



Infinity Brazil

COOK | 1ST COOK

Position Summary:

The Cook ensures a successful link between the Chef Tournant and the area of responsibility. His/her primary role includes a professional, hands-on approach, which involves: leading, training, and demonstrating exemplary culinary skills and knowledge. He/she is directly responsible for all culinary aspects in the kitchen and staff including inventories, set-up, preparation, food quality, breakdown, and sanitation. The Cook is accountable for ensuring all cruise lines policies, procedures, and recipes are followed consistently. He/she is responsible for documenting and communicating with the Chef Tournant and/or the Executive Chef's personal assistant in regards to variances, exceptions, and maintenance issues. The Cook is responsible to be prepared for additional culinary contingencies, which may occur within his/her outlet or in another outlet/venue.

Principal Duties and Responsibilities:

Provide leadership to area of responsibility

- Ensures all food is prepared fresh and is of the highest quality
- Strictly adheres to all recipes, methods and instructions from supervisor
- Continually trains, coaches, and recognizes team members to improve food quality and meet budget expectations while motivating team members
- Arrives on-time in clean uniform
- Maintains an organized and efficient flow of production, with regards to changes in forecasts and menus
- Responsible for mise-en-place, and food service for production area
- Consistently checks food handling and storage procedures while training team members to do the same

- Assists Chef Tournant in documenting and maintaining a waste log to improve forecasting and production models
- Assists Chef Tournant in adjusting daily requisitions to reflect trends and forecasts
- Completes daily walk-thru upon arrival to outlet to ensure equipment is in good repair and outstanding safety and sanitation issues have been resolved
- Conducts daily walk-thru prior to leaving to ensure cleanliness, rotation, and proper labeling of all food items, proper storage of all food items, proper removal/disposal of leftover item to crew mess, buffets, etc.
- Actively participates in daily focus meetings with team members to ensure communication and daily expectations
- Maintain USPH/FDA standards for outlet
- Inventory and ordering of all food items
- Reconciliation of items upon receipt
- Assists Chef Tournant in adhering to budget constraints in regards, to labor, product, and equipment
- Assists Chef Tournant by completing and delivering of all reports, documents, and other items requested by supervisor to the chef's office/personal assistant.
- Performs other related duties as assigned or as directed. The omission of specific duties does not preclude the supervisor from assigning duties that are logically related to the position.

Experience

Advanced knowledge of all basic cooking techniques is required.

- Advanced knowledge and ability to roast, broil, braise, sauté, fry, and grill (including breakfast items) is required.
- Intermediate to Advanced ability to work in production or line capacities or a combination of both is required.
- Knowledge of cold food production including handling and preparation of salads, dressings, sandwiches, and hors d'oeuvres is required.
- Comprehension of composition, structure, and quality factors of meats, game, poultry, fish, and shellfish is required.
- Minimum of one year of experience on a cruise ship or high volume hotel/restaurant is required.

- Minimum of one year of experience in a hot production supervisory position is required.

Preferred

College Degree in Culinary.

*this job description is to be considered as a general reference of duties and responsibilities for the position as it might change according to ship and cruise line.

Effective: Jan/2020