

- Ensure that the pastry and adjacent areas are ready for any announced and / or unannounced USPH inspection, done either by the Ships' Management or local authorities (public health inspectors).
- Ensures that the HACCP program is applied accordingly.
- Must have a thorough understanding of how TAR operates.

Training & Development

- Attends meetings, training activities, courses and all other work-related activities as required.

Financial

- Responsible for cost containment through the proper use, handling and maintenance of records, reports, supplies and equipment within his assigned section.

Safety Responsibilities

- Ensure that all safety procedures are adhered to, cooperating with the Staff Captain in the Ship's Safety Program at all times and that they all follow the Ships' Rules & Regulations.

Resources

- Not Applicable.

Other Duties and Responsibilities (Other duties may be assigned.)

- Can be assigned from time to time as an early stand-by in the galley, for USPH purposes.
- Can be assigned from time to time to late duty.
- Can be assigned from time to time to assist the Procurement team with storing operations.
- This position description in no way states or implies that these are the only duties to be performed by the shipboard employee occupying this position. Shipboard employees will be required to perform any other job-related duties assigned by their supervisor or management.

Qualifications

Knowledge, experience, skill, and/or ability

Required

- Basic Pastry Skills.
- Requires a minimum of 5 years in the profession (Quality Hotels and Restaurants).

Preferred

- Previous Cruise ship experienced preferred but not essential.

Required computer skills

- Microsoft Office Suite 2003 and higher (Word, Excel, Outlook).
- Basic Windows XP, Vista and Windows 7 Operating Platform knowledge.

Education/experience/certifications

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- Pastry School degree.
- Food Hygiene Certification.

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 (20 kilograms) without assistance.

The vision requirements include

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.

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