

WATER-BASED TOURISM

JOB TITLE

Ship Cook

JOB DESCRIPTION

Ship cooks plan, organise, prepare and cook meals, according to recipes or under the supervision of chefs. Tasks performed usually include: planning meals, preparing and cooking foodstuff; planning, supervising and coordinating the work of kitchen assistants; checking the quality of food, weighing, measuring and mixing ingredients according to recipes and personal judgement, regulating the temperature of ovens, grills, roasters and other cooking equipment; inspecting and cleaning the kitchen, kitchen equipment, serving areas, etc.; ensuring safe and sanitary food handling practices and operating large- volume cooking equipment such as grills, deep-fat fryers or griddles.

KNOWLEDGE AREAS

- Composition of diets
- Nutrition
- Seafood processing
- Prepared meals

SOFT SKILLS

- Creating verbal instructions
- Providing guidance to a team
- Ability to receive multiple inputs
- Ability to function under condition of stress
- Ability to work and co-operate with others as part of a team
- Compliance with norms/ integrity
- Ability to take initiatives and make decisions
- Flexibility
- Precision to detail
- Ability to adapt to different situations, environments and people
- Supervision & reliability
- Written & verbal communication skills

HARD SKILLS

- Use cooking techniques
- Comply with food safety and hygiene
- Dispose waste
- Ensure cleanliness of food preparation area
- Order supplies
- Maintain a safe, hygienic and secure working environment
- Maintain kitchen equipment at correct temperature
- Store raw food materials
- Use food preparation techniques
- Use food cutting tools
- Receive kitchen supplies
- Control of expenses

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>