



JOB DESCRIPTION - ASSISTANT COOK

Title:	Assistant Cook (Entremetier/Gardemanger/Saucier/Breakfast)
Rating:	Crew
Department:	Galley Department
Reports to:	First Cook, Sous Chef, Executive Chef
Direct Subordinates:	Utility Cooks
Cabin:	Shared

1. EXPERIENCE/SKILLS/CHARACTER

- Must have good knowledge of international cuisine
- Must have a complete education as a Cook
- Must have basic school education
- Must be able to deal with quality control, production control of passengers and crew menu
- Must have at least 3 years of practical experience in a kitchen of a hotel or restaurant (one year experience on a cruise ship preferred)
- Must have a good command of the English language

2. DUTIES & RESPONSIBILITIES

Must be aware of and able to follow USPH standards and company hygiene procedures

The communication with the First Cook, Sous Chefs and Executive Chef must be in a respectful, friendly and professional way.

The guidelines and orders from your supervisors and managers must be followed in the most efficient way.

For every upcoming service all hot meals should be served as fresh as possible. The Assistant Cook has to handle the situation during service time for extra production if necessary.

The cooking time for the different items should be planned to meet times required to service.

All machines and equipment must be kept in good repair and must be handled with care at all times. Notify maintenance requirements to your supervisors.

All new galley crew are to be helped in understanding their duties and integrated into the galley team.

Ensure, that the set standards are held and crew members work according to their respective job descriptions.



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I have read and discussed the above and I fully understand the description of my job and agree to abide by this description of my duties.

Assistant Cook