

ONBOARD CREW MANAGEMENT

JOB TITLE/RANK	Chief Cook / Head Chef
DEPARTMENT	Catering
RESPONSIBLE TO	Master

It is recognized that certain nationalities of crews are accustomed to different duties compared to other nationalities (For example officers responsible for the maintenance of safety and lifesaving equipment). Accordingly, the Master has the authority to change the tasks as he sees fit in agreement with the Ship Management Office.

In addition, the Master has the authority to allocate any reasonable task or duties that may be required for the safe and efficient operation of the ship.

MAIN PURPOSE OF THE JOB:

Food preparation and management in accordance with the Company's requirements

KEY TASKS AND RESPONSIBILITIES:

The Chief Cook is responsible to the Master for:

- Ordering provisions and maintaining food stores to the required levels
- Receiving and controlling all supplies
- Ensuring the proper preservation and segregation of foodstuffs in dry, cold and frozen storage
- Providing healthy meal together with a reasonable degree of variety
- Preparation of daily meals and food using correct and hygienic means
- Maintaining the galley and storerooms in a clean and hygienic condition
- Preparation of regular consumption reports as required by the Master
- Adopting safe working practices

PERSONAL BEHAVIOURS & QUALITIES.

The job requires:

- Good team working skills
- Good organization and planning skills