

ROLE: Chef

The Chef is in charge of all meals needed for the crew on board the ship. The responsibility includes bunkering food, planning meals/timing with the Captain and the Stage Responsible and coordinating the actual cooking of the meals.

NOTE: Meals that the crew plan to have onshore is not under the responsibility of the Chef.

Responsibilities

Chef is responsible for the crew to get nutritious, well tasting and timely meals throughout the stage.

As Chef you have the following responsibilities:

- Plan and execute logistic tasks related to bunkering food in close dialogue with the Captain and the Stage Responsible
- Coordinate daily kitchen activities with Captain and the Stage Responsible
- Initiate and coordinate daily kitchen activities based on the current crew schedule
- Oversee that hygiene routines are followed in kitchen activities
- Coordinate full wash down of the kitchen area of the ship when needed - and minimum in conjunction with the ship handover to the next stage of the voyage
- Plan and execute handover of the kitchen, food supplies, routines etc. to the Chef for the following stage.

Requirements and skills to fulfil the role

The following requirements define the role:

- Leadership and people skills
- Be able to make decisions on actions to take, relevant to the matter at hand
- Keep calm when chaos emerges
- Interest in cooking and experience in planning meals
- Knowledge of hygiene routines in a kitchen related to preparing and storing food

Expected deliverables

- Daily meals to the crew
- Extra snacks, tee and coffee between meals

- Formal handover of the ship from previous Chef and formal handover to the next Chef, including a detailed walkthrough of the kitchen, supplies, known issues, routines etc.
- Report any damages or wear and tear of the kitchen to be handled by shipbuilders or other qualified personnel

Organizational setup

See illustration below.

On board the ship the Chef closely collaborates with the Captain and the Stage Responsible as a part of the daily routines.

Organization when on the voyage

