



---

## **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 order 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*
- 
- 

Generated at 2024-05-18 03:18:25 +0000

---

© 2024 MSF International