

Pastry 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 Pastry 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.

Responsibilities

- Learning through observation
- Prepare recipes (weighs, bakes, etc.)
- Follows the correct and safe use of laboratory equipment in accordance with safety regulations
- Organize daily tasks and manage time properly
- Complies with health and safety regulations

- Cooperate with the team.
- Attending all training and seminars provided by the company.

Requirements

- Student or Graduate of Pastry or Bakery School
- Ability to speak, write and converse fluently in English
- Basic knowledge of Pastry or Bakery production
- Handling Pastry or Bakery equipment skills
- Knowledge of basic health and safety regulations
- Team cooperation skills
- Ability to work under pressure and under supervision
- Ability to manage time
- Execution of recipes and tasks assigned by the direct supervisor
- Daily Completion of Production book files
- Compliance with the cleaning schedule

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 career@costanavarino.com by 31/01/2025