



JOB DESCRIPTION - CHEF DE PARTIE

Title:	Chef de Partie (Entremetier/Gardemanger/Saucier/Pâtissier)
Rating:	Crew
Department:	Galley Department
Reports to:	Sous Chef, Executive Chef
Direct Subordinates:	Cooks (Commis de Cuisine), Utility Cooks
Cabin:	Shared

1. EXPERIENCE / SKILLS / CHARACTER

- Must have good knowledge of international cuisine
- Must have a complete education as a Cook
- Must have basic school education
- Must be able to deal with quality control, production control of passengers and crew menu
- Must have at least 5 years of practical experience in a kitchen of a hotel or restaurant (one year experience on a cruise ship preferred)
- Must have a good command of the English or German language

2. DUTIES & RESPONSIBILITIES

- Be friendly to passengers and crew as well as focused on your work, this will result in good teamwork with best achievements in guest satisfaction.
- Must be aware of and able to follow HACCP standards and company hygiene procedures
- The communication with the Sous Chefs and Executive Chef must be in a respectful, friendly and professional way.
- The guidelines and orders from your supervisors and managers must be followed in the most efficient way.
- For every upcoming service all hot meals should be served as fresh as possible. The Chef de Partie has to handle the situation during service time for extra production if necessary.
- The Chef de Partie is fully responsible for the section of the kitchen he is hired for (Saucier, Entremétier, Garde-manger, Pâtissier)
- The cooking time for the different items should be planned to meet times required to service.
- All machines and equipment must be kept in good repair and must be handled with care at all times. Notify maintenance requirements to your supervisors.
- All new galley crew are to be helped in understanding their duties and integrated into the galley team.
- Ensure that the set standards are held and crew members work according to their respective job descriptions.
- To be aware and follow security/fire/safety procedures according to the Ship's rules and regulations.

