



Galley Staff

Preferred Minimum 3 month commitment



Role Description

Our Galley Team daily supplies the Crew, Day Crew, patients and caregivers with the food they need to keep on going. The Galley team will prepare up to 1,700 meals a day in a role that is mostly performed standing up and moving around, while keeping the best possible standards in hygiene.

Education and Experience

The requirements listed below are representative of the education and/or experience required:

- Prior cooking experience in a restaurant, fast food, cafeteria, or equivalent commercial kitchen is required.
- Culinary degree or relevant culinary training preferred.
- Food Handling Certificate preferred.
- Completion of Mercy Ships Basic Food Safety Course is required within 30 days after arrival onboard (online course).

Qualifications

The requirements listed below are representative of the knowledge, skill, and/or ability required:

- Supportive of Mercy Ships mission and vision and committed to its core values.
- Understand and apply servant leadership, work collaboratively with integrity and demonstrate accountability.
- Able to live in and contribute to community life, requiring stable and healthy interpersonal skills.
- Ability to multitask and work well within a team dynamic.
- Able to lift 30 lbs./14 kg. regularly and have endurance for physical labor activities including bending, kneeling, and walking up and down stairs.

Impact

Over 2.8 million lives have been transformed by our work since 1978, an average of 66,000 services offered per year.

- We have completed more than 1,110 community development projects including the reconstruction of schools, clinics, orphanages, water wells and agriculture programmes. Providing local training and infrastructure to enable and sustain their future success.
- We have trained more than 6,600 local professionals (including surgeons) who have in turn trained many others, over 252,000 local people, in basic healthcare.
- The *Global Mercy* and the *Africa Mercy* are the two largest charity hospital ships in the world, and together hold 11 state-of-the-art operating theatres and 279 patient beds.
- We have provided care in over 55 of the world's developing nations.

Essential Duties and Responsibilities

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily:

- Prepare and cook menu items in compliance with established recipes and standards.
- Assist in the setup and stocking of cooking stations with necessary supplies.
- Ensure cleanliness and organization of the galley area, adhering to sanitation standards.
- Adapt to any changes in the menu or galley procedures as directed by the Galley Team Leader, Senior Chef, or Food Services Manager.
- Assist with meal preparation and clean-up.
- Attend departmental meetings on all workdays.
- Due to the ever-changing staffing levels and field service rotations, all staff may be re-assigned to temporarily fill roles in other departments in a time of need.
- Other duties as assigned.

OTHER

- Shift work: 7 out of 14 days; 2 on/2 off + every other weekend.

Our work

Mariama's story

Mariama is a lively and healthy baby, but a severe facial cleft strained her joyful smile. This facial cleft affected 7-month-old Mariama's lip and nose, making it difficult for her to eat and causing her parents to worry about their child's future.

Since paediatric services capable of treating baby Mariama's condition were not available near the family, local doctors directed her father to Senegal's capital city in hopes of finding help.

It was there that he heard about a hospital ship capable of providing healing for his little girl.

Soon after, Mariama received an operation onboard the *Africa Mercy* that repaired her cleft lip. After surgery, Mariama and her family stayed at the HOPE Centre, where her mother learned how to make nutritional baby formula and learned about the importance of nutrition for her child. Now, Mariama is home with her family, happy and healthy!

