



## **Job Offer**

### **Restaurant Employee – Back-to-work Training Programme**

La Salle à Manger, the Back-to-work Training Programme in La Défense, is looking for restaurant employees to work Monday to Friday in the kitchen (preparing food, cooking, presenting plates, cleaning, washing-up) and/or welcoming guests and serving in the dining room.

#### **Background:**

La Salle à Manger at La Défense is an association founded in February 2020 to create a community restaurant, a project initiated by La Maison de l'Amitié (MDA). Created in 1998, MDA is a non-profit day centre which provides shelter, hot drinks, showers, washing machine use, storage lockers, free clothes and social services to over 90 disadvantaged people a day.

As of X X X, the Salle à Manger restaurant offers from Monday to Friday, a 4-layered concept:

- A 3-course restaurant meal for the men and women welcomed by La Maison de l'Amitié at a reduced price
- A convivial meeting place for the diverse people living, working and studying in La Défense
- A solution to combat food waste, with menus created from unsold products from supermarkets and restaurants
- A means for people to return to the labour market, through our back-to-work training programme

#### **Responsibilities:**

You will take on one or more of the following jobs on rotation, depending on profiles of current trainees.

##### **Food Preparation Assistant:**

- Prepare ingredients in line with production and conservation guidelines
- Prepare dishes using a variety of methods (preparation, cooking, re-heating, plate presentation)
- Identify any hygiene or security risks and apply preventive measures
- Organise your workstation to be as effective as possible
- Take part in daily briefings and debriefings

##### **Guest Service Team Member:**

- Welcome our guests and ensure their lunchtime goes smoothly, is fun and relaxing
- Explain the menu and take orders

La Salle à Manger, La Défense  
Association loi 1901  
4 place Carpeaux - Paris La Défense  
92800 Puteaux



Waiter/Waitress:

- Set up tables
- Put signage in place as instructed
- Serve and clear the plates

Kitchen Assistant:

- Clean all dishes, equipment, work surfaces and premises, according to current sanitation procedures

**Required skills and training:**

- No prior training is required
- Must be able to stand for a long period of time

**This job is for you, IF**

- You are interested in hospitality and the restaurant industry
- You are strongly motivated to return to the world of work or start vocational training at the end of the back-to-work programme (in French “CDDI: contrat à durée déterminée d’insertion”)
- You are keen and able to work in a team
- You are ready to commit to training sessions during working hours and to a professional project, with the support of an advisor

**Place of work:** 2, place de la Pyramide 92800 Puteaux – Metro La Défense Grande Arche – RER La Défense

**Salary and benefits:** Legal minimum hourly rate (in French “SMIC horaire”) – 26-hours/week, from 10am to 3pm (except Mondays when you start at 9am) from Monday to Friday.

**Contact:** [insertion@salleamanger.org](mailto:insertion@salleamanger.org)