

Catering Assistant / Second Cook

Superior: Cook Steward

Deputy:

The number of Catering Assistants / Second Cooks working on the ship depends on whether the ship is on icebreaking duty or undertaking offshore work and how many crew members are on the ship. Key tasks pertaining to the job description are listed in the following. These are specified further with ship-specific instructions according to the situation.

Main tasks:

- Serving of food
- Cleaning of common areas
- Auxiliary tasks in the kitchen
- Recording of groceries taken into use
- Cleaning of crew's cabins
- Linen maintenance and laundry tasks
- Cleaning of cabins and restrooms of offshore crew
- Tasks in accordance with the muster list
- Other tasks assigned by the superior

Minimum qualifications:

Minimum catering experience/cooking experience related to cooking for a crew of 80 people.

Must be able to cook pea soup and other Finnish cuisine.

Before assigning a steady position the details of a person need to be assessed with the superiors and the office for approval.

Minimum Requirements of Certificates and Training:

- Certificate of Competency - Catering Assistant 1256/1997
- Combined Certificate of Proficiency - VI/1, VI/6.4
- Personal Survival Training, A-VI/1-1
- Fire Prevention and Fire Fighting, A-VI/1-2
- Elementary First Aid, A-VI/1-3
- Personal Safety and Social Responsibility, A-VI/1-4
- Security Training for seafarers with designated security duties, A-VI/6-2
- Hygiene Passport / Food Hygiene Card, Finnish Food Authority

General and Company Manning Standards:

- Passport
- Seafarer's Medical Certificate
- Contract of Employment
- Fluent Finnish (working language of the vessel)
- Familiarization Procedures according to the Vessel Handbook
- HSSEQ Manual