

Cook Steward

Superior: Master
Deputy: First Cook
Subordinates: First Cook, Second Cook / Catering Assistant(s)

Job description:

Acts as superior of the catering department and takes part in the tasks pertaining to the catering department according to the situation.

Main tasks:

- Is responsible for the provisions, the quality of food, and food preparation.
- Takes care of the working time organisation in the catering department together with the Master.
- Is responsible for the supervision of work and induction in the catering department.
- Is responsible for completing the working time logs in the catering department
- Is responsible for the entries in the logbook of tasks in the catering department in the electronic system.
- Presents to the Master equipment purchases for the catering department within the budget.
- Notifies of areas needing repair to the Chief Officer or Chief Engineer.
- Ensures that the reports in the provisions and other reports in the catering department are drawn up.
- Carries out necessary purchases for provisions and pantry goods
- Takes care of the catering crew's protective clothing store.
- Takes part in catering tasks, incl. food preparation, according to the situation
- Takes part in food serving and messroom cleaning, including washing up, if necessary
- Is responsible for the maintenance and level of tidiness of the living quarters.
- Is responsible for the cleaning of the ship's linen on board or, if necessary, having it cleaned.
- Is responsible for the inventory of provisions, linen, and chemicals on catering department.
- Is responsible for correct waste disposal of catering department.
- Is responsible for the monitoring and maintenance of the list of chemicals with respect to the catering department.
- Is responsible for the operation of the ship's shop/kiosk.
- Is responsible for the planning of events held on board.
- Tasks in accordance with the muster list
- Take part in executive meetings as a head of catering department.
- Is responsible of job specific familiarization to new crew at catering department.
- Arranges and executes toolbox talks for deck department and department related tasks. Makes sure that any necessary risk assessments and work permits are prepared.
- Other tasks assigned by the superior

Cooperation and communication:

- Other departments of the ship
- Shipping company
- Ship chandlers and other suppliers of goods and services
- Customers

Minimum qualifications:

- Experience and knowledge on an icebreaker and Offshore industry, with at least 2 years experience as a Cook.

- Minimum catering experience/cooking experience related to cooking for a crew of 80 people, ability to Plan and produce a balance and nutritive menu.
- Must be able to cook pea soup and other Finnish cuisine.
- Requirements for personal qualities include good human skills for working as a superior of the department and as a member of the crew with minimal conflicts between other people on board.
- Ability to work at sea tolerating isolation, working well with other members of the crew, and tolerating vessel movements without getting seasick easily.
- Before assigning a steady position the details and qualities of a person need to be assessed with the superiors and the office for approval.

Minimum Requirements of Certificates and Training:

The following competence and certification requirements are based on the Finnish law and regulations which apply to Finnish vessels sailing under the Finnish flag and the crews and owners of such vessels.

- Certificate of Competency - Cook Steward 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)
- Fluent English
- Familiarization Procedures according to the Vessel Handbook
- HSSEQ Manual