

The **Hotel Management School Maastricht (HMSM)**, part of Zuyd Hogeschool / The Netherlands, is globally recognized as one of the best hotel management schools in its field. The HMSM offers a four-year bachelor's degree in business administration, with a Dutch and English track, and, in collaboration with (international) universities two master's degrees.

**Teaching Hotel Château Bethlehem (THCB)** is the practical learning ground for the hotel school students and is an integral part of the educational program. The hotel opened its doors in September 2010 and welcomes everyone. The hotel consists of 26 rooms and suites, a bar/bistro, a restaurant as well as several meeting and banqueting spaces and offers HMSM students an innovative learning experience on all levels; from the daily operations to managerial tasks. With the inspiring concept that the Teaching Hotel embodies, a *unique selling point* for both students and employees of the HMSM is created.

To further enforce the team, we are seeking an:

## **Intern Food & Beverage Control**

### Teaching Hotel Château Bethlehem | Restaurant Refresh

#### **We offer a position with the following tasks:**

- ✓ Working as Restaurant Supervisor with a focus on F&B control
- ✓ Processing of payments using an automated cashiering system (ALOHA)
- ✓ Guidance of shift leaders (fellow students) in the following aspects:
  - Revenue registration and reports
  - Menu engineering / Sales mix analysis
  - Cost price calculations
  - Food safety (HACCP)
  - F&B cost calculations
  - Logistical processes
  - Gather and process statistical information
- ✓ Keeping up to date of the HOREKO F&B Management Information System:
  - Entering recipes in the system
  - Checking storage (inventory)
  - Comparing prizes of deliveries / suppliers
- ✓ Guidance and coaching of colleague students of HMSM as part of practical learning
- ✓ Providing information and support with the daily responsibilities of the 'shift leaders'

#### **We expect that the candidate:**

- ✓ Follows an education in hotel management, facility management or commercial management
- ✓ Has good communication skills, oral and written, in both Dutch and English
- ✓ Is a true team player
- ✓ Can handle stressful situations
- ✓ Is flexible in terms of working hours (day/night/weekend)
- ✓ Preferably has experience in the Food & Beverage and/or Banqueting department
- ✓ Experience with software Horeko and/or Aloha is an added advantage

#### **We offer the candidate:**

- ✓ A position where you receive a great amount of responsibility
- ✓ A chance to work independently and develop quickly
- ✓ An atmosphere where creativity and taking your own initiative are encouraged
- ✓ A young team with enthusiastic and passionate colleagues
- ✓ Professional guidance by hospitality experts of the Hotel Management School Maastricht

#### **Working conditions:**

- ✓ An internship of 1,0 FTE for the duration of minimal 5 months (20 weeks)
- ✓ Student receives an appropriate placement fee

**To apply or to receive more information you can get in touch with Ms. Marylene Knoben at [marylene.knoben@zuyd.nl](mailto:marylene.knoben@zuyd.nl) or call 043-3528247. We look forward to receiving your resume and motivation letter!**