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| **Title:** | MEDICAL HEAD COOK | |
| **Generic Function:** |  | |
| **Code:** | MT04600 | |
| **Level:** | 3 | **(E)** |

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| **Position in the Organization** | |
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| **Reports to (Hierarchical):** | Logistics Manager / Activity Manager |
| **Reports to (Functional):** | Activity Manager/Project Medical Referent |
| **Job Family:** | Logistics / Medical and Paramedical |
| **Supervises (Function):** |  |

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| **Main Purpose** |
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| Supervising, training and guiding cooks ensuring the preparation of nutritious and balanced meals for staff or patients; ensuring raw materials availability as well as observation of hygiene standards and security rules. This will be done according to local context and to the location of the position (i.e. Health Facility, Nutrition Intervention, Domestic, etc.) |

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| **Accountabilities** |
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| * Knowing, applying and ensuring respect of universal hygiene standards and security rules for meals preparation. * Determining food quantities to prepare, assuring the needed items are available and checking the quality of the food. This will be done in close collaboration with the logistics, medical or administration department, depending on the location of the position (i.e. Health Facility, Nutrition Intervention, Domestic, etc.) * Supervising and participating in the preparation of meals for staff or patients. Ensuring the meals are served on time. * Supervising integrity of equipment (kitchen utensils), infrastructures and hygiene conditions in the kitchen, including quality of water (i.e. filtered, boiled, etc.) * Ensuring daily management of cooks (working time, shifts, absences, leaves, etc.), supervising and evaluating the quality of their work, and ensuring training if needed. * Looking after and being responsible for all equipment provided. * Reporting any relevant information to the line manager. |

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| **MSF Section/Context Specific Accountabilities** |
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| **Requirements** | |
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| **Education** | Literacy. |
| **Experience** | Prior experience as a cook. Desirable experience as a team supervisor |
| **Languages** | Essential, local language; mission working language desirable |
| **Knowledge** | Desirable knowledge of basic mathematics and use of measuring equipment |
| **Competencies** | * Results and Quality Orientation **L1** * Teamwork and Cooperation **L1** * Behavioural Flexibility **L1** * Commitment to MSF Principles **L1** * Stress Management **L2** |

This job description may be amended in line with the activities or evolution of the Mission.

By signing, the employee acknowledges that he/she has read, understood and accepted this document.

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| **Employee Name/ Surname** |  |
| **Place and date:** |  |

Signature of the employee:

*(To be signed in two copies, one for the employee and one for the employer)*

**MSF is a civil society initiative that brings together individuals committed to the assistance of other human beings in crisis. As such MSF is by choice an association.  
 Each individual working with MSF does it out of conviction and is ready to uphold the values and principles of MSF.**