

Second Cook Operations - Interislander

Purpose:

To provide customers with an exceptional food experience, strengthening the brand of Interislander.

Health and Safety is an important part of how KiwiRail operates. You will be a safety leader and will be expected to "walk the safety talk"

Dimensions:

Responsible for: N/A

Location: One of Interislander's Vessels.

Budget: N/A

Internal Contacts: Assistant and Customer Services Manager Crew Leaders Ship Manager Ship Masters General Crew

External Contacts: Customers Contractors



Key Accountabilities

Operational Performance

- All food is prepared, cooked, presented and served in a professional manner.
- All food safety requirements and procedures (as per the Interislander Administration Manual and the Interislander Food Safety Plan) are consistently applied and adhered to in food storage, handling and preparation
- Assistance is provided with stores loading and transfers as required.
- Food products are managed effectively and efficiently in respect of storage, stock rotation, removal and wastage.
- Stock requirements are identified and communicated to the Chief Cook.
- All wastage and damaged product is reported to the Chief Cook.
- Equipment is securely stored and loss or damage is reported to the Chief Cook or to the CSM.
- A smooth and efficient food operation is maintained by providing coverage for, and rotating between, other food areas as required.
- All food production areas are set up and equipped to the required standards equipment is securely stored and loss or damage is reported to the CSM, or their Representative
- A high standard of cleaning is carried out in accordance with the specifications outlined in the Interislander Administration Manual.
- Maintain open and accurate communication between all staff and departments.
- Provide support to Supervisors, team mates and the Customer Services Manager.
- Support a culture of continuous improvement by contributing constructive feedback, ideas and initiatives to the team, Chief Cook and CSM.

Customer Service

- Ensure all interactions with customers supports a positive, professional image of the Interislander brand.
- Staff uniform is upheld and personal presentation is consistently high.
- Feedback from customers is welcomed and appropriate action is taken.

Health and Safety

- Maintain passenger safety and security as a priority and focus.
- Adhere to the following policies and procedures;
 - Interislander Safety Manual (specifically Section 11.9 Responsibilities of Crew, SHE Policy)
 - o Interislander Safety Personal Guide
 - $_{\odot}$ Interislander Administration Manual.
- Keep up to date with all safety bulletins, changes to codes and practices.
- Responsible for your own safety and that of other employees, contractors within your work environment

• Responsible for the identification, reporting and initial control of any safety or environmental hazard identified within work area.

Records Management

- Ensure you are aware of the policy and procedures around the creating, maintaining and destruction of records.
- Ensure no records are altered, transferred or destroyed before the disposal date or without authorization.
- All records are to be kept in the relevant filing system, including emails.

Person Profile

| Essential: | Desirable: |
|---|------------|
| Previous experience dealing with customers. | |

Education:

| Essential: | Desirable: |
|--|--|
| City and Guild catering qualification or | Ships' Cook letter of |
| equivalent tertiary cooking qualification. Previous experience as a Cook in the | confirmation from Maritime New |
| hospitality industry. | Zealand |