

HOTEL OPERATIONS

	Job Description		Effective:
POSITION TITLE	Assistant Cook	POSITION GRADE	
MANAGER'S TITLE	Chef Tournant	DEPARTMENT/DIV	F&B

POSITION SUMMARY

The Assistant Cook is responsible for delivering products of the highest quality in terms of freshness, taste, and consistency, with strict adherence to USPH/FDA guidelines. Assistant Cooks are responsible for batch, a la minute, and line cooking techniques. He/she reports directly to the Chef Tournant. The Assistant Cook is responsible for following all standardized recipes and notifying the Chef Tournant or Cook of any shortages or discrepancies in products or ingredients. The Assistant Cook is responsible for keeping their immediate work area clean at all times.

In order to consistently exceed guest expectations and provide the highest levels of product and services, additional duties and responsibilities may be assigned as needed.

NCL'S PHILOSOPHY OF *S.T.Y.L.E.* – Service Teamwork and Yes Lead to Excellence

In accordance with Norwegian Cruise Line philosophy, all team members work together sharing in a common goal of a successful, profitable and innovative company. Team members are to demonstrate integrity, fairness and honesty. These are our core values that we will live by in our daily interaction with all of our external and internal customers. All team members are to demonstrate and role model all the principles of *S.T.Y.L.E.*

PRINCIPLES OF STYLE

Service, Value, Innovation, Shareholder Value, Health/Safety/Environment, Community Involvement

MOTTO

We are selling vacations and delivering dreams

ESSENTIAL FUNCTIONS

- Ensures all food is prepared fresh and is of the highest quality
- Strictly adheres to all recipes, methods and instructions from supervisor
- Reports to work on-time and in a clean uniform
- Maintains an organized and efficient flow of production, with regards to changes in forecasts and menus
- Responsible for mise-en-place, and food service for station
- Consistently checks temperatures in foods and follows proper procedures in regards to chilling, re-heating, and holding food.
- Reports waste to supervisors on a daily basis
- Checks station upon arrival to determine status of outstanding safety, or equipment issues
- Checks station prior to leaving to ensure cleanliness, proper disposal/removal of food, and proper storing and labeling
- Maintains USPH/FDA standards for station

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Must be familiar with the Safety and Environmental Protection Policy and the SEMS, and carry out the policies and procedures appropriate for his/her position.

DIMENSIONS

- Ability to read, write, and communicate with team members
- Ability to follow standards recipes and convert quantities mathematically
- Ability to taste all foods to assure correct preparation
- Demonstrate a sense of urgency

NATURE AND SCOPE

Hands-on attitude, leads by example! Always goes the extra mile to ensure passenger satisfaction.

QUALIFICATIONS, EDUCATION AND ATTRIBUTES

QUALIFICATIONS

- Knowledge of all basic cooking techniques and skills, including:
 - Knife skills, basic cuts, all cooking methods
- Knowledge of basic equipment including:
 - Steamer, fryer, kettles, robocoup
- Basic understanding of herbs, spices, and various flavoring ingredients
- Ability to roast, broil, braise, sauté, fry, and grill (including breakfast items)
- Ability to work in production or line capacities or a combination of both
- Ability and flexibility to be continually rotated to different stations in accordance with business demands
- 1+ year of culinary experience in high volume hot production (may be combined with formal culinary training)

EDUCATION

- High School Diploma or Equivalent required
- Culinary School 2-4 year degree or foreign equivalency preferred

ATTRIBUTES

- Proactive, Team Player, Problem Solver
- Passionate about hospitality and customer service driven
- Must have a professional appearance and good hygiene
- Respect for all co-workers and guests
- Pride in your work by creating positive energy, excitement and fun
- Able to work 7 days a week
- Demonstrate positive behaviors; smiling, being polite and courteous
- Able to develop a camaraderie with team members
- Ability to live in close quarters, share limited space with other cabin-mates

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PHYSICAL REQUIREMENTS

- While performing the essential functions of this job, all team members are required to stand; walk long distances on the ship; use hands to touch, handle or feel; reach with hands and arms; talk or hear and taste or smell. All vessel positions require repetitive motion of bending, climbing, going up and down stairs and lifting more than 25 pounds. This job requires specific vision abilities to include close vision, distance vision, color vision, peripheral vision, depth perception and ability to adjust focus.
- All team members must be physically able to participate in emergency life saving procedures and drills. All vessel positions require full use and range of arms and legs as well as full visual, verbal and hearing abilities to receive and give instructions in the event of an emergency including the lowering of lifeboats.
- Work within different temperature changes—indoors to outdoors.
- Able to pass basic safety course.
- This is a minimal description of duties. Other work requirements may be necessary and assigned as business or maritime law dictates.