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Position:

Assistant Bar Manager

| Department: | Hotel/Bar |
|------------------------------|-------------|
| Rank: | Officer |
| Department Head: | Bar Manager |
| Immediate superior on board: | Bar Manager |

1. Responsibility

- (1) Strict compliance with safety, environmental and hygiene regulations (PH / ShipSan, ISM, ISO & SQM, TUIC service standards
- (2) Knowledge of the assigned safety role number on the muster roll and the special tasks in case of emergency
- (3) Compliance the internal onboard rules and regulations
- (4) Responsible for the smooth running in the work area
- (5) Compliance with the Quality standards in area of responsibility
- (6) Active implementation of product philosophy
- (7) Careful handling of Company properties and maintenance of work materials and tools. In case of negligence, the job holder is liable.
- (8) Has to work closely with the direct supervisor, including regular reporting of conflicts and disturbances in workflow.
- (9) Participation in special tasks such as Luggage service, ship supply, in case of increasing the OPP level etc.
- (10) As part of shipyard stays and pre-opening, additionally non-function-specific tasks has to be done as directed
- (11) The authority to instruct the employees in the area of responsibility (see organizational chart)
- (12) Supervision, organization, instruction and training subordinate / assimilated employees with appropriate documentation as required
- (13) Properly stow and store of goods and equipment according to the highest safety standard level
- (14) To control and maintain logs and checklists in accordance with company specifications
- (15) To control cleaning and cleaning works
- (16) In special cases also more flexible use in other service areas
- (17) Overall responsible for the smooth and up-to-standard workflow in the whole Bar Department including the related administrative tasks in close cooperation with the Bar Manager
- (18) To ensure the implementation of the given recipes and standards in the Bar Department
- (19) Monitoring and training of strict compliance with safety, environmental and hygiene regulations (PH / ShipSan, ISM / ISO and SQM, TUIC service standards) in the area of responsibility



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(20) Control, implementing and ensuring the proper stow and storing of goods and equipment in accordance to the highest safety standard level

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- (21) Create, review and forward food-, beverage- and Hotel store orders for the work area in accordance to the given budget and other requirements
- (22) Full responsibility of planning, implementation, monitoring and evaluation of inventories in close cooperation with the Controlling Department in the area of responsibility
- (23) Planning and organization of special events
- (24) Checking procedures of routine tasks, such as set ups as well as storing of goods and equipment up to standard
- (25) Verification and inspection of ordering processes in the area of responsibility
- (26) Implement, guidance, control and availability of logs and checklists in strict accordance to the given company standards
- (27) Voyage reporting as instructed
- (28) Supervision, organization, instruction and training subordinate / assimilated employees with appropriate documentation as required
- (29) To Control the strict compliance of the onboard regulations in the area of responsibility
- (30) In special situations, flexible deployment planning of employees in all of the service tasks (luggage service, ship supply, in the course OPP level rise, etc.)
- (31) Contact person for the passengers in case of complaints with appropriate administrative documentation
- (32) Personnel reviews
- (33) Constant improvement of the workflow and standards, including input for manuals and regulations

2. Qualification / Job experience

- (1) Qualified training in an hotel or restaurant
- (2) Many years of job experience as Bar Manager or Asst. Bar Manager, if possible on board a cruise vessel
- (3) Economical, budget-orientated thinking and the ability to analyze business targets
- (4) Very good product knowledge of the bar beverages and the bar operation including the associated calculations
- (5) Save in budget related work and the ability to display and analysis of economic targets
- (6) Fluent in written and spoken German (min. Berlitz level 6)
- (7) Fluent in written and spoken English
- (8) High service commitment to passengers and employees
- (9) Experience in complaint management
- (10) Very good computer skills (MS Office, FIDELIO MMS, POS system Rescom or similar systems)
- (11) Very good educational background



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3. Personal requirements

- (1) Minimum age 24 years
- (2) Leadership skills, authority, flexibility and organizational skills
- (3) Integrity
- (4) Safe and confident appearance, good manners
- (5) Cost and quality awareness
- (6) Communication skills
- (7) Team player
- (8) Ability to work under pressure
- (9) Ability to motivate employees
- (10) Very well groomed appearance

4. Area of responsibility

(1) In coordination with the Bar Manager responsible and entitled to make decisions for all service processes throughout the bar area

5. Proxy

Barchef

