

Referenznummer owpssdce

Stand: 30.12.2022

Ausschreibendes Unternehmen:

Weltweit

Standort:

Weltweit

International

Executive Chef (f/m/d) - International

Art der Stelle:

1 Stellenangebot 🖶

Start the

Beschäftigungsbeginn:

ab sofort

Anstellung:

Vollzeit

Berufsfeld:

Sonstige Berufe

Ansprechperson:

Personalmanagement

journey of your lifetime and apply for your job at sea chefs as $Executive\ Chef\ (f/m/d)$ - International



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Charterer: International **Department:** Küche / Galley

WANDERLUST? You love the sea and providing world class experiences?

Noble Caledonia offers deep sea and river cruises aboard small ships. The highlight are the high-quality expedition cruises to the most remote places in the world. With the small number of guests, you have the opportunity to look after each guest individually and to experience a very personal cooperation with the crew and guests. Experience unique #WorldClassMoments with crew members from all over the world on board the Caledonian Sky, Hebridean Sky and Island Sky.

sea chefs - your employer with various missions - weather ocean-going, expedition, luxury or river cruises. As an experienced partner in the hotel- and crew-management for international cruise lines, sea chefs offers unique career opportunities onboard cruise ships in the premium - and luxury sector.

Discover the world with us and experience #WorldClassMoments!

Your Job

The recipe for you career onboard: passion for your work, a big portion of engagement and a sense for culinary delights.

- Overall supervision of all ship food operations
- Coordinating galley departments to deliver the best possible product within the determined budget, always exceeding passenger expectations
- Responsibility for compliance with relevant health and sanitation standards
- Approving requisitions of Galley Section Heads in line with budgetary procedures
- Leading the galley team and providing additional training if required
- Briefing of galley section heads and crew with menu and mealtime changes, new products, changes in passenger numbers and any other relevant information

Your course & your talents

We are searching the best: YOU!

At least 10 years senior culinary experience with additional 4 years in the cruise ship



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industry

- The ability to work well under stress and on own initiative in a well organised manner
- Very good knowledge and adherence to public health standards and procedures
- Strong leadership, communication and teamwork skills
- Expertise in budgeting, menu planning and quality & production control
- Intermediate, advanced and USPH Food Hygiene certificate needed
- Good command of the English language (written and spoken)

Why sailing with sea chefs?

What you can look forward to:

- Travelling the world
- Paid and organised travel
- International work environment
- Free accommodation & catering
- Exclusive crew areas
- Great career opportunities
- Development & training courses
- Paid insurance
- Free uniform cleaning
- All benefits



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Sounds good?

Further information about working and living on board as well as exciting impressions of the crew's everyday life can be found here:







Bitte im Betreff der Bewerbung folgende Referenznummer angeben: **owpssdce**

Dieses Angebot auf Karriere Hamburg aufrufen: https://www.karriere-hamburg.de/stellenangebot/566053

