

World-renowned as the best family cruising vacation experience, Disney Cruise Line is bringing more magic to the high seas with the Disney Dream and Disney Fantasy setting sail in 2011 and 2012. This means even more career opportunities for you! We are now seeking experienced candidates to join our world class culinary team in the following positions:

Chef de Cuisine

Full charge accountability for all food offerings in one of our 450 seat a la carte dining rooms. Training of all Galley Staff on proper preparation and presentation techniques. Scheduling, evaluating, and coaching of staff. Responsible for Food Safety & Sanitation and maintaining proper logs.

Minimum four years experience within high volume food operation. Certified working chef or equivalent degree in Culinary arts with an excellent working knowledge of food and beverage products, services, and equipment. Ability to calculate and control cost potentials/projections and understand the impact on budget.

Assistant Chef de Cuisine

Lead designated culinary team of 12-20 Crew members towards completion of daily work assignment, ensuring the highest level of Guest satisfaction, Crew support and financial/operational performance while partnering with Chef de Cuisine to lead a multi cultural brigade in a high volume, fast paced kitchen environment.

Minimum of five years experience of which at least two years working as a Chef Assistant/Chef de Partie in a high volume kitchen environment. Proficient in all stations of the kitchen. Responsible for Food Safety & Sanitation and maintaining proper logs. Demonstrates a commitment to culinary career with a desire to grow within the Food & Beverage industry; demonstrates a passion for food.

Chef Assistant

Partner with Assistant Chef de Cuisine and CDC; establish food quality standards during storage, production and service. Lead designated culinary team of Crew members towards completion of daily work assignment, ensuring the highest level of Guest satisfaction, Crew support and financial/operational performance in a high volume, fast paced kitchen environment. Minimum of three to five years experience of which at least two years working as a Chef Assistant/Chef de Partie in a high volume kitchen environment. Proficient in all stations of the kitchen. Partner with First Steward to monitor Food Safety & Sanitation laws, policies and procedures; ensure compliance and follow through with Cooks and Stewards. Demonstrates a commitment to culinary career with a desire to grow within the Food & Beverage industry; demonstrates a passion for food.

Pastry Chef

Assist Executive Pastry Chef to implement, maintain and review all approved menus onboard. Prepare all desserts, cakes and pastries for the restaurant menus and buffet set ups. Prepare showpieces, displays, ice cream and sorbets, as well as special requested items when needed. Minimum five years experience in culinary management and certified Pastry Chef or equivalent degree in culinary arts. Proven track record of delivering a high quality product in a fast paced

kitchen environment. Monitor Food Safety & Sanitation laws, policies and procedures; ensure compliance within his/her area of responsibility.

Chef Assistant Butcher

Lead designated culinary team of Crew Members towards completion of daily work assignment including the preparation of all raw meat, poultry and game; boning, trimming, slicing and portioning. Monitor Food Safety & Sanitation laws, policies and procedures; ensure compliance and follow through with Executive Chef, Provision Master and Butchers.

Minimum six years experience in meat preparation field and certified Master Butcher or equivalent degree in culinary arts. Proven track record of delivering a high quality product in a fast paced kitchen environment.