



SEABOURN®

SBN - Jr Sous Chef – Other

Manage all food preparation in crew/officer galley, ensuring that company's high culinary standards are maintained within the established budget. Assist the Executive Chef in his duties as requested.

The Junior Sous Chef plays an important role in providing quality meals to the crew. The Junior Sous Chef needs to follow recipes and menu cycles, which have been designed by the shore side culinary department. Decision on using the fresh produce and producing food ultimately results in satisfying the ship's company, which will positively affect the crew, and ultimately the guests cruise experience.

Reporting responsibilities:

The Junior Sous Chef will report directly to the Executive Chef de Cuisine.

Key Responsibilities

1. Assist with meeting budgeted food cost targets and savings for the entire operation.
2. Assist with maintaining company standards for food service and achieving the galley's annual goal for scores on the crew comment cards.
3. Assist with establishing and monitoring standard operating procedures throughout the ship.
4. To be familiar with and execute the Seabourn HESS-MS appropriate to their position.
5. Supervise crew galley and crew/officer mess to minimize waste.
6. Evaluate performance of crew galley staff per Seabourn personnel policy.
7. Ensure that policies and procedures for the food program and crew menu cycles are established and followed.
8. Ensure recipes are followed and high standards of cooking maintained.
9. Co-ordinate cleaning and maintenance of crew/officer mess facility with the Sanitation Officer

Skills and Experience

Education:

- Degree/Diploma from accredited culinary college or university.
- Strong command of the English language combined with good written skills.

Experience:

- 3+ years experience in a 5 star + hotel, cruise ship or high-profile restaurant performing the functions of a similar position.
- 1+ year in same or similar position.
- Certification from accredited advanced food safety program. Extensive knowledge in VSP preferred.

Knowledge, Skills & Abilities:

- Preferred knowledge of cruise ship catering operation and food preparation for various nationalities.
- Thorough knowledge of food preparation, presentation and preservation procedures. Knowledge of USPH and other international Public Health rules and regulations, supplemented by attending the company's Basic Food Hygiene course every two years and achieving a minimum score of 80%.
- Effective planning, problem-solving and implementation skills.
- Ability to create and maintain food promotions and other activities to support crew/officer wellness.
- Ability to train and motivate a team.
- Ability to manage work schedules according to business levels.
- Ability to organize and complete work to meet deadlines.

Physical Demands & Travel

Physical Demands:

For the safety of yourself and others on board certain physical abilities shall be maintained. Must be able to bend, climb, perform repetitive motion, and repetitively heavy lift.

Must maintain physical fitness to perform tasks associated with job.

Travel Requirements:

- Passport – valid for a minimum of 6 months
- Flag state issued seaman book
- General flag state or flag state approved marine fitness medical United States C1/D visa
- English Marlin test at minimal score of 80%
- Pre-employment medical examination

Working Conditions:

Working on a cruise ship is very different from any land-based occupation. Working hours are longer and work is more intense due to the constant demand of the guests. You have to be very flexible in your working hours, which on occasion might have to be changed due to unforeseen circumstances. The Maritime Labour Convention of 2006 however strictly regulates these. Apart from the working hours there are strict rules which all members of the ship's company need to adhere to as stipulated by the Master's standing orders. You work in close proximity with your fellow crewmembers and therefore respect among all is essential.

About Seabourn

At Seabourn, we are passionate about travel. We believe that traveling for pleasure has a redemptive power that enriches people's lives. And we believe that people should travel well.

Cruising on a Seabourn ship is unlike any other form of travel. The experience is luxurious, yet relaxed — elegant, yet casual — sumptuous, yet understated. Our intimate ships visit the most desirable destinations worldwide, sailing to the heart of landmark cities, as well as to hidden gems where larger vessels cannot follow.

Our ships attract interesting people, who seek to share experiences beyond the expected in places beyond the ordinary. Our acclaimed staff offers a unique style of heartfelt hospitality that is sincere, thoughtful and personal.