



Job description	
Job title / Rank	Chef de Partie
Department	Catering
Supervised by / Employee reports to	Executive Chef / Sous Chef*
Employee supervises following positions	Demi Chef de Partie, Junior Chef, Utility
Employee covers	Demi Chef de Partie, Junior Chef, if necessary Sous Chef*
Employee is covered by	Demi Chef de Partie, Junior Chef, Sous Chef*, if necessary Executive Chef
Purpose of position / Goal to be achieved	Preparation of meals to the maximum passengers' satisfaction and a smooth galley operation with adherence to the River Catering Ltd. (RC) standards
General instructions Terms and conditions Guidelines and duties	Employment contract Job description RC manual / Menu cycle HACCP standards
Duties / Responsibilities	<ul style="list-style-type: none"> • Preparation and distribution of all daily meals including the set up of the breakfast buffet according to food manual (menu cycle) • Responsible for a section in the galley(Entremetier, Gardemanger, Pâtissier) • Responsible for achieving and maintaining the RC standards and budgets in the food department • Assistance/support to the Executive Chef in ordering food supplies • Assistance with the loading of ship's supplies • Responsible for proper storing of all food and galley supplies and stock • Responsible for the correct handling of all food stock, products and all equipment in the food department • Responsible for an impeccable cleanness, hygiene and tidiness in the galley area • Assistance with taking of galley inventory as per company's directives • Participation in the onboard training program • Various preparatory duties prior to and at the end of the season • Regular presence in the restaurant at the buffets • Assistance in other departments if necessary, as per supervisor's directives

* = if applicable

Information system	Reporter Information Receiver When? Sous Chef* → Menu cycle → Chef de Partie → p. season Sous Chef* → Menu explanation → Chef de Partie → daily		
Meetings Team Work	Daily menu explanation meeting with galley staff Regular training by the Executive Chef To train Demi Chef de Partie and Junior Chef regularly Participation in Crew Show is requested		
Competences	Authorized to issue directives to the Demi Chef de Partie and Junior Chef		
Evaluation of performance and achievements	<ul style="list-style-type: none"> • Effort, attitude and conduct • Personal appearance and hygiene • Hygiene, cleanness and tidiness • Evaluation of passenger comment forms 		
Qualifications	Minimum / Mandatory	Minimum / Mandatory	
Age	22 years	22 years	
Languages	English/German spoken	English/German spoken	
Education / Training	Completed vocational training or experience as a chef	Completed vocational training or experience as a chef	
Professional experience	2 years of professional experience as a CDP in a comparable catering outlet	2 years of professional experience as a CDP in a comparable catering outlet	
Personal profile character attributes	Independence, flexibility, loyalty, honesty and objectivity. Stress resistant and with a high sense of cleanness and hygiene. Impeccable appearance	Independence, flexibility, loyalty, honesty and objectivity. Stress resistant and with a high sense of cleanness and hygiene. Impeccable appearance	

* = if applicable