

RIVER - Chef de Partie

Req ID 620-Posting Start Date 2017-01-10

JOB DESCRIPTION

CHEF DE PARTIE

PURPOSE OF POSITION

Prepare meals to the fullest satisfaction of our guests in accordance with Viking River Cruises Standards and HACCP rules.

YOUR RESPONSIBILITIES

- Professional preparation and distribution of daily meals including breakfast, lunch, tea time, dinner, etc. for crew and guests in accordance with Executive Chef manual and menu cycle
- Ordering of stock in cooperation with Executive Chef
- Correct handling of all products and equipment
- Ensuring of perfect cleanliness in working area in accordance with HACCP rules
- Conducting stock takes; inventory according to company procedures
- Preparation to open and close ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Participation in loading processes
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs
- Luggage duty on embarkation and disembarkation day

Supervisor: Executive Chef, Sous-Chef

Gives instructions to: Commis de Cuisine

Receives instructions from: Sous-Chef, Executive Chef, Corporate Executive Chef,

Corporate Operation Manager

RIVER - Chef de Rang

Req ID 624-Posting Start Date 2017-01-10

JOB DESCRIPTION

CHEF DE RANG

PURPOSE OF POSITION

You ensure a friendly and professional service in the restaurant and bar area to the fullest guest satisfaction and in accordance with Viking River Cruises Standards.

YOUR RESPONSIBILITIES

- Professional, welcoming and sales orientated F&B service
- Assignment in restaurant (station of approx. 25 to 30 guests) and bar including coffee station and sundeck)
- Restaurant and bar setup following instructions from supervisor
- Preparation and operation of F&B activities (cocktail parties, Tea time, Café lunch) and special events
- Correct handling of all products, materials and equipment (glasses, cutleries and rockeries etc.)
- Tallying of sales transactions
- Cleaning of service working areas in accordance with HACCP rules
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs
- Luggage duty on embarkation and disembarkation day
- Participation in loadings

Supervisor: Maître D'Hotel / Food & Beverage Manager

Receives instructions from: Maître D'Hotel / Food & Beverage Manager, Hotel Manager, Corporate Operation Manager

YOUR PROFILE

- Min. 2 years professional experience as Chef de Rang in 4 or 5* operation
- Knowledge of wines and other beverages
- International experience / experience on a ship is an asset
- Excellent English skills, other languages are an asset
- Ability to work independently, service and sales oriented and guest focused
- positive personality, neat appearance
- Flexibility and stress resistance, team player, commitment

RIVER - Commis de Cuisine

Req ID **619**-Posting Start Date **2017-01-10**

JOB DESCRIPTION

Commis de Cuisine

PURPOSE OF POSITION

You prepare meals to the fullest satisfaction of our guests and ensure compliance with Viking River Cruises Standards and HACCP rules.

ASSIGNMENTS/RESPONSIBILITIES

YOUR RESPONSIBILITIES

- Assistance with preparation and cooking daily meals (including breakfast, lunch, Tea Time, dinner, etc.) for crew and guests in accordance with Executive Chef Manual and menu cycle
- Handling all groceries, products and galley equipment with care
- Inventory according to instructions
- Separation and disposal of waste / garbage
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Participation in loadings
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs

Supervisor: Executive Chef, Sous-Chef

Receives instructions from: Sous-Chef, Executive Chef, Corporate Executive Chef, Corporate Operation Manager DE CUISINE

DUTIES

- The holder of the position undertakes not to pass over the company's information, manuals, information on business developments and EDP data to any third party or publicize or retain same for personal use after leaving the job.
- The company reserves the right to demand compensation for damages in the event of a breach of this instruction and take legal action against the staff.
- Conduct and appearance in accordance with the rules and regulations of Viking River Cruises AG

QUALIFICATION PROFILE

- Graduated apprenticeship as cook
- Min. 1 years professional experience in 4 or 5* Kitchen/Galley
- International experience / ship-Experience is an asset
- Good English skills, other languages are an asset
- Ability to work independently, service-oriented and guest focused
- Ability to train and motivate subordinates
- Flexibility and stress resistance, team player, commitment, positive personality, neat appearance
- Preferred age between 20 and 40 years

RIVER - Executive Chef

Req ID **611**-Posting Start Date **2017-01-10**

JOB DESCRIPTION

EXECUTIVE CHEF

PURPOSE OF POSITION

You are in charge of every aspect of food service operation and the supervision, support and mentoring of all galley staff. You ensure that food and kitchen are up to HACCP standards and operate in accordance with Viking River Cruises Standards, budgets and recipes.

YOUR RESPONSIBILITIES

- Responsible for the entire galley operation onboard
- Ensuring professional production and distribution of all meals for guest and crew in accordance with company standards, menu cycle and recipes
- Organisation and execution of F&B related ship functions and special events (e.g. Welcome / Farewell)

- Ensuring food safety, highest level of cleanliness in the galley and production areas at all times in accordance with Viking River Cruise standards & HACCP
- Ordering of all food supplies according to production planning and in cooperation with the Hotel Manager
- Conduction of menu briefings with waiter staff prior to service and instruction of waiters to explain dishes
- Preparation of opening and closing ships at start and end of season
- Supervision, motivation and training of the multi-national galley crew

- Participation in loadings and conduction of quality control
- Responsible for cost control and adherence to set budgets
- Conduction of stock takes; inventory according to company procedure
- Active participation in ship functions, socializing with guests during meal times

Supervisor: Corporate Executive Chef

Gives instructions to: Sous Chef, Chef de Partie, Commis de Cuisine, Utility

Receives instructions from: Hotel Manager, Corporate Executive Chef, Corporate Operation Manager

YOUR PROFILE

- Graduated apprenticeship as a cook
- Min. 4 years of professional experience in cuisine background of a 4 or 5* Hotel or Restaurant, cruise industry experience is an asset
- Excellent English skills, other languages are an asset
- Excellent management, organisational and communication skills
- Skills in every part of international cooking, HACCP rules and standards
- Service oriented and guest focused
- Flexibility and stress resistance, team player, commitment, positive personality, professional appearance

RIVER - Sous Chef

Req ID 612-Posting Start Date 2017-01-10

JOB DESCRIPTION

SOUS CHEF

PURPOSE OF POSITION

You prepare meals to the fullest satisfaction of our guests and support the Executive Chef within the set budget and in accordance with Viking River Cruises Standards.

YOUR RESPONSIBILITIES

- Professional preparation and distribution of daily meals (including breakfast, lunch, Tea Time, dinner, etc.) for crew and guests in accordance with Executive Chef Manual and menu cycle
- Replacement of Executive Chef in absence
- Assistance in supervising, training and motivating of galley team
- Ordering of stock in cooperation with Executive Chef
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Cost control for galley within the budget in cooperation with Executive Chef
- Separation and disposal of waste / garbage
- Ensuring correct handling of all equipment and products
- Conduction of stock takes; inventory according to company procedures
- Preparation of opening and closing ships at start and end of season
- Assistance in other departments upon instruction from supervisors (if required)
- Performance according to company standards and HACCP rules
- Participation in loadings
- Correct storage of stock; establishing of par levels
- Active participation in onboard training programs

Supervisor: Executive Chef

Gives instructions to: Utility, Commis de Cuisine, Chef de Partie

Receives instructions from: Executive Chef, Hotel Manager, Corporate Executive Chef, Corporate Operation Manager

YOUR PROFILE

- Graduated apprenticeship as cook
- Min. 3 years professional experience in all areas of a 4 or 5 star operation
- 1 year experience in same or similar position
- International experience /experience on a ship is an asset
- Good English skills, other languages are an asset
- Service oriented and guest focused
- Ability to work independently
- Professional knowledge in all parts of the kitchen
- Flexibility and stress resistance, team player, commitment, positive personality
- nd well groomed appearance
- Preferred age between 24 and 40 year