GATEWAY CLIPPER FLEET

**Cook/Pantry Attendant**

**Job Requirements:**

* Prepare all food for high volume onboard events
* Follow standardized company recipes and production sheet guidelines to produce the highest quality food for on board events
* Schedule the preparation of food to coordinate with cruise event times to guarantee the quality of food items
* Ensure that all necessary supplies are available and stocked for the directed food preparation
* Ability to use all necessary kitchen equipment
* Ensure a clean and sanitary work environment
* Clean and maintain all kitchen equipment
* Ensure that all food items are properly stored and labeled according to guidelines in correct locations
* Implement All Food, Safety and Health Sanitation Conditions
* Appropriate Use of All Facility Supplies and Equipment
* Communicate with all levels of staff
* Maintain a well-kept appearance in accordance with company standards
* Provide excellent customer service to all customers to meet customer satisfaction
* Ability to work flexible shifts including weekends and holidays
* Ability to lift 25 pounds

**Candidate Qualifications:**

* Leadership Skills – Must be able to take command of a kitchen area
* Organization and Time Management Skills
* Communications Skills – Team Player, Customer Oriented

**To apply for this position with the Gateway Clipper Fleet, submit your qualifications to** **employment@gatewayclipper.com**

**The Gateway Clipper Fleet is an Equal Opportunity Employer. EOE**