

Position Description - Vessels

Position title: Galley Hand – Processing Fishing Vessel

Reports to: Cook/Captain

Job Location: Amaltal Fishing Vessel

Classification/ Level: Senior Office

Salary Range: Share of catch percentage



Job Summary

Assist the cook with various tasks while maintaining a clean, sanitized work area, as well as, other cleaning tasks as assigned, while at sea or in port, on board an Amaltal Vessel. Operating in the waters of the New Zealand EEZ and surrounding areas.

Reporting Relationships

Cook and Captain, communicating with peers.

Work Environment and Special Conditions

While performing the duties of this position, the employee is regularly exposed to wet and/or humid conditions and moving mechanical parts with vessel operating in all types of weather conditions. The employee is frequently exposed to extreme cold. The employee is occasionally exposed to high, precarious places; fumes or airborne particles; toxic or caustic chemicals; outside weather conditions; risk of electrical shock and vibration. The noise level in the work environment is usually loud. May be required to distinguish shades of colour to identify abnormalities and/or defects in food products.

The employee is regularly required to use teamwork skills. The employee will occasionally use interpersonal skills. The employee will occasionally perform basic math and read, speak and write English. The employee will frequently need to understand English.

Physical Demands

While performing the duties of this position, the employee is regularly required to stand; walk; use hands to finger, handle, or feel and reach with hands and arms. The employee is occasionally required to sit; climb or balance; stoop, kneel, crouch, or crawl and talk or hear. The employee must regularly lift and /or move up to 10kg, frequently lift and/or move up to 20kg and occasionally lift and/or move up to 30kg. Specific vision abilities required by this position include distance vision and depth perception. In addition, good communication skills are important to ensure a high quality product and the safety of all crewmembers.

A reasonable standard of fitness must be maintained at all times.

Shifts are 12 hours on, 12 hours off, with periodic breaks. Possibly up to 14 hours can be worked.

Additional Requirements

- ✧ Ability to pass a pre-employment and random drug tests.
- ✧ Must be capable of boarding and exiting a vessel without physical assistance by climbing up and down a gangplank or using a Jacob's ladder.
- ✧ Must be able to climb or descend one or more set of steep stairs, or vertical ladders inside and outside the vessel in all weather conditions as extreme as 30 degrees below zero.
- ✧ Must be able to work in confined workspaces.
- ✧ Please see the list of competencies for specific requirements.

Essential Duties and Responsibilities

Duties/Responsibilities

- Ensure that personal protective safety equipment is properly used for all tasks involving physical hazards.
- Apply systematic processes to stores rotation for health and cost considerations.
- Assist in the inventory of all on board stores, including linen and cleaning items, per trip. Ensure the stocktake is sent to Provedoring in a timely manner.
- Put away stores on shelves, bins and refrigerators as required.
- Assist in the loading of stores on board the vessel.
- Clean all dishes, serving platters, pans, pots and fryers as required for the utmost in sanitation.
- Prepare meals as directed by the cook.
- Maintain the vessel galley and dining areas in a clean and serviceable manner.
- Ensure the crew laundry area is kept in a clean and tidy fashion.
- Clean, polish, vacuum and sweep all companionways, bridge area, gym, stairways daily.
- Ensure sufficient food & drink stocks including linen is available to crew.
- Ensure crew perform their mess duties as per the roster
- Follows vessel Health & Safety at all times.

Other Responsibilities

Duties/Responsibilities

- Participate in safety, marine and other training as required.
- Participate in all emergency drills as directed.
- Participate in safety meetings as requested.
- Maintain a high standard of personal hygiene at all times

Essential skills & attributes

Essential skills

- ✧ Strong motivational & empowerment skills
- ✧ Strong communication skills
- ✧ Strong relationship skills
- ✧ Good practical skills
- ✧ The ability to follow instructions

Essential attributes

- ✧ Works well with people of different cultures and backgrounds
- ✧ Takes initiative
- ✧ Remain calm under pressure
- ✧ Ability to work as part of a close knit team, often in challenging conditions
- ✧ A willingness to work away at sea, for possibly long periods of time

Required Qualifications and Experience

Qualifications

NCEA Level 2

Forklift license preferred but not essential

STCW Basic Training preferred but not essential

Experience

1 year minimum working in hospitality or similar environment

Knowledge of meal preparation, some baking and ordering of food supplies

Knowledge of industrial galley and cleaning equipment.

Further Advancement

Refer to the ***Crew Development Plan – Galley*** regarding the training and development requirements for further advancement within the Amaltal Fleet.

The ***Fleet Position Flowchart*** specifies the hierarchy of the on-board fishing vessel crew.