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## **AB02400**

### **COOK AID**

**Level 1**

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#### **Reports to (Hierarchical)**

Cook

#### **Reports to (Functional)**

Cook

#### **Job Family**

HR & FIN

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#### **Main Purpose**

Assisting the cook in preparing meals for patients and MSF staff, according to MSF hygiene standards, procedures and security rules in order to ensure their nutritional needs

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#### **Accountabilities**

- Assisting the cook in the preparation of and serving the meals on time for staff, following at all times all hygiene standard
  - Assisting the cook in preparing the shopping list and making the purchases, if required, in order to have adequate food stock at all times
  - If applicable, setting table before every meal and cleaning it up after each meal
  - Supporting the cook in washing up, cleaning the kitchen, ensuring the provision of drinkable water, etc.
  - Executing tasks delegated by the Cook
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#### **Education**

non required

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#### **Experience**

non required

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## Languages

local language

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## Knowledge

basic food knowledge and cooking skills

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## Competencies

- Commitment to MSF Principles *L1*
  - Behavioural Flexibility *L1*
  - Stress Management *L1*
  - Results and Quality Orientation *L1*
  - Teamwork and Cooperation *L1*
  - Service Orientation *L1*
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