

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

The Demi 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 Demi Chef de Partie reports directly to the Sous Chef.

### **Flexibility**

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

### **TASKS**

- Supplying the highest level of customer care and service
- Preparing, cooking and serving any food
- 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
- Ability to work long hours
- Culinary Degree or Cooking school training
- Qualified in preparing cold foods / baked foods
- Stress resistant
- A flexible and motivated team player

### **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