
JOB DESCRIPTION - COOK ROUNDS

Title: Cook Rounds

Reports to: Executive Chef / Sous Chef / Cook Tournant

Subordinates: Asst Cook Rounds

Job Objective

The major goal of the job is to prepare food items as per given recipes and instructions from the Supervisors.

Responsibilities

- Will work with the Cook Tournant in the Main Galley or Specialty Galley and can change from time to time for training purposes.
- Must assist with the transportation of food items from the Main Stores to the Galley.
- Duties include the cleaning and sanitizing of his/her working area and working utensils following the United States Public Health Rules at Regulations and all times
- Must be familiar with the Ship's Rules and Regulations and participate in all required Safety Training Emergency Life Boat Drills.
- Will be assigned from time to time in an early standby in the galley for USPH purposes or helping in the breakfast service

Safety

1. Participates in safety drills according to instructions.
2. Complies with Island Cruises' safety and pollution prevention regulations and operating procedures.

Education/Training

Standard High School Education. Requires a minimum of two years in the profession (Quality Hotels or Restaurants).

Language requirements:

Must be able to communicate effectively in written and verbal English. Other languages are considered a plus. Ability to communicate with his Head of Department and subordinates alike.

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