



DEME Offshore  
Procurement & Shipping LU SA

Member of the DEME Group

136, Route d'Arlon  
L-1150 Luxembourg  
T +352 26 39 30 55  
F +352 26 39 30 56  
info.demeoffshore@deme-group.com

Registre de commerce  
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### Job Description: Cook

Reports to: Master

Position Summary: The Cook plays a crucial role on board, ensuring the crew is well-nourished with quality meals and maintaining the hygiene and order of the living quarters. This position requires someone with culinary expertise as well as strong organizational skills to manage stores and accommodation upkeep.

Responsibilities:

- Culinary Management: Responsible for the preparation and timely delivery of meals on board, overseeing the kitchen operations.
- Stores Oversight: Manages the inventory of food and kitchen supplies in consultation with the Master, ensuring that all necessary ingredients and equipment are well-stocked.
- Accommodation Maintenance: Keeps the accommodation rooms clean and orderly, ensuring a comfortable living environment for the crew.
- Emergency Preparedness: Maintains the emergency food basket and ensures readiness for any situation requiring quick access to provisions.
- Hygiene Standards: Upholds the cleanliness and sanitation of the kitchenware, dining area, and accommodation spaces, adhering to health and safety regulations.

Normal Repetitive Tasks:

- Meal Preparation: Coordinates the daily preparation of meals, factoring in nutrition, variety, and dietary requirements.
- Crew Instruction: Guides and instructs the kitchen crew in meal preparation, kitchen maintenance, and food storage procedures.
- Provisioning: Manages the ordering of food and kitchen supplies under the supervision of the Master, including the receipt and quality check of deliveries.
- Waste Management: Efficiently organizes the disposal and management of garbage to maintain a clean and hygienic kitchen and living space.

**Terms of Employment:** Full-time, 6 months contract, rotational.

**Benefits:** Benefits package applicable or foreign service premium and travel allowance may be applicable when employee is travelling outside of home country

**Location of Work:** Argentina, Newfoundland, Canada.

**Contact Information:** info@do-jdn.com

**Language of Work:** English and Dutch (optional).

**Skills/Education:** Strong organizational skills for inventory management and a commitment to cleanliness and hygiene standards.

**Work Experience:** Proven experience in cooking and kitchen management, within a maritime setting.

**Salary & NOC:** 63200 - \$15.60