



Sous Chef (f/m/d) - Mein Schiff Fleet

Referenznummer e14he19n

Stand: 03.11.2023

Ausschreibendes Unternehmen:

Weltweit


Standort:

Weltweit

TUI Cruises / Mein Schiff

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Art der Stelle:

1 Stellenangebot 

Beschäftigungsbeginn:

ab sofort

Anstellung:

Vollzeit

Berufsfeld:

Sonstige Berufe

Ansprechperson:

Personalmanagement

Start
the

journey of your lifetime and apply for your job at sea chefs as

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sea chefs Human Resources Services GmbH, TUI Cruises / Mein Schiff

Charterer: TUI Cruises / Mein Schiff

Department: Küche / Galley

WANDERLUST? You love the sea and want to inspire the guests by providing excellent service?

Start the adventure of a lifetime and come aboard the Mein Schiff® fleet: The fleet now has six ships sailing the world's oceans and stands for contemporary premium vacations.

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

This awaits you on your journey with us:

- In this position, you will be responsible for organizing up to 3 Galley outlets and report to the Executive Sous Chef.
- You control the preparation of all dishes and menus on a daily basis as well as their visual presentation.
- For special occasions, such as theme nights, you will create appropriate taste experiences.
- You lead your team of Demi and Chefs de Partie professionally and disciplinary and ensure an open feedback culture and respectful interactions between all team members.
- Duration of your 1st contract: 5 - 6 months, further contracts possible
- Your sign on can be planned on an individual basis throughout the year depending on both your availability as well as our vacancies.

Your course & your talents

Here's what you bring on board:

- Completed training as a cook (f/m/d) as well as professional experience in a

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management position in the upscale catering industry.

- Very good knowledge in the gastronomy sector as well as in food science, which you like to share with others and pass on to your team.
- You are reliable, able to work under pressure and have no problem thinking outside the box.
- Leadership personality with the ability to lead and motivate a team professionally and disciplinary
- Well groomed appearance as well as excellent manners
- Very good knowledge of German and English
- Familiarity with MS Office applications

Why sailing with sea chefs?

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

Gewinne mithilfe dieses Videos einen tieferen Einblick in die Arbeit bei sea chefs.

Any questions about a job on board and/or our application process?

You can find comprehensive information and the FAQ on our website.

Questions remain unanswered? Our recruiting team will be happy to help you:

Ben Saengsuriya

- bsa@seachefs.com

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- +41 41 289 5019

We look forward to receiving your application - regardless of your age, gender, nationality, ethnic origin, religion, ideology and/or sexual orientation. Please apply online only.

Bitte im Betreff der Bewerbung folgende Referenznummer angeben: **e14he19n**

Dieses Angebot auf Karriere Hamburg aufrufen:

<https://www.karriere-hamburg.de/stellenangebot/645730>