



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

EXECUTIVE CHEF (F/M/D) - INTERNATIONAL

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

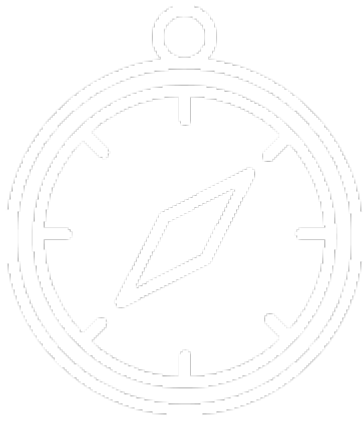
- Overall supervision of all ship food operations
- Coordinating galley departments to deliver the best possible product within the determined budget, always exceeding passenger expectations
- Responsibility for compliance with relevant health and sanitation standards
- Approving requisitions of Galley 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

WHY SAILING WITH SEA CHEFS?



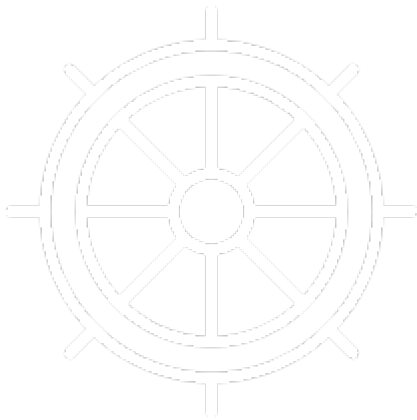
What you can look forward to:

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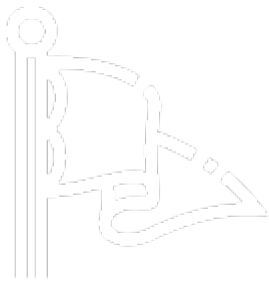
Travelling the world

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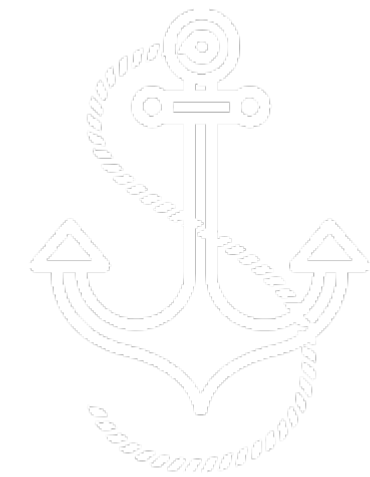
Paid and organised travel

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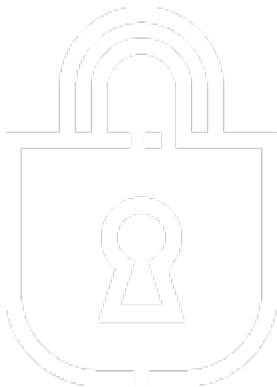
International work environment

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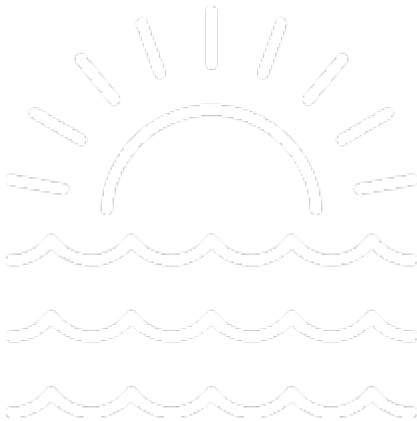
Free accommodation & catering

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Exclusive crew areas

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Great career opportunities

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Development & training courses

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Paid insurance

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Free uniform cleaning

- [All benefits](#)

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 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)



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:

