



## ROLE DESCRIPTION

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# Demi Chef de Partie-Pastry

## Galley

**Mission:** Assists the Chef de Partie-Pastry and Chief Pastry Chef to produce Pastry menu items according to Princess standard recipes and specifications in order to provide a superior cruise experience for passengers. Anticipates and adjusts production based on passenger demand and consistently practices the C.R.U.I.S.E. credo.

- Behavior:**
- Understanding the foundation of customer service and ability and willingness to exceed in delivering outstanding service to our passengers.
  - Ability to continuously display and deliver genuine care to our passengers and staff.
  - Motivation to anticipate, fulfill and exceed passenger expectations in all aspects of the job duties and responsibilities.
  - Personable communicator with outstanding social skills and a warm, friendly and caring personality.
  - Willingness to embrace all Company values and customer service credo and lead by example.
  - Ability to continuously surprise and delight passengers throughout their cruise experience.
  - Ability to adapt and adjust demeanor to a variety of circumstances.

## Key Results Areas (KRAs)

All Key Results Areas require 100% commitment and focus to perform the role successfully

### Role-Specific KRAs

#### Product Delivery

- Carries out production in assigned area / station according to company recipes and picture presentation as directed by the Chief Pastry Chef / Chef de Partie-Pastry.
- Supervises subordinate pastry staff in assigned service station during operational activities as directed by the Chief Pastry Chef / Executive Chef.
- Adheres to the daily production schedule under the direction of the Chief Pastry Chef or his representative as required by the itinerary and various outlets supplied.

#### Cost Awareness

- Practices batch cooking/preparation process in order to eliminate wastage Soufflés, puddings, crème brulee, etc.
- Shares responsibility for achieving cost targets in the Pastry Galley as directed by the Chief Pastry Chef / Executive Chef.
- Performs all assigned tasks in the most cost efficient manner whilst maintaining and adhering to the highest quality standards possible.
- Develops an understanding of ingredients consumption required for daily production and informs Chief Pastry Chef of fluctuations in consumption.



## Role-Specific KRAs

### Staff Training and Development

- Coaches subordinates in pastry menu and recipe knowledge, production skills and culinary techniques.
- Coaches subordinates in basic production skills and culinary techniques.
- Assists in training and orientation for all new to vessel / first contract Pastry Staff as directed by the Executive Chef/ Chief Pastry Chef.
- Maintains section recipe and photographic files in good order and makes them available for subordinate staff.
- Seeks guidance from the Chief Pastry Chef in executing production according to Princess' recipes.

## Shared KRAs

### Safety and Compliance

- Completes tasks in compliance with Princess Cruises and USPHS regulations as they pertain to sanitation and food safety.
- Carries out production in compliance with safe occupational working practices as laid out in Fleet Regulations and the company's policies and procedures.
- Complies with ILO 180 standards and regulations.
- Performs general emergency response duties and in port manning duties as directed in the ERO.
- Complies with in port manning requirements as directed by the Executive Chef / Chief Pastry Chef.

### C.R.U.I.S.E. and Core Values

- Communicates and preserves the company's values, beliefs, goals and initiatives by managing, sharing and promoting our core values and the C.R.U.I.S.E. philosophy.
- Acts as a company ambassador and portrays a positive image of Princess Cruises to all passengers, contractors, vendors, employees, officers and crew.
- Establishes professional and effective working relationships across all functions, taking into account differences in cultures, background and personalities.
- Promotes a harassment-free environment.

In addition to the Key Results Areas and performance items listed in this Role Description, employee also performs any other duties as assigned by management.

This Role Description was provided to me and discussed with me on the date shown below:

\_\_\_\_\_  
Crewmember Name (Please Print)

\_\_\_\_\_  
Employee Number

\_\_\_\_\_  
Crewmember Signature

\_\_\_\_\_  
Date





The percentages listed below indicate the percent of your appraisal that will be based on that Key Result Area.

