

Academy Hotel Curacao will operate with students of local hospitality schools, providing on the job training in a 24/7 and 365 days per year setting. The hotel has 40 rooms, an indoor and outdoor restaurant with a bar and an instruction kitchen. Per month an average of 70-80 students will be trained in several functions to run the hotel. Academy Hotel Curacao will open its doors in October 2008 and the openings team starts in August 2008. The Hotel Manager will head a professional staff consisting of a Restaurant Supervisor, Kitchen Supervisor and an Assistant Manager.

Restaurant supervisor / instructor: will be in charge of the daily restaurant, bar and banquet operations of the Academy Hotel, coaching and instructing students to achieve service excellence, and responsible for purchasing, beverage costing and financial reports.

Requirements:

- ✓ *A team player with excellent communication skills, who knows how to delegate and motivate*
- ✓ *Out-going personality, flexible and hands-on attitude*
- ✓ *Fluent in English, Dutch and Papiamentu*
- ✓ *Must have extended knowledge of service standards, food and beverage preparation and presentation*
- ✓ *Must have decent knowledge of food items, wines and cocktails*
- ✓ *Should have at least a (level 4) SBO Horeca diploma*
- ✓ *Should have a minimum of 3 years experience in a supervisory position in a restaurant*

Kitchen supervisor/ instructor: will be in charge of the daily kitchen operations of the Academy hotel, coaching and instructing students and responsible for purchasing, menu's, costing, HACCP and financial reports.

Requirements:

- ✓ *A team player who knows how to delegate with excellent communication skills*
- ✓ *Fluent (writing and speaking) in English, Dutch and Papiamentu*
- ✓ *Out-going personality, dynamic, flexible and hands-on attitude*
- ✓ *Must have extended knowledge of service standards, food and beverage preparation and presentation*
- ✓ *Should be a qualified (level 3) cook (SVH, SBO or international diploma).*
- ✓ *Should have a minimum of 3 years experience in a supervisory position in the kitchen of a hotel.*
- ✓ *Preferable have an educational degree or certificate related to Food & Beverage operations.*

Assistant Manager: will be in charge of the daily rooms division operations of the Academy Hotel, coaching and instructing students to achieve service excellence, and responsible for financial reports.

Requirements:

- ✓ *A team player with excellent communication skills, who knows how to delegate and motivate*
- ✓ *Out-going personality, flexible and hands-on attitude*
- ✓ *Fluent in English, Dutch and Papiamentu*
- ✓ *Must have extensive knowledge of service standards and daily operations of Front Office, Housekeeping and Maintenance*
- ✓ *Must have good understanding of administrative matters*
- ✓ *Must have extensive computer skills and be including Fidelio operations*
- ✓ *Should have at least a (level 4) SBO Horeca diploma*
Should have a minimum of 2 years in Supervisory position or 1 year in a Managerial position in housekeeping / front desk operations of a hotel

Academy Hotel Curacao strongly invites candidates born on the Netherlands Antilles and specially Curacao to apply and send their CV.

Please send your CV and motivation in English with picture and references before July 7, 2008 per email to:

Academy Hotel Curacao

Att: Mrs. Garmes-Daal

Email address: tirza@academyhotelcuracao.com

For more information you can contact the Academy Hotel Curacao: 465 1005.

Applications will be handled confidentially.