



THE
DOMINICAN
BRUSSEL

The Dominican is hiring

Fonction: Chef de Rang (cat. V- function 208)
Département : Food & Beverage department
Responsible direct: Food & beverage Manager
Contract: Full time

Organization: Report to the F&B Manager

Position Overview:

As a Chef de Rang at The Dominican you will be a vital part of our dining team, responsible for ensuring a seamless and exceptional dining experience for our guests. You will oversee a specific section of the restaurant, manage the service flow, and collaborate closely with the kitchen and front-of-house teams. Your expertise in fine dining and commitment to excellence will contribute to our reputation for outstanding service and culinary delight.

Key Responsibilities:

Guest Experience:

Provide personalized and attentive service to guests, anticipating their needs and exceeding their expectations.

Service Management:

Oversee and coordinate service within your assigned section, ensuring a smooth and efficient workflow.

Collaboration:

Work closely with the kitchen team to ensure accurate and timely delivery of orders, maintaining a seamless communication flow.

Standards Maintenance:

Uphold the highest standards of hygiene, safety, and service as per restaurant policies and health regulations.

Training & Development:

Assist in training junior staff, sharing your knowledge and expertise to foster a skilled and cohesive team.

Problem Resolution:

Address and resolve any guest complaints or issues promptly and professionally, ensuring guest satisfaction.

Inventory & Supplies:

Monitor and manage stock levels of service items, ensuring all necessary materials are available and well-maintained.

Menu Knowledge:

Possess comprehensive knowledge of the menu, including ingredients, preparation methods, and wine pairings, to effectively advise and guide guests.



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Qualifications and requirements:

Experience: Minimum of 2-3 years of experience in a similar role within a fine dining or luxury hospitality environment.

Skills: Excellent communication, interpersonal, and organizational skills with a keen eye for detail.

Knowledge: Strong understanding of food and beverage service, including wine and spirits knowledge.

Attitude: Professional, proactive, and positive attitude with a passion for delivering exceptional guest service.

Flexibility: Ability to work flexible hours, including evenings, weekends, and holidays as required.

Certification: Relevant hospitality or culinary certifications are a plus.

We are

The Dominican is a 4* deluxe design hotel, a destination for elegance in the historical centre of Brussels. The Dominican is the first member of Design Hotel™ in Belgium. The Dominican distinguishes itself by offering a unique product and indulgent hospitality.

The hotel offers 150 rooms, 3 Meeting Salons, Gym with sauna and Hamam, Courtyard, Lounge Bar and bustling Grand Lounge.

What we offer:

Compensation and Benefits:

- **Competitive Salary:** Based on industry standards and experience.
- **Regular Shifts:** Consistent and predictable work schedule.
- **Public Transport Reimbursement:** Full reimbursement of public transportation costs.
- **Exclusive Perks:** One free night per year and staff discounts at Carlton Group hotels
- **Nutritious Meals:** Access to fantastic and healthy meals during shifts.
- **Uniform:** Provided by the company.

Additional Opportunities:

- **Cultural Experience:** Immerse yourself in The Dominican experience.
- **International Exposure:** Work for a globally recognized company.
- **Team Environment:** Join a supportive team of 47 amazing colleagues.
- **Career Development:** Opportunities for professional growth and advancement.
- **Company Culture:** Be part of a dynamic and expanding corporate culture

Hungry for more details

Do you think we have a match?

Send your CV and motivation letter to human.resources@thedominican.be

The Dominican
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