**Vacancy Announcement**

**COMPANY INFORMATION:**

Whassan Nig operating since 1982, is focused on provide catering and facilities management services to businesses in the upstream oil & gas sector. Our wide range of Support Services under Whassan include Cleaning & Janitorial, Facilities Maintenance, Business & Office Services, Outdoor Grounds Management, Project Management, Catering - Onshore, Offshore & Remote Sites.

**Job Title: Offshore Cook**

**Location:** Sapele, Delta State  
Job Type: Full-time

**Job Duties & Responsibilities**

* Responsible for the preparation, cooking and service of food and beverages, ensuring that efficient and economic use are made of all resources and highest standards of hygiene and food safety are maintained.
* Receive and examine food stuffs / supplies to ensure quality meet established health and safety standards and that quantity is accurate and sufficient.
* Devise menu to ensure a variety of meals are served which cater for dietary requirements as appropriate.
* Estimate food consumption and raise an appropriate requisition for purchasing food produce, ingredients, and Galley supplies.
* Take responsibility for the standard of cleanliness, safety and hygiene for the kitchen and equipment, operating within Health & Safety guidelines and Hygiene regulations.
* Ensure proper usage, timely maintenance, repair and resupply of Galley appliances and consumables.
* Keep an inventory of Galley appliances, cutlery, pans, pots, dishes etc.
* Ensure galley store is well stocked, secured and clean at all times.
* Secure the galley area, controlling access from unauthorized persons.
* Maintain a high standard of cleanliness, personal hygiene, and appearance.
* Maintain confidentiality of information acquired in the course of undertaking duties for the company.
* Follow all safety regulations required for offshore workers in order to ensure personal and crew safety.

**Qualifications, Certifications and Experience**  
Educational Qualifications:

* Applicants must be well versed in different dishes with minimum of 3 years offshore working experience.
* Minimum of OND certificate.
* Diploma in professional cookery and culinary school or any other related fields.

Competencies:

* Hygiene,
* Good food preparation
* Communication
* Safety
* Initiative / Judgement
* Analytical Thinking
* Galley inventory.

**Application Closing Date**  
27th October 2023.

**Method of Application**  
Interested and qualified candidates should send their applications to: [corporatejobrecruitment@gmail.com](mailto:corporatejobrecruitment@gmail.com) using the Job Title as the subject of the mail.