

- Control and provide daily food requisitions to the Provision Master for preparation the next day in accordance with the Executive Chef's forecast or the EPR WYSE system if applicable.
- Ensure that Cooks observe the Company's Rules and Regulations with regard to the transport of food and provisions from store/preparation rooms to the galleys.
- Receive all left-over food from the buffets and food lines. Determine what food should be kept and what should be discarded.
- Coordinate with the Restaurant Manager and the Buffet Manager regarding the set-up of the Food Line for the Restaurant Personnel, ensuring that there is a variety and proper quantities.
- Issue requisitions for catering equipment necessary for the smooth running of the operation, or are fully capable of handling the WYSE system if applicable.
- Ensure that the HACCP program is followed correctly.
- Be on standby each time the ship is subject to a Shipsan/USPH inspection.

Training & Development

- Attend all meetings, training activities or classes related to assigned position as required.

Financial

- N/A

Safety Responsibilities

- Maintain a safe and sanitary environment for all guests and crew members.
- Follow proper procedures and instructions at all times to prevent damage of any kind to ship or company property.
- Know and comply with Shipsan, the European sanitation program, and United States Public Health Rules and Regulations pertaining to assigned working area.
- Participate in safety drills as required.
- Comply with Marella Cruises' Safety and Pollution Prevention Program
- Comply with Marella Cruises' Operating Procedures Resources.

Other Duties and Responsibilities

- As assigned

Qualifications

Knowledge, experience, skill, and/or ability

Required

- Fluent in written and spoken English,
- Must be able to communicate effectively with the senior management.
- Ability to lead and make decisions.
- Good administrative skills.
- Experienced in coaching subordinates.
- Must be cost and quality conscious.
- Must adhere to specific scheduled work hours, yet be flexible if circumstances require it.
- Work with international team members.
- Perform assigned duties under pressure (time constraints).
- Must be able to work quickly and efficiently.
- Possess ability to taste all foods to assure correct preparation.

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- Punctual.

Preferred

- Fluency in additional language(s)

Required computer skills

- FBS/ICS Apollo Inventory system

Education/experience/certifications

- Possess a culinary school degree...
- Minimum of five years experience as First Cook/Sous-Chef in a hotel or a convention banqueting service or ship's experience.
- Equivalent combination of education and experience.

Other Skills:

- Knowledge of general office practices, procedures and equipment.
- Ability to prioritize tasks and work independently.
- Strong organizational, interpersonal and communication skills.
- Ability to interact with senior-level management and owner representatives.

Math Ability:

- Able to add, subtract, multiply and divide in all units of measure using whole numbers, common fractions, and decimals.

Reasoning Ability:

- Ability to apply common sense understanding to carry out instructions furnished in written, oral, or diagram form.
- Ability to deal with problems involving several concrete variables in standardized situations.

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.
- While performing the duties of this job the employee is regularly required to
 - Stand
 - Use hands to finger, handle, or feel;
 - Reach with hands and arms;
 - Talk or hear and smell.
- The employee must be able to lift or move up to 55 pounds (25 kilograms) without assistance.

Vision Requirements:

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- Ability to adjust focus, depth perception, peripheral vision, distance vision and close vision and to be able to otherwise perform the essential functions of the job in a manner that does not present danger to the employee or others with or without a reasonable accommodation.

I have read and discussed the above and fully understand the description of my job and agree to abide by this description of my duties as outlined before. This Job Description should be considered as guideline and may be adjusted for the smooth operation of the ship's board operation.

Signatures

Assignor's Signature

Assignee's Signature

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