

"Changing Lives One Voyage at a Time, Over Time" Bermuda Sloop Foundation

Chef

Bermuda Sloop Foundation is seeking an experienced and energetic 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

- Responsible for the entire galley, food planning and quality control, direct all of the culinary and associated activities throughout the vessel.
- Oversee the purchase of food supplies, plans, orders, receives and store all things related to cooking, eating and the ship's galley.
- Ensure adequate nutrition and quantity of all meals (3 per day) and snacks for crew (8) and students (18 21) for local school voyages and overseas voyages that include youth and adult trainee crew.
- Must be seafaring and have experience in cooking for overseas voyages, local charters and special Bermuda Sloop Foundation functions or private events from time to time.
- Supervise and train relief chefs/cooks in all aspects of the role Create and maintain a galley Manual, including recipes, meal plans and budget.
- Mentor student trainees interested in developing skills related to maritime food preparation.
- Supervise student trainees during mealtime in serving and cleaning
- Outline galley rules and expectations for all others on board.
- Handle laundry arrangements and ensure adequate linen is aboard unless otherwise assigned.
- Order and purchase all cleaning and maintenance supplies relating to galley.
- · Maintain cleanliness of ship galley and galley equipment
- · Thoroughly clean and disinfect galley between voyages and as required.
- Communicate with the Captain on a daily basis, reviews menus to estimate food, costs and time requirements.
- Assist with ship maintenance during maintenance weeks.
- 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.
- Directs all culinary and associated activities throughout the vessel

Minimum Qualifications and Experience

- Must have a minimum of three (3) years experience cooking onboard a sailing vessel or ship plus
 experience in overseas voyages.
- Approved certifications preferred but not required, and secondary to demonstrated experience supported by references.
- Experience and demonstrated competence in all aspects of preparing nutritious, tasty meals for up to thirty-two persons.
- Experience with and willingness to lead and supervise students ages 10 18 years of age.
- Must have a high standard of personal organization and hygiene.
- Demonstrated ability to plan, order, storage aboard ship and efficiently use foods for local and offshore voyages.
- Previous experience of cooking on a sailing vessel would be beneficial, and chef/cook must have knowledge of produce, diets, allergies and food safety and storage, and the ability to deliver within the budget.
- Excellent time management, strong communication skills and the ability to overcome seasickness.
- Must have a kind disposition and enthusiasm for hospitality and service.
- Have a common sense approach to problem solving.
- Willingness to spend time aboard a ship with youth, sometimes in remote locations for up to 12 weeks.
- Have strong work ethic and be a team player.

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: May 31, 2017

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