

Job Description

Post: Patissier / Baker

Department: Galley

Immediate superior: Chef de Cuisine

Duties:

Will adhere to the specified written or verbal instructions/tasks given by his/her superior
Responsible for the preparation of dishes at his/her assigned station in the Bakery
In charge of the organisation of goods/provisions
Supervises his/her station and controls other areas of the galley
Improves his/her station in areas where necessary
Own quality control
Controls and maintains the cleanliness and safety precautions within his/her area together with hygiene standards in compliance with HACCP regulations
In charge of careful handling of all equipment and machinery in his area
Assists wherever helps is required

Qualifications / Experience:

Diploma (Patissier/Baker)
Job experience as Baker (3-4 years), as well as Hotel or onboard Cruise Ship experience

Requirements:

Minimum age - 21 years
Trustworthy and able to work on his/her own initiative
Cost and quality awareness
Flexible, reliable and able to work under strain
Clean appearance
Works in a professional manner and able to motivate his employees
Knowledge of English language

Area of responsibility:

Performing of assigned duties in the galley area

Deputy in case of absence:

Relief / other Baker, Patissier