HACCP system

The ideal candidate:

- Specialist qualifications
- Relevant work experience
- Reliable, punctual work

Considered as an advantage:

- English language knowledge
- Hotel work experience

What we offer:

- Competitive salary and benefits
- Meals in the staff cafeteria on duty
- Private healthcare insurance
- Uniform with cleaning
- Discounted parking rates

- Discounts within Corinthia hotels
- Employment loyalty & monthly recognition awards
- Social events & teambuildings
- Learning & development opportunities

Candidates are kindly requested to submit their professional CV with their application via email on jobs.budapest@corinthia.com

CORINTHIA BUDAPEST, HUNGARY