

RIVER - Chef de Partie

JOB DESCRIPTION

CHEF DE PARTIE

PURPOSE OF POSITION

Prepare meals to the fullest satisfaction of our guests in accordance with Viking River Cruises Standards and HACCP rules.

YOUR RESPONSIBILITIES

- Professional preparation and distribution of daily meals including breakfast, lunch, tea time, dinner, etc. for crew and guests in accordance with Executive Chef manual and menu cycle
- Ordering of stock in cooperation with Executive Chef
- Correct handling of all products and equipment
- Ensuring of perfect cleanliness in working area in accordance with HACCP rules
- Conducting stock takes; inventory according to company procedures
- Preparation to open and close ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Participation in loading processes
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs
- Luggage duty on embarkation and disembarkation day

Supervisor: Executive Chef, Sous-Chef

Gives instructions to: Commis de Cuisine

Receives instructions from: Sous-Chef, Executive Chef, Corporate Executive Chef, Corporate Operation Manager

YOUR PROFILE

- Min. 2 years professional experience in hotel /catering industry/ restaurants
- International experience /ship experience is an asset
- Good English skills, other languages are an asset

- Ability to work independently, service-oriented and guest focused
- Ability to train and motivate subordinates
- Flexibility and stress resistance, team player, commitment, positive personality neat appearance

RIVER - Commis de Cuisine

JOB DESCRIPTION

Commis de Cuisine

PURPOSE OF POSITION

You prepare meals to the fullest satisfaction of our guests and ensure compliance with Viking River Cruises Standards and HACCP rules.

ASSIGNMENTS/RESPONSIBILITIES

YOUR RESPONSIBILITIES

- Assistance with preparation and cooking daily meals (including breakfast, lunch, Tea Time, dinner, etc.) for crew and guests in accordance with Executive Chef Manual and menu cycle
- Handling all groceries, products and galley equipment with care
- Inventory according to instructions
- Separation and disposal of waste / garbage
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Participation in loadings
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs

Supervisor: Executive Chef, Sous-Chef

Receives instructions from: Sous-Chef, Executive Chef, Corporate Executive Chef, Corporate Operation Manager DE CUISINE

DUTIES

- The holder of the position undertakes not to pass over the company's information, manuals, information on business developments and EDP data to any third party or publicize or retain same for personal use after leaving the job.
- The company reserves the right to demand compensation for damages in the event of a breach of this instruction and take legal action against the staff.
- Conduct and appearance in accordance with the rules and regulations of Viking River Cruises AG

QUALIFICATION PROFILE

- Graduated apprenticeship as cook
- Min. 1 years professional experience in 4 or 5* Kitchen/Galley
- International experience / ship-Experience is an asset
- Good English skills, other languages are an asset
- Ability to work independently, service-oriented and guest focused
- Ability to train and motivate subordinates
- Flexibility and stress resistance, team player, commitment, positive personality, neat appearance
- Preferred age between 20 and 40 years

RIVER - Chef de Rang

JOB DESCRIPTION

CHEF DE RANG

PURPOSE OF POSITION

You ensure a friendly and professional service in the restaurant and bar area to the fullest guest satisfaction and in accordance with Viking River Cruises Standards.

YOUR RESPONSIBILITIES

- Professional, welcoming and sales orientated F&B service
- Assignment in restaurant (station of approx. 25 to 30 guests) and bar
- including coffee station and sundeck)

- Restaurant and bar setup following instructions from supervisor
- Preparation and operation of F&B activities (cocktail parties, Tea time, Café lunch) and special events
- Correct handling of all products, materials and equipment (glasses, cutlery and rockeries etc.)
- Tallying of sales transactions
- Cleaning of service working areas in accordance with HACCP rules
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing shifts at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs
- Luggage duty on embarkation and disembarkation day
- Participation in loadings

Supervisor: Maître D'Hotel / Food & Beverage Manager

Receives instructions from: Maître D'Hotel / Food & Beverage Manager, Hotel Manager, Corporate Operation Manager

YOUR PROFILE

- Min. 2 years professional experience as Chef de Rang in 4 or 5* operation
- Knowledge of wines and other beverages
- International experience / experience on a ship is an asset
- Excellent English skills, other languages are an asset
- Ability to work independently, service and sales oriented and guest focused
- positive personality, neat appearance
- Flexibility and stress resistance, team player, commitment