


Job Description

Commis de Cuisine

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| Department | Catering |  |
| Supervisor | Chef de Cuisine, Sous-Chef, Chef de Partie | |
| Receives instructions from | Chef de Cuisine, Sous-Chef, Chef de Partie | |
| Replacement (active) | Commis de Cuisine, if necessary Chef de Partie, Utility | |
| Replacement (passive) | Commis de Cuisine, Chef de Partie | |
| Purpose of position | Prepare meals to 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

- Active assistance with the 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
- Assist with sorting and disposing the garbage
- 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
- Assist with luggage during embarking and disembarking upon instructions from superiors
- 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 for the start and end of season respectively
- If necessary, assist in other departments upon instruction from superiors
- Participate in onboard education and training programs

Job profile

| MANDATORY Requirements | PREFERRED Requirements |
|--|--|
| <ul style="list-style-type: none"> - min. 18 years old - German or English - graduated education in the kitchen - min. 1 year experience as commis de cuisine - team capacity, flexibility, loyal, honest, endurance and stress resistance as well as a good appearance | <ul style="list-style-type: none"> - 22 – 24 years old - other foreign languages as an advantage - apprenticeship as a cook - further education/ trainings - French (kitchen language) - ship experience |