



Infinity Brazil

3rd COOK | COOK 3

Position Summary:

The Assistant Cook is responsible for delivering products of the highest quality in terms of freshness, taste, and consistency, with strict adherence to USPH/FDA guidelines. Assistant Cooks are responsible for batch, a la minute, and line cooking techniques. The Assistant Cook is responsible for keeping their immediate work area clean at all times. In order to consistently exceed guest expectations and provide the highest levels of product and services, additional duties and responsibilities may be assigned as needed.

Principal Duties and Responsibilities:

Possess a basic professional knowledge of all sections in a classic kitchen.

- Prepare all basic food items for the menu as requested by supervisor.
- Possess advanced knife handling skills.
- Able to work in any section of a galley.
- Possess excellent food knowledge and a full understanding of culinary terms.
- Read, understand, follow and prepare company recipes.
- Complete tasks, and work efficiently and productively.
- Ensure that Public Health rules and regulations are followed on a daily basis.
- Ensure that assigned area of responsibility is ready for announced or unannounced inspection conducted by Ship Management or local authorities.
- Report for duty at assigned times, follow supervisor' s instructions, and ensure that personal appearance, uniform and personal hygiene are in accordance with the company rules and regulations

Experience

Minimum of 1 year in kitchen operations.

- Good written and spoken English.
- Communicate effectively with the senior management.
- Must be cost and quality conscious.

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