


Chef de Partie

Department	Catering	
Supervisor	Chef de Cuisine, Sous-Chef	
Receives instructions from	Chef de Cuisine, Sous-Chef	
Gives instructions to	Commis de Cuisine	
Replacement (active)	Chef de Partie, Commis de Cuisine, Sous Chef	
Replacement (passive)	Chef de Partie, Sous Chef, Chef de Cuisine	
Purpose of position	Prepare meals to the fullest satisfaction of our guests. Ensure compliance with the Viking River Cruises standards and hygiene standards	
Guidelines and regulations	Job Description, kitchen handbook, hygiene handbook, contract, Company rules and regulations, Onboard ABC	

Duties/ Responsibilities

- Preparation and cooking the daily meals, including breakfast buffet and crew meals in accordance to the kitchen manual/ menu cycle
- Co-responsible for achieving and maintaining the Viking River Cruises standards in the kitchen
- Assist with sorting and disposing of the garbage
- Assist the chef de cuisine in compiling the stock order lists
- Assist with stock deliveries
- Co-responsible for packing and storing the stock correctly
- Co-responsible for handling all groceries, food products and kitchen equipment with care
- Responsible for daily cleaning ensuring perfect cleanliness in his/ her area in accordance to HACCP standards
- Assist with the kitchen stock take according to procedures
- Various preparation work fort he start and end of season respectively
- Participate in onboard education and training programs
- Assist with luggage during embarking and disembarking upon instructions from superiors
- If necessary, assist in other departments, upon instruction from superiors

Job Profile

MANDATORY Requirements	PREFERRED Requirement
<ul style="list-style-type: none"> - min. 20 years old - German or English spoken - training as a cook or similar professional experience - min. 1 year experience as commis de cuisine in similar environment/ company - Professional knowledge in the allocated part of the kitchen - team capacity, Flexibility, loyal and hones, endurance and Stressresistance as well as a good appearance 	<ul style="list-style-type: none"> - 22 – 45 years old - further foreign languages as an advantage - further education programs - 1-3 years experience as chef de partie in similar company, - ship experience - French (Kitchen language)