

	Coastal Shipping Limited	Document No.	SBP-10
	CSL Shipboard Operations Manual	Revision No.	0
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	<b>Shipboard Position - Chief Cook</b>	Approved by	Admin

The Chief Cook is responsible to the Master for ensuring that the vessel's accommodation and public areas conform to the statutory and legislative requirements in conjunction with the hygienic, efficient and economic operation of the Catering Department.

## Planning, Supervision and Storage

The Chief Cook is responsible for planning menus to provide a wide variety of nutritional, complete, and appetizing meals while minimizing waste and utilizing leftovers where appropriate. He/she is also responsible for the supervision and inspection of food preparation and service by a Steward or Cooking Cadet.

It is the Chief Cooks' responsibility to ensure an adequate supply of subsistence provisions, cleaning and sanitation consumables are onboard and correctly stored prior to a voyage and that a strict storage rotation of refrigerated foods and food quality is carried out. The Cook is also responsible for taking a monthly inventory of stores and preparing store orders for replenishment while adhering to the Company's budget and cost objectives.

He/she routinely inspects the galley and equipment for cleanliness and proper storage and preparation of food, and participates in a Weekly Galley Inspection with the Master, using ***Vessel Galley Inspection Checklist***. The Steward also participates in the inspection