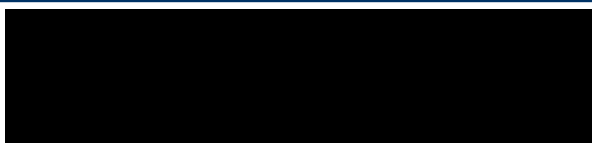


Date of Issue/Rev: 2012-09-28 Rev – No: 0 Full Document Code: TUI C – FOM –03.03.03.16.(E)	<b>TUI CRUISES Fleet Operation Manual</b>	<b>DOC TYPE: CHAPTER:</b>	<b>JOB DESCRIPTION RESTAURANT MANAGEMENT</b>
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**Area:** 03.03.03.RES  
**Subject:** JOB DESCRIPTION  
 TRAINEE EU  
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**Position:** Trainee EU

**Department:** Hotel / Restaurant

Rank: Crew  
 Immediate superior on board: Head Waiter

### 1. Responsibility

- (1) Responsible for the service in the assigned working area together with the steward/ wine steward.
- (2) Food and beverage service in the assigned working area.
- (3) Keep the quality standards.
- (4) Setting up tables.
- (5) Cleaning works by the sanitation rules and taking part in the weekly general cleaning.
- (6) Strict following of the environmental and hygiene regulations.
- (7) Flexible service assistance.
- (8) Knowledge of the assigned duties in case of emergency and taking part in trainings and drills.
- (9) Additional tasks on embarkation days, special events.

### 2. Qualification / Job experience

- (1) Training in a hotel or restaurant.
- (2) Job experience as a steward.
- (3) Good knowledge about products, classic service standards and restaurant operations.
- (4) Good command of German and English language.
- (5) Service orientated thinking.
- (6) Good IT knowledge – Rescom / similar cashier system software

### 3. Personal requirements

- (1) Minimum age 20
- (2) Flexibility and organization ability
- (3) Integrity
- (4) Good manners
- (5) Good appearance
- (6) Team Player

### 4. Duration

- (1) Approximate 6 month contract,
- (2) Promotion to a steward or wine steward possible by Maitre D', Executive Maitre D'