



We are Recruiting **Chief Steward (M/F)**

PEOPLECONQUEST, a Human Resources National Company in ongoing expansion, is currently recruiting Chief Steward (M/F) for a renowned 5 stars deluxe Cruise Company with the following profile:

Position Title: Chief Steward

Reports to : F&B Manager

Department: Hotel

Job Summary

Management of all sanitation issues in the Hotel department and to ensure that the line is following Seabourn and international maritime sanitation rules & regulations.

Position directly supervised: Galley Utilities,

Officer status: 2 stripe Hotel officer, gold on white

Essential Functions

- Responsible that the vessel has constantly the highest sanitation standard.
- Responsible for ensuring that all Hotel crew is trained and follow guidelines in regards to public health and the NLV according to established company procedures.
- Inspecting periodically all Hotel areas with and without the Ships Management for U.S.P.H. compliance.
- Ensures that all pertinent Environmental Compliance Plan (ECP) and Safety Management System (SMS 2008) standards are being upheld.
- Evaluate assigned utility staff as per company personnel policy.

Secondary Functions

- Responsible for manning, scheduling and training galley utilities for proper cleaning of all assigned areas.
- Controlling the proper stocking, ordering of all chemicals used for cleaning and sanitizing.
- Training Hotel crew in handling harmful chemicals.
- Assisting Hotel department heads inspecting and training their respective areas to ensure full sanitation compliance of all food and beverage outlets.
- Ensuring proper storage of all chemicals in the Hotel dept. and periodically checking all chemical stores.
- Monitor, record pest control in Hotel dept. according to Ships pest control plan and report any sightings to the Staff captain.
- Assist the Sous Chef in care, treatment and training on galley equipment, especially during cleaning process.
- Assist the Sous Chef in creating and monitoring work/repair orders and ensuring that all galley equipment is in full working order.
- Control galley traffic to keep unauthorised personnel out of the area.
- Perform comment card meetings
- Working hands on in all galley areas, training Utilities by physically showing the proper usage of all Dishwashers and other cleaning practice.
- Ensure that waste control is in place, grocery breakage minimised and garbage separation followed.
- Establish cleaning routines such as Duct cleaning, china dipping scheduled, silver polishing scheduled etc.
- Ensuring that uniform and personal hygiene guidelines are followed according to company standards.
- Controlling of overtime sheets of all entitled personnel and at the same time ensuring that overtime is kept to a minimum level.
- Ensuring that all galley utilities follow ILO regulations
- Maintaining log sheet of all temperatures such as fridges, freezers, dish-glass washers, and assisting checking periodically food temperature and labelling of food with Sous Chef.
- Assist loading on the pier that all-perishable food items are of highest quality and proper temperature / pest control before bringing on board.
- Responsible to familiarize themselves the content of the SMS 2012

Job Requirements

- Thorough knowledge of cruise ship catering operation
- Thorough knowledge of Public Health and Sanitation's regulations and procedures.
- Effective planner, problem solver and ability of successful implementations.
- Formal degree in food- sanitation management from a recognised International institution.
- Proof of continuing education translated in certificates or letter of participation in specialized courses.
- Strong command of the English language combined with writing skills
- Ability to train and motivate a team.
- Ability to conduct training sessions and demonstrations authority in front of crew.
- Ability to co-ordinate and implement work schedules according to business level.
- PC knowledge of: Microsoft Office, MXP
- Fluent in interpreting and implementing company work rules

Send your cv to recrutamento@peopleconquest.com