

Job Description

Post: Commis de Cuisine

Department: Galley

Immediate superior: Chef de Cuisine

Duties:

Will adhere to the specified written or verbal instructions/tasks given by his/her superior
Responsible for the preparation of dishes at his/her assigned station in the galley and buffet-preparation

Organisation of internal goods request

Economic and commercial food handling

Supervises his/her station in accordance with the entire galley operations

Improves his/her station in areas where necessary

Own quality control

Work in accordance with all relevant safety and environmental as well as hygiene standards in compliance with HACCP regulations

Careful handling of all equipment and machinery in his working field

Assists wherever help is needed

Qualification / Experience:

Diploma (Cook)

Job experience as Cook, as well as hotel or on-board cruise ship experience

Position requirements:

Minimum age approx. 21 years

Trustworthy and able to work on his own initiative

Flexible, reliable and able to work under duress

Cost and quality awareness

Clean appearance

Works in a professional manner and able to motivate his colleagues

Organizational skills

Knowledge of English language

Area of responsibility:

Performing of assigned duties in the galley area

Deputy in case of absence:

Relief / other Cook