

Kitchen Utility - MSC CRUISES

JOB PURPOSE

To perform and maintain cleanliness and sanitation of the Galleys, pantries and equipment in the Food and Beverage Department.

KEY ACCOUNTABILITIES

- To arrive at work on time in clean specified uniform with correct work shoes and safety equipment.
- To maintain the galley areas and equipment clean and ready for operation.
- To keep the floors clean and dry at all times.
- To clean all areas in keeping with company and Public Health Standard procedures.
- To fulfill other tasks as directed by management.
- To perform duties which may be necessary, and as directed by the management.

QUALIFICATIONS (skills, competencies, experience)

- School graduate.
- Sound knowledge of MSC Sanitation Standards protocols relating to food safety and HACCP controls.
- Certified medically and physically fit to work in a food preparation area.
- Proven ability to work in a harmonious productive team environment.