

Job description	
Job title / Rank	Junior Chef
Department	Catering
Supervised by / Employee reports to	Executive Chef / Sous Chef*
Employee supervises following positions	n/a
Employee covers	If necessary Demi Chef de Partie / Chef de Partie, if necessary Utility
Employee is covered by	Demi Chef de Partie / Chef de Partie
Purpose of position / Goal to be achieved	Preparation and handing out 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"> • Active help with the preparation and distribution of all daily meals including set up of the breakfast buffet according to the food manual (menu cycle) • Co-responsible for the implementation and maintaining of the RC standards and budgets in the food department • Assistance with the loading of ship's supplies • Co-responsible for the correct handling of all food stock, products and all equipment in the food department • Co-responsible for an impeccable cleanness, hygiene and tidiness in the galley area • Assistance with the taking of the kitchen 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 • Cooperation in other departments if necessary as per supervisor's directives. • Co-responsible for meeting the HCCP Standards

Meetings Team Work	Daily menu explanation meeting with galley staff Regular training by the Executive Chef Participation in Crew Show is requested
Competences	n/a
Evaluation of performance and achievements	<ul style="list-style-type: none"> • Evaluation of pax comment forms • Effort, attitude and conduct • Personal appearance and hygiene • Cleanness, tidiness and hygiene
Qualifications (Minimum)	
Languages	English spoken German spoken
Education / Training	Completed training as Junior Chef
Professional experience	1 year of professional experience as a Junior Chef in a comparable catering outlet
Personal profile character attributes	Flexibility, motivation, loyalty, honesty, stress resistance and a high sense of cleanness and hygiene, impeccable appearance