JOB DESCRIPTION - UTILITY COOK

Title: Utility Cook

Reports to: Executive Chef / Sous-Chef

Subordinates: N/A

Job Objective

The major goal of the job is to assist in the preparation of food items such as peeling and cutting vegetables, or assist cooks in preparing sauces, fish, soups or salads and cold food preparation in the pantry, assisting in the preparation and service of Breakfast and Crew galley food preparation, as per recipes and instructions given by the Galley Management.

Responsibilities

1. Will be assigned a station in the Galley by the Executive Chef that can be changed from time to time for training purposes.

2. Must assist with the transportation of food items from the Main Stores to the Galley.

3. 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

4. Will be assigned from time to time in an early standby in the galley for USPH purposes or helping in the breakfast service

5. Must be familiar with the Ship's Rules and Regulations and participate in at enquired Safety Training Emergency Life Boat Drills.

6. Must always come to work on time and his personal appearance, uniform and personal hygiene are in accordance with the Company's Rules and Regulations.

7. Must be familiar with the Ship's Rules and Regulations and participate in all required Safety Training Emergency Life Boat Drills.

Issued on: 11/02/04	Page 1 of 2	Prepared by: KG
Last Reviewed on: 07/16/13		Approved by: P. Faucher

Safety

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

Education/Training

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

Language requirements:

Must be able to read and speak clearly in English

Profile:

- 1. Must be proficient in effecting tasks, speed a motivating factor
- 2. Has the ability to taste all foods to assure correct preparation.
- 3. Punctual
- 4. Ability to work with an international team

Issued on: 11/02/04	Page 2 of 2	Prepared by: KG
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