JOB DESCRIPTION – FIRST COOK

Title: FIRST COOK
Rating: Crew
Department: Galley Department
Reports to: Sous Chef, Executive Chef, Tournant
Direct Subordinates: Asst. Cooks
Cabin: Shared

1. EXPERIENCE/SKILLS/CHARACTER

- Must have good knowledge of international cuisine
- Must have a complete education as a Cook (including handling of raw and cooked food)
- Must have basic school education
- Must be able to deal with quality control, production control of passengers and crew menu
- Must have at least 5 years of practical experience in a kitchen of a hotel or restaurant (two years experience on a cruise ship preferred)
- Must have a good command of the English language
- Must be able to prepare food according to the menu in sufficient quantity and quality specified by company standards

2. DUTIES & RESPONSIBILITIES

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

Communication with the Executive Chef and the Sous Chef must be in respectful, friendly and professional way.

The guidelines and orders from the Management must be followed in the most efficient way.

For every upcoming service the side dishes, soups and hot appetizers should be served as fresh as possible. The First Cook has to be aware of levels of production throughout service and be sure sufficient food is produced

Advise and guide Asstiant Cooks with preparation with particular focus on the cooking time of different items.

All machines and equipment must be kept in good repair and must be handled with care at all times.

All new galley crew are to be trained and supervised for at least three cruises.

The First Cook must be fully aware of the company controlling and food preparation procedures as outlined in the F&B manual.

Daily contact and exchange of information with the Sous Chef is obligitory.
Ensure, that the set standards are held and crew members work according to their respective job descriptions.

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.

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First Cook