



"Changing Lives One Voyage at a Time, Over Time"

Bermuda Sloop Foundation Chef

Bermuda Sloop Foundation is seeking an energetic and creative individual to fulfil the role of **Chef**. The ideal candidate should be culinary trained and well versed in all methods of food preparation relative to a ship's galley. This is a fabulous opportunity for a candidate looking to gain sailing experience aboard a professionally run Sail Training Vessel-Spirit of Bermuda.

Reporting to the Captain, the Chef is responsible for the planning, provisioning and preparation of meals according to budgetary requirements to guarantee the maximum satisfaction of crew and trainees.

Key Duties and Responsibilities

- Directs all culinary and associated activities throughout the vessel
- Responsible for the galley and its operations inclusive of food planning and quality control
- Oversee the planning, purchasing, inventory and stores of food supplies and all things related to cooking, eating and the ship's galley.
- Keep adequate records for accounting purposes
- Create and maintain a galley Manual, including recipes, meal plans and budget.
- Outline galley rules and expectations for crew and trainees
- Communicate with the Captain on a daily basis to review menus and estimate food, costs and time requirements
- Ensure adequate nutrition, quantity and timely delivery of all meals and snacks for local school voyages, overseas voyages and chartered events.
- Supervise and train relief chefs/cooks in all aspects of the role.
- Mentor and motivate student trainees interested in developing skills related to maritime food preparation or culinary arts.
- Share guidelines for healthy diet and the importance of good nutrition.
- Supervise student trainees during mealtime in serving and cleaning
- Maintain the cleanliness of ship galley and galley equipment between voyages and as required
- Order and purchase all cleaning and maintenance supplies related to galley
- Assist with ship maintenance during maintenance weeks
- Ensure clean and adequate linen is aboard at all times.
- Carry out other duties to support the activities of Bermuda Sloop Foundation at the discretion of the Captain/Executive Director as required and especially for special events

Minimum Qualifications and Experience

- Approved certifications preferred but not required, and is secondary to demonstrated experience and competences in all aspects of preparing nutritious and palatable meals for up to thirty-two persons (this supported by references)
- Must be seafaring, experience cooking aboard a sailing vessel or ship is preferred
- Experience with and willingness to lead and supervise sail trainees from 10 years old and upwards
- Must have a high standard of personal organization and hygiene practices
- Must have a demonstrated ability to plan and provision for meals aboard a ship and efficiently use foods for local and offshore voyages
- A sound knowledge of dietary guidelines, food allergies, and the safe handling and storage of food according to Department of Health standards

Interested candidates should apply in writing including your resume/CV and a covering letter to:

Bermuda Sloop Foundation
12 Wesley Street
Hamilton, HM11
Attention: Human Resources
Email: careers@bermudasloop.org

CLOSING DATE:

For information about Bermuda Sloop Foundation, please visit our website www.bermudasloop.org.