



SEABOURN®

## SBN - Chef De Partie – Other

Directs, supervises and assists in the activities of the Demi Chef de Partie engaged in the preparation of the established quality of food for service to guests and crew in the station assigned.

The Chef de Partie is required to adopt a pro-active approach in solving challenges that may arise in their station. Guest satisfaction is the ultimate goal and the Chef de Partie should ensure that all decisions made have the guest in mind. Assisting hi teammates plays an integral role in this position and they should therefor encourage and coach those that work with him.

### **Reporting Relationships:**

The Chef de Partie reports directly to the Executive Sous Chef supported by the Chef de Cuisine Main Galley.

Position has 2 direct professional level reports. Demi Chef de Parties 2.

## Key Responsibilities

1. Responsible for directing, supervising and assisting in the preparation of all food in the assigned station in the kitchen in accordance with the established company menus and recipes.
2. Responsible for quality, quantity, attractiveness and correctness of all food items served from the station as per company's standard recipes and follow up with FIFO.
3. Directs, supervises, assists and coaches all employees assigned to the station.
4. Responsible for the performance, appearance, dress and personal conduct of all employees assigned to his station. Reports on these subjects objectively and timely to his Executive Sous Chef.

5. Controls actual hours worked of the employees assigned to the station and report any discrepancies between these and the published work schedules to Executive Sous Chef supervising his station.
6. Responsible for checking that quantity and quality of items ordered from stores are received and stored in proper condition and thereafter used in the correct way. FIFO.
7. Prepares a daily mise en place list for the designated section in accordance with the planned menu and recipes for the day.
8. Works closely and cooperates with superiors, colleagues and subordinates in order to achieve the highest possible guest satisfaction from the products served.
9. Prepares a daily requisition for Executive Chef for all items ordered from stores for use in his station.
10. Execute all special orders and dietary requirements.
11. Responsible for helping to maintain a team atmosphere in the department.

**Public Health:**

1. Responsible to implement and execute proper maintenance and cleaning procedures in the station assigned to him in order to ensure good appearance and condition of these areas.
2. Reports any malfunctioning equipment or furnishings in need of repair or refurbishing to the Executive Sous Chef supervising his station.
3. Maintains a high level of productivity, cleanliness and sanitation throughout the entire station.
4. Responsible for ensuring that proper work and cleaning methods are being followed in order to produce and serve safe, wholesome, high quality and attractive food for guests and crew.
5. Responsible for the proper use of equipment and utensils to prevent damage or undue maintenance requirements. Report to have replaced.
6. Assigns all cleaning responsibilities within his station according to the cleaning schedule and report to the Executive Sous Chef regarding any problems, which have occurred. If station has GPA personnel assigned, he is responsible for his performance.
7. To be familiar with and execute the Seabourn HESS-MS appropriate to their position.

# Qualifications

## **Education:**

- Degree/Diploma from accredited culinary college or university. Ability to effectively read, write and speak English

## **Experience:**

- 3+ years experience in a 5 star + hotel, cruise ship or high-profile restaurant performing the functions of a similar position.
- Certification from accredited advanced food safety program. Extensive knowledge in VSP preferred.

## **Knowledge, Skills & Abilities:**

- Ability to deliver 5 star culinary products.
- Experience in high volume operation of at least 500 meals per service.
- Extensive kitchen machinery and knife safety knowledge.
- Experience working in all major culinary brigade stations with extensive knowledge in designated station.

# Physical Demands & Travel

## **Physical Demands:**

For the safety of yourself and others on board certain physical abilities shall be maintained. Must be able to bend, climb, perform repetitive motion, and repetitively heavy lift.

Must maintain physical fitness to perform tasks associated with job.

## **Travel Requirements:**

- Passport – valid for a minimum of 6 month
- Flag state issued seaman book
- General flag state or flag state approved marine fitness medical United States C1/D visa
- English Marlin test at minimal score of 80%

- Pre-employment medical examination

**Working Conditions:**

Working on a cruise ship is very different from any land-based occupation. Working hours are longer and work is more intense due to the constant demand of the guests. You have to be very flexible in your working hours, which on occasion might have to be changed due to unforeseen circumstances. The Maritime Labour Convention of 2006 however strictly regulates these. Apart from the working hours there are strict rules which all members of the ship's company need to adhere to as stipulated by the Master's standing orders. You work in close proximity with your fellow crewmembers and therefore respect among all is essential.

## About Seabourn

At Seabourn, we are passionate about travel. We believe that traveling for pleasure has a redemptive power that enriches people's lives. And we believe that people should travel well.

Cruising on a Seabourn ship is unlike any other form of travel. The experience is luxurious, yet relaxed — elegant, yet casual — sumptuous, yet understated. Our intimate ships visit the most desirable destinations worldwide, sailing to the heart of landmark cities, as well as to hidden gems where larger vessels cannot follow.

Our ships attract interesting people, who seek to share experiences beyond the expected in places beyond the ordinary. Our acclaimed staff offers a unique style of heartfelt hospitality that is sincere, thoughtful and personal.