# 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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