Ашпоз (На круизном лайнере)

2 500 Сом

ISMIRA UAB

Иш тажрыйбасы: 1 жылдан 3 жылга чейин

Жумуштун түрү: Толук иш күнү

Билими: Мааниге ээ эмес

Иштөөчү шаарлар: Бишкек

Жумуш ордунун дареги: Работа в море

Талап кылынган компетенциялар, билимдер, көндүмдөр:

Requirements:
English B1
Minimum of 2 years of culinary experience including food preparation, flavour pairings and other cooking best practices.
Preferably graduated within hotel industry and/ or previous cruise ship experience.
Age: min. 18 years old
Preferably experienced within the hotel industry and/ or previous ship experience.
Stress resistant, calm under pressure, team player with positive attitude.
Open minded, independent and flexible with strong customer focus.
Professional attitude and appearance, reliable and hard-working able to work long shifts.
Crew on board river cruises have to be ready for mixed duties and multitasking.

Милдеттери:

Duties and responsibilities:
Self-responsible management of the assigned kitchen position, able to run proficiently all Galley stations.
Professional calculation, preparation and presentation of all meals/ foods, according to the assigned position.
Weight/ cut and portion control according to the daily menu plan.
Compliance with all recipes according to the menu plan.
Supervision and overview of the product quantities for the responsible storage room.

Assistance in quality & cost control.
Responsible of the hygiene for the own kitchen area not limited only to the cold.
Adherence to cleanliness and hygienic regulations in compliance with HACCP and Scylla Gastro standards execution of weekly general cleaning at the workplace.
Joint responsibility for the adherence to safety rules in the own kitchen area.
Temperature check of all meals before service.
Supporting the Head Chef with orders and inventories.
Other duties as assigned by supervisor based on operational needs.

Иш шарттары:

Work & Life Onboard Conditions:
Competitive salary paid in EURO + possible to earn gratuties
River ships are located in Europe - closer to home
Seasonal work with contracts from March to November renewable each season
No Safety certificates or Seaman's book required
Very simple medical exam - can be conducted with family doctor
Free food and accommodation onboard (shared for 2 same gender crew)
Possibility to take paid days off, sick days and vacation during the season
Excellent working conditions, social contributions and health insurance
Free internet (10 GB per month)
Shore leave almost every day
Work in an international team and develop your professional skills
Travel across Europe while gaining valuable international experience

---

Бош орун жөнүндө:

As a Chef de Partie, you are essential to creating an exceptional dining experience for our guests. Managing your galley station with care and precision, you ensure that every dish is consistent, delicious, and beautifully presented. Your professionalism extends beyond cooking, supporting the team, maintaining hygiene standards, and contributing to a seamless onboard experience for both guests and crew.
