



AB02000

COOK

Level 2

Reports to (Hierarchical)

Administration Manager/ Activity Supervisor

Reports to (Functional)

Administration Manager/ Activity Supervisor

Job Family

HR & FIN

Main Purpose

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

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.

Experience

Previous experience desirable.

Languages

Local language essential. Mission language desirable.

Competencies

- Commitment
 - Flexibility
 - Stress Management
 - Results
 - Teamwork
 - Service
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