AB02400
COOK AID

Level 1

Reports to (Hierarchical)
Cook

Reports to (Functional)
Cook

Job Family
HR & FIN

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

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 oder 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

Education
non required

Experience
non required

Languages
local language

Knowledge
basic food knowledge and cooking skills

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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