

Job Description

Post: Chef de Cuisine

Department: Galley

Immediate superior: Hotel Manager

Responsibilities:

Responsible for the entire galley sector - supervising and co-ordination of all works in the assigned department

Responsible for ordering / purchasing of food in co-operation with Hotel Manager

Cost and budget control of entire galley sector, analysing of costs together with the Hotel Manager

Planning and compiling menus according to the preset standards and budgets

Implementation as well as continual maintenance and improvement of the quality standards

Responsibility for the adherence of all relevant hygiene (HACCP), safety and environmental regulations in the galley

Responsibility for the careful handling of all equipment and machinery in the galley

Always available as contact for passengers regarding inquiries, complaints and suggestions for food and meals

Always available as contact for all those working in the galley sector

Motivation of galley crew to excellent service

Planning, organising, delegating special functions in the galley

Delegating service schedules in the galley department

Delegating vacation schedules in the galley together with Hotel Manager

Qualifications / Experience:

Professional diploma as cook, preferably Chef de Cuisine's diploma

Experience as Chef de Cuisine in a variety of operations or internal qualification

Supplementary courses / training

Experience in managing complaints

Good knowledge of English language

Position requirements:

Minimum age approx. 30 years

Specialist competence, ability to work under duress, reliability, creativity

Cost and quality awareness

Self-assured and calm manner towards staff and passengers

Well-groomed and clean appearance

Quality of leadership, capable of motivation

Area of responsibility / authority

The Chef de Cuisine is a competent specialist and disciplined superior for the entire galley sector. He gives instructions to all galley staff.

Deputy in case of absence: Chef de Partie