



MSC Cruises, part of the [Mediterranean Shipping Company](#), is the market leader in Europe, including the Mediterranean, South America and South Africa, and sails year-round in the Mediterranean. Its seasonal itineraries cover northern Europe, the Atlantic Ocean, the Caribbean and French Antilles, South America, southern Africa, and Abu Dhabi, Dubai and Oman.

MSC Cruises feels a deep responsibility for the environments in which it operates, and was the first company ever to earn the Bureau Veritas "7 Golden Pearls" for superior management and environmental stewardship.

In 2009, MSC Cruises began an enduring partnership with UNICEF to support various programmes assisting children worldwide. So far, more than €3m has been collected in voluntary guest donations.

MSC Cruises was born in the Mediterranean, and draws inspiration from this heritage to create a unique experience for holidaymakers worldwide. Its fleet comprises 12 modern ships: [MSC Preziosa](#); [MSC Divina](#); [MSC Splendida](#); [MSC Fantasia](#); [MSC Magnifica](#); [MSC Poesia](#); [MSC Orchestra](#); [MSC Musica](#); [MSC Sinfonia](#); [MSC Armonia](#); [MSC Opera](#) and [MSC Lirica](#).

In 2014, MSC Cruises launched a €5.1 billion investment plan through the order of two ships of the Meraviglia generation (plus options for two more) and two others of the Seaside generation (plus an option for a third). This means up to seven new ships will enter MSC Cruises' fleet in the next seven years, enabling the Company to double its capacity by 2022 to more than 3.2 million passengers a year.

Kitchen Utility

Location: Country (from drop down list)/ Ship based

Department: Galley

Reports to: Kitchen Steward

Job Purpose

To perform and maintain cleanliness and sanitation of the Galleys, pantries and equipment in the Food and Beverage Department. To keep the floors clean and dry at all times, cleaning of all areas in keeping with company and Public Health Standards.

Key Responsibilities

- Prepare, understand and use HACCP Flow Charts prescribed by the Food Safety Management Team while cleaning.
- Inspect and ensure all personnel in the Galley follow the Company's personal hygiene requirements.
- You must be fit to occasionally lift and/or move up to 25 Kgs.
- To maintain the galley areas and equipment clean and ready for operation.
- To ensure garbage separation standards are being followed.
- Understanding of the use and storage of cleaning chemicals.
- PPE SAFETY MEASURES are taken during cleaning of Hotplate, grills, Rational ovens, and other galley equipment.

Job-Requirements: skills, competencies, experience

- Fluent in oral and written English (working & Safety language of the Company).
- Ability to speak, read and write in any major other languages Education/Specific studies or certifications.
- Proven successful experience for at least 1 completed contract in a similar position in a Cruise Ship environment or in a shore side hotel 4 /5 star, operating under International Food Safety standards.
- School graduate.
- Sound knowledge of Sanitation Standards protocols relating to food safety and HACCP controls.

Information of Visa / Medical requirements

- 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.
 - Certified medically and physically fit to work in a food preparation area.
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