

## Job Description

<b>Post:</b>	<b>Chef de Partie</b>
<b>Department:</b>	<b>Galley</b>
<b>Immediate superior:</b>	<b>Chef de Cuisine</b>

---

### **Duties:**

Will adhere to the specified written or verbal instructions/tasks given by his superior  
Responsible for the preparation of dishes at his assigned station in the hot galley  
In charge of the organisation of goods/provisions  
Supervises his station and controls other areas of the galley  
Improves his station in areas where necessary  
Continual maintenance and improvement of quality standards  
Controls and maintains the cleanliness and safety precautions within his area together with hygiene standards in compliance with HACCP regulations  
In charge of careful handling of all equipment and machinery in his area  
Assists wherever helps is required

### **Qualifications / Experience:**

Diploma (Cook)  
Job experience as Cook (4-5 years), Hotel or onboard Cruise Ship experience

### **Requirements:**

Minimum age - 21 years  
Trustworthy and able to work on his own initiative  
Cost and quality awareness  
Flexible, reliable and able to work under strain  
Well-groomed and clean appearance  
Works in a professional manner and able to motivate his employees  
Knowledge of English language

### **Area of responsibility:**

Performing of assigned duties in the galley area

### **Deputy in case of absence:**

Relief/other Cook, Baker, Patisserie