



## Job Description Cook

Oldendorff Carriers

<b>Position:</b>	Cook
<b>Organization:</b>	Shipboard Organization
<b>Department:</b>	Deck
<b>Group:</b>	Catering
<b>Objectives:</b>	Preparation of the meals for the crew specially considering the health of the crew and the quality of services
<b>Function:</b>	<ul style="list-style-type: none"><li>• Planning of the menu card</li><li>• Preparation of the dishes</li><li>• Competent storage of the food</li><li>• Cleanliness and order in the galley and the provision stores</li><li>• Preparation of the monthly victualling account together with 3<sup>rd</sup> Officer</li><li>• Tasks according to Muster List</li></ul> <p>Remark:</p> <ul style="list-style-type: none"><li>• Tasks may be shifted or added if considered necessary by the ship's command</li></ul>
<b>Participation:</b>	<ul style="list-style-type: none"><li>• Requisition of provision and galley equipment</li><li>• Safe working practice</li><li>• Garbage segregation and disposal according to Garbage Management Plan</li><li>• Drug and Stowaway search</li></ul>
<b>Subordination:</b>	Chief Officer
<b>Superiority:</b>	None
<b>Cooperation:</b>	Stewards, Deck and Engine Department
<b>Substitution:</b>	subject to master's decision
<b>Qualification:</b>	<ul style="list-style-type: none"><li>• Certified cook</li><li>• Examinations compulsory for the vessel</li><li>• Medical fitness</li><li>• Professional experience</li><li>• Basic Safety Training</li></ul>