

Job Description

UTILITY



PURPOSE OF POSITION

To provide at all times high standards and consistency of cleanliness of the crockery. In charge of absolute cleanliness and tidiness in the scullery in accordance with Viking Standards and Operating Procedures.

YOUR RESPONSIBILITIES

This document is not a definite overview of the expected responsibilities, tasks and duties. Items can be added in the future accordingly. The holder of this statement can be asked to take on other tasks in addition of the ones stated on the paper.

- Professional Cleaning of crockery
- Cleanliness and order in the scullery / dish-washing area
- Regular cleaning of the kitchen area as per instructions from the supervisor
- Separation and disposal of waste / garbage
- Assistance to supervisors in placing orders for cleaning materials and relevant equipment
- Perfect order and cleanliness in working area in accordance with HACCP standard
- Correct handling, cleanliness and maintenance of all equipment and products
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing ships at start and end of season
- Ensuring food safety, highest level of cleanliness in the galley and production areas at all times in accordance with Viking standards and HACCP procedures
- Participation in loadings
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs
- Luggage duty on embarkation and disembarkation day
- Assisting in basic food preparation
- Participate in departmental "Daily Reunions"

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TEAMWORK

- Outstanding flexibility: must be able to work during different times of the day, under pressure and reflect at all times, even under difficult conditions, a positive can-do attitude and the best image of Viking

PRODUCT KNOWLEDGE

- Be fully proficient and knowledgeable about the dishwashing scope of work
- Become knowledgeable about the menu cycle, daily program, and itinerary-related ports of call and shore excursions

KPI PERFORMANCE

- Positively contribute in achieving / succeeding the KPI goals (quality and financial) for the Galley Department, as well as for the entire Food and Beverage Department
- Strong motivation to achieve the company goals and objectives

SECURITY

- Full knowledge about safety & security procedures
- Participations in all training concerning safety & security, fire prevention, evacuation exercises as required by the company

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YOUR PROFILE

- Good spoken English skills, itinerary related language in addition is an advantage
- Ability to work independently, service-oriented and guest focused
- Flexibility and stress resistance, team player, commitment, positive personality, neat appearance
- Must be well groomed and maintain impeccable hygiene standards
- Extensive walking required and ability to stand on feet for a long time
- Hours may vary based upon organizational needs and operational demands
- Guest focused, service oriented, positive personality and professional appearance
- Flexible and stress resistant, team player, shows commitment

GUIDELINES AND REGULATIONS

- Implement PSO policies, procedures, standards, as laid out by the management
- Ensure appropriate appearance and clothing according to the updated grooming standards
- The company reserves the right to change this job description if necessary at any time

Position:	Utility
Supervisor:	Executive Chef
Gives instructions to:	-
Receives instructions from:	Chef de Partie, Sous Chef, Executive Chef, Hotel Manager, Corporate Executive Chef, Corporate Operation Manager