

ONBOARD CREW MANAGEMENT

JOB TITLE/RANK	Second Cook / Second Assistant Cook
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:

To Assist the Chief Cook in food preparation, provision of stores and maintenance of the galley and storerooms.

KEY TASKS AND RESPONSIBILITIES:

The Second Cook is responsible to the Chief Cook for:

- Assisting in the preparation of food and meals
- Keeping the galley, stores and provision rooms clean and hygienic at all times
- Adopting safe working practices
- Undertaking any other tasks, duties relating to the storing, handling and preparation of food as required by the Chief Cook

PERSONAL BEHAVIOURS & QUALITIES.

The job requires:

- Good team working skills,
- Ability to perform all tasks in an orderly way