

"We make moments"

### Mövenpick Resort Cam Ranh - Korean internship

## Mövenpick Cam Ranh invites interested Korean candidates to apply for our internship.

If you are the right candidate, you desire to be part of an exciting international team at one of Europe's most famous hospitality brands, Mövenpick Cam Ranh resort. With over 500 room keys and thousands of guests daily, you'll be a key member of a fast-paced, talented, and world-renowned team focused on creating amazing Mövenpick guest experiences.

# Requirements:

- Native Korean
- professional English language skills

### **FRONT DESK**

- Assist at front desk and helping Korean guests by handling check-in and check-out
- Help with Korean guest needs as needed
- Assist with Kakao Channel, NAVER Blog, and other Korean language marketing activities
- Prepare for daily arrivals and room allocation
- Be in charge of Korean VIPs coordinating with Supervisor, duty manager, front office, etc.

### **OPERATIONS**

- Be available at specific times to handle Korean guest requests
- File daily reception reports and all required documents
- Attend all required meetings
- Handle certain taks related to MCR Kakao Chanel and NAVER blog.
- Handle Kakao Channel live chat during certain hours (specifics TBD)

#### OTHER DETAILS

### **WORK HOURS**

44 hours/week. Intern can take 1 day off/week and 2 days off/following week, for a total of 6 DO/month. Head of department will assign roster for Intern, Morning Shift (from 6:00AM-14:00PM), Afternoon Shift (from 14:00PM – 22:00PM), OH (8:30 – 16:30)

#### **INTERNSHIP STIPEND**

1200 USD /month

# **HEALTH INSURANCE**

The intern will be insured under the Accor Expatriate Health insurance plan.

### **TRANSPORTATION**

Movenpick will provide return airfare

# **LODGING and FOOD**

The intern will be in a single room in our Executive Staff House based on the resort property. Full meals will be served at Staff Cafeteria (Breakfast, Lunch, Dinner and late night shift meals)

# **TRAINING**

Intern sill receive internal training from each department according to standard operating procedures.