



Position Job Description

Position Title: Confectioner

Reports To: Sous Chef, Pastry

Direct Reports: Chef de Partie, Pastry
Demi Chef de Partie, Pastry
Commis

Position Summary

To properly prepare all items required for the daily Menus and special events as instructed by the Sous Chef Pastry and the Executive Pastry Chef and to ensure that products are consistently prepared according to the highest possible standards. This position is responsible for the safe handling of food, general galley cleanliness standards and the overall strict adherence to the standards outlined by the Vessel Sanitation Program (VSP) of the Centers for Disease Control and Prevention, and any other health authorities having health jurisdiction over the vessel. The position also follows and updates itself on the latest international culinary trends.

Operational Duties & Responsibilities

All duties and responsibilities are to be performed in accordance with Crystal Basics, the company's Safety Management System (SMS), STCW requirements, MLC promulgated standards, USPHS guidelines, and environmental regulations.

Each shipboard employee may be required to perform all functions in various service venues and throughout the ship.

- To follow the Sous Chef Pastry and the Executive Pastry Chef's instructions for Menu plans and daily preparations.
- To ensure that products are consistently prepared according to the highest possible standards.
- To comply with the latest Health and Sanitation regulations (USPH and all other Port Health Authorities) and to follow proper cleaning procedures accordingly.
- To know the requirements of the Menus and to plan for operational needs accordingly.
- To report work orders to the Sous Chef Pastry and the Executive Pastry Chef when deficiencies are noted or when maintenance is required and to follow up on the work orders in a timely manner.
- To maintain a friendly and approachable demeanor, even under pressure, and utilize an in-depth knowledge and understanding of Crystal Basics.

Prepared by:	M. Stone, DSHR	Revision Date:	230808
Issue Date:	230808	Version:	1
Approved by:	A. Schalek, DCO	Page:	1



- To conduct oneself in a professional and courteous manner, including physical and verbal interactions with fellow shipboard employees and/or in the presence of guests.
- Attends meetings, trainings and other educational activities as required.
- Maintains, always, a friendly and approachable demeanor, even under pressure, by applying the principles of Crystal Basics.
- Always conducts oneself in a professional and courteous manner when dealing with guests, and fellow team members alike.
- Performs any other operational duties as required.

This position description in no way implies that the job responsibilities listed in this document are the only duties to be performed by the employee holding this position.

Financial Responsibilities

Financial responsibilities for budget, expenses and/or achievement of revenue targets.

- To keep leftover food to a minimum.
- To assist the Executive Pastry Chef in controlling the food cost as well as the overall operational costs required in the Pastry Department as required by CCI, maintaining given standards and product quality.
- To control use of consumables and equipment.
- To ensure Company property is maintained properly and treated with respect.

Safety Responsibilities

- Attends all company mandated safety trainings and safety drills and actively participates in them.
- Actively participates in guest safety drills if required.
- Ascertains that all safety procedures are adhered to in accordance with the company's Safety Management System (SMS).
- Ensures that proper PPE is used by oneself where and when required.
- Practices safe lifting techniques as all times.
- Complies with Port Manning duties as required and scheduled.

Other safety duties may be assigned as necessitated by operational requirements.

Team Motivational Responsibilities

- Fosters a Crystal Basics culture to enhance the experience of both guests and fellow team members and subordinates.

Prepared by:	M. Stone, DSHR	Revision Date:	230808
Issue Date:	230808	Version:	1
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Education & Qualifications

- Culinary Institute Diploma/Education or apprenticeship as a Confectioner or other relevant apprenticeship required.
- Minimum of three (3) years' experience in a luxury food operation as Confectioner or two (2) years' experience onboard a luxury cruise ship in a similar position preferred.
- A sound knowledge of culinary arts and fine dining is required.
- Very good spoken English (needs to score at least 70% in the onboard English proficiency test).
- Good interpersonal and public communication skills.
- Good organizational skills and attention to details are required.
- Must possess initiative and the ability to work independently.
- Must be in possession of all position relevant STCW certification as mandated by the International Maritime Organization (IMO).
- Must be in possession of a valid Crystal Cruises approved Pre-Employment Medical Examination (PEME), declaring the crew member to be fit for shipboard duty.
- Must be service minded with an outgoing, charming, and friendly personality.

Work Environment & Physical Demands:

- The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions for this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
- The employee must be able to lift or move up to 55 pounds (25 kilograms) without assistance.

By signing this document, I acknowledge that I have read and understood the position job description and therefore attest that I am able and willing to perform the duties outlined in this document.

Name

Signature

Date

Prepared by:	M. Stone, DSHR	Revision Date:	230808
Issue Date:	230808	Version:	1
Approved by:	A. Schalek, DCO	Page:	3