TITLE

BAR BOY

Rank

Bar Boy

Department

F&B Department - BAR

Main Function

To clean and sanitize all front and back bar areas and assist as required by Bar Manager with transport of bar items between storerooms and bars.
Follow and apply food safety procedures.

Reports to

Asst Bar Tender > Bar Tender > Head Bar Tender / Assistant Bar Manager > Bar Manager

POSITION BASICS

1. Bar Utilities are required to maintain a clean and sanitized environment in all bar areas.
2. MSC Food safety & Sanitation standards are applied in all these areas, as they include Food contact surfaces and food and beverage preparation areas.
3. Bar & Lounge cleaners are in a good position for promotion through the bar department, as this position exposes the incumbent to most aspects of bar work.

REQUIREMENTS

Certification & VISA

BST, STCW 95 and all other certification in force at the time of your contract
Visas and entry documentation for countries and regions in which the ship will operate
Food safety Proficiency certificate issued by recognized Authority (HACCP, Shipsan, VSP, etc).
Food Handlers certificated required
Proven in compliance with MSC Standard Procedures, MSC Food safety & Sanitation Standards and major international Food safety & sanitation regulations.

Health

Validated current documentation certifying the health and fitness of the applicant meets fundamental requirements of seagoing personnel on basis of assigned office and verifying all sanitary precautions have been taken against diseases that may be endemic to the cruising area.

Safety & Discipline

The applicant is required to:
Know, understand, and implement the Mission Statement of the Company.
Read, understand and comply with the Crew regulations and all requirements relating to the position.
Take part as required in all emergency drills and emergency duties.
Wear the prescribed uniform and name badge.

Language

1. Fluent in oral and written English (working & Safety language of the Company)
2. Ability to speak, read and write in Italian is a major benefit and may be a requirement.
3. Ability to speak, read and write in any major other languages (German, Spanish, Portuguese, French, Russian, Chinese etc.) is considered a major advantage that could eventually influence the selection for some positions.

Experience

A minimum of 6 months as a utility cleaner on board a cruise vessel, or 6 months in a similar position in an international Hotel.

Educational preference

1. Certified in Food Safety/HACCP
2. High School graduate
3. A working understanding and practical knowledge of bar systems, operations and bar beverages.
4. Demonstrated understanding and practical knowledge of Food Safety as defined in Company manuals
5. Friendly, honest and clear communications with colleagues.
6. Understanding of the use and storage of cleaning chemicals used by the Company.

7. Able to work efficiently in an environment which may be unsupervised and frequently at night.
8. Proven ability to manage area in compliance with HACCP, ISO 22000, SHIPSAN, VSP, Anvisa and MSC Food safety system requirements.
9. Food safety Proficiency certificate issued by recognized Authority (HACCP, Shipsan, VSP, etc

RESPONSIBILITIES

You are responsible to:

1. Read and apply the Food safety and sanitation procedures
2. Read and apply the procedures for Allergens
3. Read and comply with the MSC Standard Procedures Manual©.
4. Attend all training sessions as required by the Bar Manager or Company procedures.
5. Attend to all cleaning duties in all bar areas specified by the Bar Manager or Assistant.
6. Attend daily meetings each day as specified by the Bar Manager.
7. If required by the Bar Manager, Shampoo carpets in designated areas, always placing signs to
8. indicate 'wet carpet' or 'use other side' as required.
9. Empty and clean all ashtrays in designated lounges.
10. Use specified institutional cleaning chemicals as per Standard Procedures, and to store these
11. chemicals safely, labelled and securely.
12. Transport beverage items from the Storerooms to the Bars each day or each morning and evening as required by the Bar Manager
13. If in the opinion of the Bar Manager qualifications and abilities are adequate, to act as an Assistant
14. Bar Tender in times of need.

Governing Status

Refer to SOP 06.11.00 Crew Privileges