

ONBOARD CREW MANAGEMENT

JOB TITLE/RANK	Mess Man/Woman – Steward
DEPARTMENT	Catering
RESPONSIBLE TO	Chief Cook / Head Chef

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:

Serving meals in the Mess Room, cleaning internal accommodation spaces, cabins as instructed by the Chief Officer

KEY TASKS AND RESPONSIBILITIES:

The Mess Man is responsible to the Chief Cook for:

- Washing dishes with due regard to health regulations and hygiene
- Assisting in the preparation of food and meals as necessary
- Cleaning mess rooms and pantries with due regard to health and hygiene
- Keeping Officers' cabins clean, hygienic and tidy
- Adopting safe working practices
- Undertaking any other cleaning duties as instructed by the Chief Cook

PERSONAL BEHAVIOURS & QUALITIES.

The job requires:

- Good team working skills
- Ability to perform tasks in an orderly manner