

# SHIPBOARD TALENT ATTRACTION TEAM

## POSITION DESCRIPTION FORM

<b>POSITION</b>	ASSISTANT PATISSIER	<b>VERSION</b>	0.01
<b>DEPARTMENT</b>	FOOD OPERATIONS - HOTEL	<b>DATE</b>	FEB 2020
<b>POSITION INFORMATION</b>			
Reports to (Aboard)	Executive Chef, Pastry Chef	Salary (Base Rate):	\$725
Average Contract Length:	7/8 months	Tipping:	No
Position Code:	446		
<b>EXPERIENCE AND EDUCATION</b>			
including competencies, skills, knowledge, certifications)			
Aspect	Description		
Preferred education	<input checked="" type="checkbox"/> High School Diploma <input type="checkbox"/> Bachelor's Degree <input type="checkbox"/> Master's Degree <input type="checkbox"/> Associates Degree <input checked="" type="checkbox"/> Technical Training		
Area of study	Culinary Arts, Pastry		
Certification	<a href="#">Click here to enter text.</a>		
Required working experience	Hotel, Resort, Cruise Ship		
Target number of years' experience	1+		
<b>TARGET REGIONS</b>			
TBA			
<b>ROLE OVERVIEW</b>			
Brief outline of what the position will be doing aboard, and the impact they will have. This will be an outward facing description, and will be used for LinkedIn, websites and other marketing avenues.			
<p>Set sail on a new career with Carnival, and help us bring the FUN to life aboard one of our fantastic vessels! We're looking for dedicated individuals to join us as Assistant Patisseries!</p> <p>Our guest love to eat and with all the amazing food on board our ships especially all the cakes, cookies and amazing sweet treats produced by our wonderful pastry team- and who can blame them! As an Assistant Patisserie you will be learning the day to day production of pastries and desserts as per company standards and specifications.</p> <p>As part of a small hardworking and creative Pastry Team Assistant Patisseries are involved in learning the preparation of all cakes, cookies, desserts and pastries, ensuring consistency in quality and presentation, ensuring the highest level of sanitation is maintained, in keeping with company and USPH standards.</p> <p>Carnival Assistant Patisseries have an eye for detail and a flair for creativity they really and enjoy showcasing their talents and producing the highest quality treats for our guests to enjoy. Joining Carnival as an Assistant Patisserie is joining a FUN team who are passionate about what they do and the first step towards a rewarding career as part of our Galley team!</p>			

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### JOB FUNCTIONS

List the key tasks that the team member will be completing aboard. Include all critical tasks and provide sufficient detail to ensure the applicant understands the nature of the job they are applying for. Please provide 5-6 as a minimum and add extra rows as needed.

- To arrive at work on time in clean, company specified uniform.
- To maintain a high level of personal hygiene.
- Follow all sanitation and food handling guidelines as required by the company and USPH.
- To have a thorough knowledge of all catering equipment needed to carry out their job.
- To assist the chef de partie in the receiving and returns of food items from the storeroom.
- To work any of the shifts as assigned by the chef de partie.
- To assist in any cleaning duties as requested by the chef de partie.
- To attend all meetings as requested by the chef de partie.
- To attend all safety meetings and drills as requested by the ships command