

## **Chef de Partie | River Cruise Ships**

The Chef de Partie is responsible for the preparation and distribution of daily meals to the maximum satisfaction of the guests under the supervision of the Sous Chef and the Executive Chef. Besides, you are co-responsible for the hygiene and tidiness in the galley area. The Chef de Partie reports directly to the Sous Chef.

### **Flexibility**

- Flexible to assist and/or cover for Pastry chef or Sous Chef
- Flexible to be able to assist in ships' operational purposes such as loading of food and supplies and general cleaning

### **TASKS**

- Overseeing the preparation, cooking and presentation of the meals
- Enforcing strict health and hygiene standards
- Ensure smooth operation of the lower lever chefs and flexible to overtake responsibility when needed
- Preparing and cooking various types of dishes, fish, meat, soups, salad dressings and vegetables. Cold and Hot dishes.
- Adhering to company procedures in regards to temperature checks, food labeling and dating, cleaning schedules and hygiene regulations and ensuring that all records of such are updated and kept.
- Maintaining the work area to a clean, hygienic and tidy state at all times
- Willingness to co-operate with the sous chef to create new dishes

### **REQUIREMENTS**

- At least two years of hotel or prior ship experience in a comparable position
- Good command of English language
- Culinary or Hospitality Degree will be considered us an advantage
- Knowledge about the warm and cold food preparation
- Ability to work under pressure

### **BENEFITS**

- 4 vacation days per month
- Free medical coverage with Allianz worldwide care
- Reimbursement of the travel expenses to/from the ship
- Share cabin facilities provided
- Free meals