

## MARITIME TRANSPORT

### JOB TITLE

# Head Chef

### JOB DESCRIPTION

Head chefs manage the kitchen to oversee the preparation, cooking and service of food on ship. The Head Chef oversees all culinary operations onboard and ensures all food handling, cooking, cleaning and storing is in accordance with USPH, environmental, and safety regulations.

### KNOWLEDGE AREAS

- Middle education
- Cooking certificate
- Catering College or Culinary School
- Use of English

### SOFT SKILLS

- Exercise control
- Ability to work and co-operate with others as part of a team
- Ability to take initiatives and make decisions
- Ability to function under conditions of stress
- Ability to learn from environment and people
- Intercultural competence
- Social sensitivity
- Self-regulation (skills to control emotions)
- Creative & innovative thinking
- Precision to detail
- Multi-tasking (simultaneous tasking capability)
- Self-motivation

### HARD SKILLS

- Use cooking techniques
- Comply with food safety and hygiene
- Plan menus
- Supervise food quality
- Ensure maintenance of kitchen equipment
- Monitor the use of kitchen equipment
- Food storage
- Develop food waste reduction strategies
- Use culinary finishing techniques
- Use reheating techniques
- Manage stock rotation
- Execute chilling processes to food products

### COMMENTS

To see if and how this occupation is regulated in EU Member States, EEA countries or Switzerland please consult the ESCO occupations pillar in the following link: <https://esco.ec.europa.eu/en/classification/occupation>