

## **FOOD & BEVERAGE MANAGEMENT TRAINEE AT NH CONFERENCE CENTRE LEEUWENHORST**

NH Conference Centre Leeuwenhorst is one of the biggest conference hotels in The Netherlands and is located in between the iconic Dutch tulip fields. What makes our hotel unique is you will find several departments which are not common in our other hotels, like Facility Management, Duty Management and Banquet Sales.

We invite our colleagues to take part in our Engagement Team, Health, Safety & Environment Team, Quality Team or the organizing committee. There is always a way to keep on learning in our hotel. Our close team is always aiming to give our guests an unforgettable experience. Would you like to join us?

**"Despite the large size of our hotel, and the fact we have some of the biggest events and experiences, working here feels like being part of a small family. " - Kaylee, Management Assistant**

### **What's in it for you?**

- A compensation of € 650 gross per month for all your hard work. Always paid in time!
- NH University: excellent training and (international) development opportunities;
- Great (international) career opportunities;
- Refer-a-friend bonus of € 500,- gross;
- Spend the night in our hotels all over the world for €36,- or €72,- per night and enjoy a 30% discount in our restaurants/bars;
- Discounts up to 25% for your friends & family;
- Discounts in all kinds of (web) shops;
- Stay fit with our Company Fitness, Bicycle- and Sport Plan;
- A new family.

### **What's in it for us?**

- You are able to work independently as well as in a team and you have a guest-oriented and collegial attitude;
- You are stress resistant, you have good communication skills and you have a flexible attitude in terms of working hours and work pressure;
- In addition, you are innovative, resourceful, have a commercial attitude and are available for at least 5 months;
- Do you have an eye for detail, and do you have a good command of the Dutch and English language.

You are the person we are looking for!

### **What are you going to do?**

As a Food & Beverage Management Intern you are responsible for cooperating and supervising the restaurant, bar, banqueting and room service with an eye to efficiency, coordination and communication. You are also responsible for coaching the team. During this challenging internship you will also have the following responsibilities; the planning, organization and administrative actions of the various Food & Beverage departments. Support and execution of projects for the (Assistant) Food & Beverage Manager, Cost Control, budget control and orders. You are also responsible for handling complaints within the Food & Beverage departments and you ensure and maintain the correctness and level of service. In addition, you will gain a lot of knowledge with regard to products, materials and communicative means.

Are you looking for a new challenge? Apply now!