Kitchen Trainee

Costa Navarino is in Messinia in the southwest Peloponnese, in one of the most unspoiled and breathtaking landscapes in the Mediterranean. It is currently home to four 5-star deluxe hotels, The Romanos, a Luxury Collection Resort and The Westin Resort at Navarino Dunes, W-Costa Navarino and Mandarin Oriental at Navarino Bay. In the coming years, more upscale branded hotels will be added to our portfolio, both in Messinia and Athens.

Navarino Dunes Costa Navarino facilities include 766 bedroom units award winning Anazoe Spa, a 4,000m2 spa & thalassotherapy center, four multi-awarded, signature golf courses, over 20 fine dining venues, 5,000 m2 House of Events and a wide range of sports, such as the "Mouratoglou Tennis Center", Bayern Munich football academy, Navarino Outdoor and many more.

W Costa Navarino, exclusively for adults and young adults over 12 years old, offers 226 stylish rooms, 2 bedroom suites and 3 bedroom villas with infinity private pools, staged in the Bay of Navarino with stunning Ionian Sea views, The Watersports Center, The Away Spa and gym with a heated 25m-long lap pool, including the new Navarino Agora, an open marketplace with retail, street food, open-air cinema and exciting programming throughout the day and night.

As a Kitchen Trainee at Costa Navarino, you will embark on an exciting journey of hands-on training and skill development in the dynamic world of Culinary service. This traineeship period will provide you with valuable experience, mentorship, and the opportunity to ace the basics on a luxury, 5-star-branded property.

Join our Traineeship Program at Costa Navarino and kickstart your career in the world of luxury hospitality! We invite you to be part of our dynamic team, where innovation, creativity, and excellence are celebrated daily.

As our Kitchen trainee, you will:

- Estimate and communicate daily production needs
- Demonstrate proper and safe usage of all kitchen equipment
- Help to co-ordinate food preparation
- Help to prepare and cook food
- Help with general cleaning required in the kitchen
- Assist generally in the kitchen as directed

- Set an example for junior kitchen team members of commitment, work ethic and habits and personal character
- Adhere to all organization policies and procedures and ensuring compliance to sanitation, hygiene, health and safety legislation and organizational and quality requirements

Requirements

- Ability to speak, write and converse freely in English
- Strong computer skills
- Good hygiene knowledge and HACCP Standards
- High energy, good organizational skills and interpersonal skills

Benefits

- Competitive compensation package
- 300€ flight reimbursement
- On going training opportunities
- Accommodation in the vicinity of Navarino Dunes
- Meals within the premises
- Private Medical Plan
- Use of Navarino Dunes Facilities, according to the relevant policies

Internship

- (3 to 9 months (start from March 2025))
- Costa Navarino | Pylos (Greece) | Tourism / Hotel Industry / Gastronomy |
- CVs to be sent at <u>career@costanavarino.com</u> by 31/01/2025