

SHIPBOARD TALENT ATTRACTION TEAM

POSITION DESCRIPTION FORM

POSITION	EXECUTIVE CHEF	VERSION	0.01
DEPARTMENT	FOOD OPERATIONS – HOTEL	DATE	FEB 2020

POSITION INFORMATION

Reports to (Aboard or Off Ship):	Food Operations Manager, Food Operations Manager	Salary (Base Rate):	5200
Average Contract Length:	6/7 months	Tipping:	No
Position Code:	135		

EXPERIENCE AND EDUCATION

including competencies, skills, knowledge, certifications)

Aspect	Description
Preferred education	<input checked="" type="checkbox"/> High School Diploma <input checked="" 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
Certification	Diploma or degree
Required working experience	Hotel, Resort or Cruise Ship
Target number of years' experience	8+

TARGET REGIONS

TBA

ROLE OVERVIEW

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.

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 Executive Chefs!

Our guest love to eat and with all the amazing food on board our ships who can blame them! As Executive Chef for Carnival you will be responsible for overseeing the entire Culinary Arts operation on-board. Leading a large team of hardworking Culinary professionals the Executive chef is responsible for directing all food preparation and meal services aboard the ship, ensuring consistency, quality, cost effectiveness, and the highest level of sanitation are maintained, all in keeping with company and USPH standards.

Responsible for a large, diverse team the Executive Chef ensures that they work hard and have FUN!. You will be a really foodie who enjoys engaging with your team as well as with guests, have an eye for detail and enjoy mentoring and coaching a team.

As with all of our Managers, you'll be a highly visible member of the team, and will constantly interact with our guests and helping them with questions. The vacation experience we promise our guests will start with you!

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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 ensure the smooth preparation and service to company's standard of all food items aboard the ship, ensuring quality, consistency, maximum food cost efficiency throughout
- To ensure all employees arrive at work on a timely basis in clean, company specified uniforms, wearing safety equipment if appropriate.
- Plan, formulate, distribute and follow-up on working schedules for all kitchen employees.
- To ensure the on-going and scheduled training of all galley employees.
- To direct, motivate, control, evaluate and provide feedback to all galley employees.
- With the Food Operations Manager, produce an accurate weekly food order based on present inventory, par levels, incoming order, guest count, and company budgets
- With the Food Operations Manager, produce an accurate weekly supplies order, based on present inventory, par levels, incoming order, guest count, and company budgets.
- Formulate and ensure a correct thaw cycle for frozen items, is adhered to.
- Monitor quality and specification of all items loaded onto ship to ensure company standards are adhered to. Report all discrepancies
- Monitor quality and presentation of all food items, provide corrective action where necessary.
- Provide training in all United States Public Health procedures and ensure same is carried out on daily basis by all employees.
- Ensure all kitchen personnel are familiar with operation of all galley equipment
- Ensure galley equipment, accessories, is adequately maintained. Submit repair requests and follow up wherever necessary.
- Ensure temperature logs for all refrigeration is taken by department heads on a daily basis. Monitor same and follow up on defective equipment.
- Be responsible for the daily requisitions from all kitchen outlets.
- Review food cost work sheet and daily issues with department heads. Plan any corrective action accordingly.
- Ensure all requested paperwork is submitted accurately and on time.
- Ensure that all menu specifications and procedure manuals are kept fully up to date.
- Liaise on a daily basis with the Storeroom Manager and butcher regarding potential shortages, and make changes where applicable.
- Liaise with Food Operations Manager and Maitre d'Hotel regarding any menu changes, guest feed back, etc.
- Be involved with the welfare of all kitchen personnel.
- Ensure kitchen personnel seeking medical attention are taken care off and followed up on.
- Liaise with the galley steward regarding timely and efficient cleaning of the kitchen and all equipment.
- Liaise with the galley steward regarding par levels and counts of china and requisition where necessary

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<ul style="list-style-type: none">• Ensure proper collation and storage of all galley equipment and accessories
<ul style="list-style-type: none">• Conduct regular operational and sanitation inspections of all kitchen areas.
<ul style="list-style-type: none">• Plan, and execute any special menus as directed by the Executive Chef
<ul style="list-style-type: none">• To perform duties that may be necessary, and as directed by the management.