



## **PURPOSE OF POSITION**

You prepare meals to the fullest satisfaction of our guests and ensure compliance with Viking River Cruises Standards and HACCP rules.

## **YOUR RESPONSIBILITIES**

- Assistance with preparation and cooking daily meals (including breakfast, lunch, Tea Time, dinner, etc.) for crew and guests in accordance with Executive Chef Manual and menu cycle
- Handling all groceries, products and galley equipment with care
- Inventory according to instructions
- Separation and disposal of waste / garbage
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing 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 loadings
- Luggage duty on embarkation and disembarkation day
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs

### **Supervisor**

Executive Chef, Sous-Chef

### **Receives instructions from**

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