

AFOL MILANO – SERVIZIO EURES

USA



Riferimento	EURES Milano Ref. 88063/2024
Mansione	Chef de Partie/Demi Chef de Partie/Chef de Partie Pastry/Demi Chef de Partie Pastry Remy
	The Remy on the Disney Dream & Fantasy & Enchanté on the Disney Wish are French gastronomic restaurants that uphold a Michelin 2* level. The restaurants cannot be awarded the stars since it is located onboard a cruise ship, but the menus are created by Chef Arnaud Lallement who currently holds 3 Michelin Stars and showcase his most famous recipes (lobster, tomato...) as well as dishes only created for Disney Cruise Line. You are looking at a true Michelin star environment and a unique opportunity that is not provided by any other cruise line. I would also like to add that when you work at the Remy restaurant, you only work in the Remy/Enchanté restaurant (except in an emergency), which is not the case with many other cruise companies. Contract information: Average Contract length: 4 months approximately. Contracts are renewable so you can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The restaurant is open every night for the dinner service and offers brunch 2 or 3 times per week on the days that the ship is at sea. The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary Chef de Partie: salary around \$4800 (depending on experience and interview). Salary Demi Chef de Partie: salary around \$3400 (depending on experience and interview). and \$8,25 per hour of overtime if you accept to do some. Salary Chef de Partie Pastry: salary around \$4800 (depending on experience and interview). Salary Demi Chef de Partie Pastry: salary around \$3400 (depending on experience and interview). Salary is completely tax-free since you are working in international waters and exempted of taxes when returning home. Also, everything is provided for you onboard: food, accommodation, medical insurance, uniforms, and your flights to and from the ship are organized and paid for by the company as well. Candidates Requirements: • Be 21 years old minimum • Speak fluent English • Have at least 2 years of professional experience in the position you are applying for (experience in a Michelin Star or gastronomic (fine dining) restaurant is a must). You have necessary to apply at this link https://en.internationalservices.fr/candidature.php After applying to the company website, please send your CV in English via email to eures@afolmet.it.
Sede	navi da crociera
Numero posti	12
Titolo	diploma
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	30/06/2025

Le offerte sono consultabili online al seguente link

http://www.cittametropolitana.mi.it/sintesi/banchedati/Offerte_Eures_per_lavorare_in_Europa_.html

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Milano Ref. 88102/2024
Mansione	Chef de Rang/Demi-Chef de Rang Remy
	The Remy restaurant is a French gastronomic restaurant that upholds a Michelin 2* level. The restaurant cannot be awarded the stars since it is located onboard a cruise ship, but the menus were created by two award-winning chefs: Chef Arnaud Lallement who currently holds 3 Michelin Stars, and Scott Hunnel who has 5 Diamonds at his restaurant in the US. You are looking at a true Michelin star environment and a unique opportunity that is not provided by any other cruise line. I would also like to add that when you work at the Remy restaurant, you only work in the Remy restaurant (except in an emergency), which is not the case with many other cruise companies. Contract information: Average Contract length: 4 months. Contracts are renewable. You can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The Remy restaurant is open every night for dinner and offers brunch 2 or 3 times per week (only on sea days). The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary for Chef de Rang: from \$5000 per month. Salary for Demi Chef de Rang/ salary: from \$3000 per month. Salary is tax-free since you are working in international waters. Everything is also provided for you on board: food, accommodation, medical insurance, and uniforms. Candidates Requirements: • Be at least 21 years of age • Speak an advanced level of English. • Have at least 2 years of professional experience in the position you are applying for (experience in a Michelin Star or gastronomic (fine dining) restaurant is a must). You have necessary to apply at this link https://en.internationalservices.fr/candidature.php After applying to the company website, please send your CV in English via email to eures@afolmet.it.
Sede	navi da crociera
Numero posti	13
Titolo	diploma
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	30/06/2025

Le offerte sono consultabili online al seguente link

http://www.cittametropolitana.mi.it/sintesi/banchedati/Offerte_Eures_per_lavorare_in_Europa_.html

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Milano Ref. 88110/2024
Mansione	Speciality Gelato and Pastry Chef
	The Speciality Gelato and Pastry Chef role is an entry-level Management position on board working and being responsible for a Pastry shop and supervising a small team (around 3 crew). Depending on your ship allocation, you the Pastry will have a different theme and look. It will offer, however, a similar menu of pastries and Ice Cream in this boutique. Please have a look at one of them: • Vanellope's Sweets & Treats Contract information:  SEP Average Contract length: 6 months. Contracts are renewable so you can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The shop opening times vary depending on the ship being at quay/sea or depending on cruise schedules/events. The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary: You can expect a salary starting at \$3000 per month (US Dollars) + USPH Bonus (Inspections) The salary is tax-free since you are working in international waters and exempted of taxes when you return home. Everything is provided for you on board: Food, accommodations, medical insurance, and uniforms. Flights to and from the ship are organized and paid for by the company as well. Candidates Requirements: • Be 21 years old minimum • Speak fluent English • 4 years of pastry chef experience You have necessary to apply at this link https://en.internationalservices.fr/candidature.php After applying to the company website, please send your CV in English via email to eures@afolmet.it.
Sede	navi da crociera
Numero posti	1
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	30/06/2025

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Milano Ref. 88066/2024
Mansione	experienced hospitality professionals assistant dining room
	Always dreamt about traveling to Fiji, Australia, or New Zealand? You could have the opportunity to do so by working on the Disney Wonder! Or you could also join one of the other 4 ships of the Disney Cruise Line's fleet and visit many destinations such as the Caribbean Islands, the Bahamas, Mexico, and South California! We are looking for experienced hospitality professionals with outgoing personalities who can provide exceptional guest service, create amazing memories for families, and share magical stories. Working on a cruise ship is a true challenge (long hours, being away from home) but you will live « a once in a lifetime » experience! You will be part of the amazing Disney family, gain recognize experience and receive world-class training. Requirements: • Have a minimum of 6 months in the past 2 years of full-time experience in a similar position (runner, waiter/waitress, server, dining room attendant, food and beverage assistant) • Be available to start a contract as soon as possible for 4 to 6 months (contracts can last anything between 4 to 6 months) • Be flexible, willing to work hard, and ready for a challenge. • Love working with kids. • Be 21 years old minimum • Speak fluent English Job responsibilities: Serve families with children in 3 restaurants, all with different themes and different menus. Dinner is served brasserie style for 10 to 20 guests (2 seatings). Set up and serve a buffet for Breakfast and Lunch. Serve a buffet on Castaway Cay (Disney Cruise Line's private island in the Bahamas) Contract information: Average Contract length: 6 months. Contracts are renewable so you can do as many as you would like. You have 2 months of vacation back home between contracts. Working week: The shop opening times vary depending on the ship being at quay/sea or depending on cruise schedules/events. The expected workload is 70 to 80 hours per week with 2 to 3 shifts off per week. Salary: You can expect a salary between \$2000 and \$3000 per month (US Dollars) The salary is tax-free since you are working in international waters and exempted from taxes when you return home. Everything is provided for you on board: Food, accommodations, medical insurance, and uniforms. Flights to and from the ship are organized and paid for by the company as well. Are you excited to be part of the Disney magic on board Disney Cruise Line's fleet? Then apply right now to start a contract as soon as possible, you will have paperwork to do before leaving and joining the multicultural F&B team. Application: You have necessary to apply at this link https://en.internationalservices.fr/candidature.php After applying to the company website, please send your CV in English via email to eures@afolmet.it.
Sede	USA , Australia, Nuova Zelanda, Fiji - Navi da crociera
Numero posti	80
Titolo	diploma
Email:	eures@afolmet.it
Sito:	https://en.internationalservices.fr/candidature.php
Scadenza:	30/06/2025

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Milano Rif. 61/2024
Mansione	Cassiere, Runner e Cameriere
	Lavora negli Stati Uniti per Patina Restaurant Group a Walt Disney World, Orlando, in Florida! Attualmente stiamo cercando Cassiere, Runner e Cameriere (U/D). Rappresenta l'Italia e la cultura italiana nel Padiglione Italia a Walt Disney World (EPCOT) a Orlando, Florida per 12-13 mesi. Tutti i candidati inizieranno il programma lavorando al chiosco (come addetto alla vendita) con una rotazione su diverse posizioni nel settore delle ristorazione. Dopo alcuni mesi lavorerai anche alcuni turni al ristorante come runner, host di ristorante o come cameriere di sala. Una volta selezionato per il programma, sarai assistito in ogni fase del processo, fino alla tua partenza per Orlando (appuntamento per il visto, assicurazione medica, viaggio, vitto e alloggio) Per qualificarti per il programma internazionale come membro del cast di prodotti alimentari e bevande, devi: • Essere disposti a vivere negli Stati Uniti per 12-13 mesi • Avere un buon inglese colloquiale B2 • Essere determinato/a, proattivo/ e entusiasta • Attenzione al dettaglio • Avere almeno 1 anno di esperienza di lavoro E' Previsto il pacchetto di trasferimento (o "relocation package") (biglietto aereo, assicurazione medica, appartamento) I colloqui si terranno online su Teams per le partenze tra marzo e agosto 2025. Tieni presente che il processo di reclutamento si svolge in inglese e richiederà ai candidati di inviare un CV in inglese e partecipare ai colloqui Teams in inglese. Durata del contratto: 12 mesi Stipendio : €2,100.00 - €2,400.00 lordi per month Luogo di lavoro: Orlando, FL (Stati Uniti) Per candidarti: invia CV e cover letter in inglese a claire@internationalservices.fr e in cc a eures@afolmet.it e applica sul sito https://it.internationalservices.fr/patina-walt-disney-world-c113.html
Sede	Orlando, Florida USA
Numero posti	40
Titolo	diploma
Email:	claire@internationalservices.fr e cc a eures@afolmet.it
Sito:	https://it.internationalservices.fr/patina-walt-disney-world-c113.html
Scadenza:	15/12/2025