

JOB DESCRIPTION - COOK

Title:	Assistant Cook (Entremétier/Garde-manger/Saucier/Breakfast)
Rating:	Crew
Department:	Galley Department
Reports to:	First Cook, Sous Chef, Executive Chef
Direct Subordinates:	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 3 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 First Cook, 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 Assistant Cook has to handle the situation during service time for extra production if necessary.
- 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.

