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## AB02000

### COOK

Level 2

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#### Reports to (Hierarchical)

Administration Manager/ Activity Supervisor

#### Reports to (Functional)

Administration Manager/ Activity Supervisor

#### Job Family

HR & FIN

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#### Main Purpose

Prepare meals for patients and **MSF** staff, according to hygiene standards and security rules, in order to ensure their nutritional needs.

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#### Accountabilities

- List item
  - Carry out the preparation of meals for staff
  - Follow at all times all hygiene standards and security rules.
  - Control stock of food so as to ask for anything needed on time, and prepare shopping list and make purchases if required.
  - Ensure meals to be served on time.
  - If applicable set table before every meal and clean it up after each meal.
  - Ensure cleanliness of all facilities, utensils and equipment.
  - If domestic cook, ensure the provision of drinkable water during the day and when she / he leaves: cleaning, filling the filter and empty bottles, changing batteries if necessary.
  - Look after all equipment provided.
  - Keep an inventory of **MSF** kitchen utensils and equipment, i.e. plates, glasses, cutlery, cookware, etc., and ensure its integrity.
  - Report all important information (lost, robbery, damages, deterioration, incident, etc.).to superior
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#### Education

Literacy essential, course on cooking desirable.

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**Experience**

Previous experience desirable.

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