



JOB DESCRIPTION – TOURNANT

Title:	Chef Tournant
Rating:	Staff
Department:	Galley Department
Reports to:	Sous Chef, Executive Chef
Direct Subordinates:	Chef de Parties, First Cooks, Asst. Cooks, Chief Galley Steward, Galley Utilities
Cabin:	Shared

1. EXPERIENCE/SKILLS/CHARACTER

- Must have good knowledge of international cuisine
- Must have a good command of the English and German language
- Must have a complete education as a Cook (handling of raw and cooked food)
- Must have basic school education
- Must have at least 5 years of practical experience in a kitchen of a restaurant or hotel
- Must be able to deal with quality control, production control of passengers and crew menu
- Must have USPH experience

2. DUTIES & RESPONSIBILITIES

The main place of duty is the hot and cold galley area including storage areas, fridges, potato- and vegetable preparation room, and all other Food preparation outlets, whereby the Tournant will be overall in charge for the buffet and carfing areas including the contact with the passengers during meal times.

Check subordinates for levels of personal hygiene, uniforms, fingernails, haircut, shaved. Spot-checks on all working areas of cooks and utilities, including storing areas, fridges and dust bins in the hot galley for cleanliness and food cost.

Implement working schedules for all hot and cold galley cooks and utility personnel.

Make sure that the guidelines from the Sous Chef, Executive Chef are followed.

Use the standardized recipes and presentation photos as a guide line.

Is responsible to ensure that all direct and indirect subordinates are fully aware of company standards concerning food production, food presentation, food handling, controlling procedures and the vessel sanitation and health program.

Constantly examine the professional knowledge of staff and train (re-train) if required. Training must be include physical demonstration of food preparation.

All new galley crew are to be trained and closely supervised for at least three cruises.

All machines and equipment must be kept in good repair. The Chef Tournant has to ensure, that all galley personnel in his section are familiar with the handling and cleaning procedures of the



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respective galley equipment. He is to hold and/or arrange training sessions for this purpose and check on the crew to ensure they understand each aspect of this subject.

Provide a two way line of communication with all galley staff members.

Follow correct disciplinary procedures as outlined in the F&B manual.

Ensure, that the set standards are held and crew members work according to their respective job descriptions.

I have read and discussed the above and I fully understand the description of my job and agree to abide by this description of my duties.

Chef Tournant