



PURPOSE OF POSITION

Prepare meals to the fullest satisfaction of our guests in accordance with Viking River Cruises Standards and HACCP rules.

ASSIGNMENTS/RESPONSIBILITIES

- Professional preparation and distribution of daily meals including breakfast, lunch, tea time, dinner, etc. for crew and guests in accordance with Executive Chef manual and menu cycle
- Ordering of stock in cooperation with Executive Chef
- Correct handling of all products and equipment
- Ensuring of perfect cleanliness in working area in accordance with HACCP rules
- Conducting stock takes; inventory according to company procedures
- Preparation to open and close ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Participation in loading processes
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs
- Luggage duty on embarkation and disembarkation day

DUTIES

- The holder of the position undertakes not to pass over the company's information, manuals, information on business developments and EDP data to any third party or publicize or retain same for personal use after leaving the job.
- The company reserves the right to demand compensation for damages in the event of a breach of this instruction and take legal action against the staff.
- Conduct and appearance in accordance with the rules and regulations of Viking River Cruises AG

CHEF DE PARTIE



QUALIFICATION PROFILE

- Min. 2 years professional experience in hotel /catering industry/ restaurants
- International experience /ship experience is an asset
- Good English skills, other languages are an asset
- Ability to work independently, service-oriented and guest focused
- Ability to train and motivate subordinates
- Flexibility and stress resistance, team player, commitment, positive personality, neat appearance

GUIDELINES AND REGULATIONS

Job Description • Contract • Company Rules and Regulations • Onboard ABC • Viking College • Uniform Regulation • Executive Chef Manual

Supervisor

Executive Chef, Sous-Chef

Gives instructions to

Commis de Cuisine

Receives instructions from

Sous-Chef, Executive Chef, Corporate Executive Chef, Corporate Operation Manager