

Executive Chef | River Cruise Ships

As Executive Chef you are responsible for the highest quality, preparation and service of the food on board to guarantee a maximum satisfaction of guests. You manage, motivate and train the kitchen employees and, together with the Corporate Executive Chef, you implement all updated recipes. Besides, you are responsible the hygiene and tidiness in the galley area. The Executive Chef reports directly to the Operations Manager.

Flexibility

- Flexible to be able to assist in ships' operational purposes such as loading of food and supplies and general cleaning

TASKS

- Ex Chef must ensure that all set ups in all outlets are set as per Corporate Chef and that all set ups are attractive at all times, in conjunction with Corporate Chef to implement all up dated corporate recipes.
- To develop galley personnel in the knowledge of all standard recipes and ensure all preparation and methods of cooking are adhered to.
- Responsible for the implementation and execution of food handling and cleaning procedures in accordance with the company standards. Follows all HACCP procedures as set by the company and sets training accordingly for all galley personnel.
- Reviews the following day's cycle menu as to its suitability based on the ship's supply of food stores ensuring that the quality of food is maintained and not decreased
- Ensuring that quality dishes are served on schedule
- Maintaining inventory and Makes targets of food costs within given budget.

REQUIREMENTS

- At least Five years of hotel or prior ship experience in a comparable position
- Fluent command of the English language, knowledge of German and Spanish would be considered as an advantage
- Culinary or Hospitality degree
- A flexible and motivated team player and a high degree of social competence
- Management and organizational skills
- Friendly appearance. Stress resistant and ability to work under pressure
- Experienced in training subordinates in fine food preparation and excellent knowledge of menu structure
- Very good creative skills to enhance plate presentation and buffet presentations
- The ability to taste all foods to assure correct preparation

- Experienced in food cost matters and quality food production
- HACCP Certificate holder

BENEFITS

- A Challenging job in a management level position
- 4 vacation days per month
- Free medical coverage with Allianz worldwide care
- Reimbursement of the travel expenses to/from the ship
- Single cabin facilities provided. Free meals