



Position: LEAD COOK

Department: Galley

Reports To: Executive Chef, Chef, Sous Chef

Pay Range: D.O.E.

JOB DESCRIPTION:

Will be directly responsible for daily food service operations. Position will be responsible for managing, supervising, and training of all on-board galley personnel. Position will ensure a high level of food quality, while helping to maintain budget figures for labor and food cost. The main focus will be to ensure that the guests perceive a high value of food service and true customer satisfaction.

DIRECT RESPONSIBILITIES:

- Protects the integrity of the executive chefs reputation.
- Leads by example; follows all Company quality standards for food preparation, storage and rotation, line cooking procedures, and all safe work practices.
- Responsible for maintaining and controlling the overall quality, consistency, preparation, and presentation of all assigned products.
- Oversee and assist in the development of menus and the preparation of food.
- Communicates with the executive chef, chef, or sales department as to cruise schedule and details to organize the meal service for each function.
- Works closely with executive chef, chef, and cruise manager to ensure quality events and services.
- Assist with purchasing, receiving, and inventory of galley food and supplies.
- Perform side work, set-up, and close-down procedures in compliance with federal, state, and local law as well as company specifications.
- Assist in the supervision on the kitchen
- Assist with the training of all galley personnel.

SKILLS AND REQUIREMENTS:

Three years experience in lead or supervisory position in restaurant kitchen environment.

Food Handlers card required upon hire.

Basic computer skills

Ability to work in fast paced environment and work as a team player

Ability to do repeated bending and lifting

Ability to be on your feet for extended periods of time.