

Job Title: Chef Manager

Job Purpose: The Chef Manager is responsible for the catering facilities and staff onboard the vessel and all matters of catering, hygiene and logistics.

Reporting lines and interactions:

Hierarchically reports to: Vessel Master

Operationally reports to: N/A

Directly supervises: Day / Night Chef, Steward

Key interactions (internally, externally): N/A

Job Scope (budget, management, specific criteria):

N/A

Main accountabilities:

Includes but not limited to:

- Ensure that the catering staff are fully qualified and properly trained for their duties
- Ensure the menu is properly organised and a healthy balanced diet is available at all times
- Ensure that the preparation of food is properly carried out
- Ensure the accommodation areas throughout the unit are maintained in a clean, tidy and hygienic condition
- Ensure the laundry is properly and hygienically operated
- Ensure that all the toilet and shower facilities are maintained in a hygienic, clean and tidy condition
- Ensure there are, at all times, sufficient catering supplies on the vessel
- Carry out, at least weekly, inspections with the Vessel Master and Medic / Administration Officer
- Responsible for ensuring that waste generated in the galley is disposed of in the correct manner
- Responsible for ensuring that those in his charge maintain segregation of domestic waste as much as is reasonably practical
- Report defective equipment to the Vessel Chief Engineer immediately i.e. toilets, laundry and galley
- Ensure that staff understand how to fulfil their duties in a safe manner referring to previous Internal Safety Notices (ISN)

Qualifications (professional, technical, academic):

Essential:

- Chef Certificates C&G 706/1 and 706/02 or SVQ 1 to 4 or equivalent

Preferred:

N/A

Typical background and experience required:

Essential:

- Offshore experience, proven management experience in catering industry

Competency (Staff Level 3):***Drive for Results***

- The ability to constantly achieve results within defined timeframes. The drive to do things better and complete against a standard of excellence.

Customer Focus

- Understands and meets the needs of customers – internal and external as appropriate.

Continuous Improvement

- Continuously strives to improve the performance of self and others and uses innovative methods to achieve this.

Personnel Effectiveness

- Has the capacity to change and improve and displays high levels of personal credibility and integrity.

Strategic Awareness

- Has an awareness of the organisation's strengths in the market and competitive position in the market place? Takes an active part in communicating and acting on local objectives and strategies.

Team Working

- The ability and determination to build and maintain an excellent working relationship based on a demonstrated respect for others and a willingness to work cooperatively.

Nice to have:

N/A

Additional information:**Personal Qualities**

- A 'can do' attitude