Embark on the journey of a lifetime and make Europe's rivers your home. Apply now to become part of sea chefs as…

SOUS CHEF (F/M/D) - RIVER CRUISES

Charterer: River
Department: Küche / Galley

WANDERLUST? Your river journey starts here!

Take the chance to explore some of Europe's most beautiful ports and cultures: follow the Danube to Vienna, admire the Eiffel Tower from the Seine, or discover Amsterdam's canals with your team. Historic old towns, local markets, and cultural highlights are waiting to be explored. With enthusiasm, motivation, and team spirit, you'll unlock excellent career opportunities – and make friendships that last a lifetime. Since English is the main language on most of the river ships, the job posting is already provided in English.

sea chefs - your employer with various missions - whether 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!

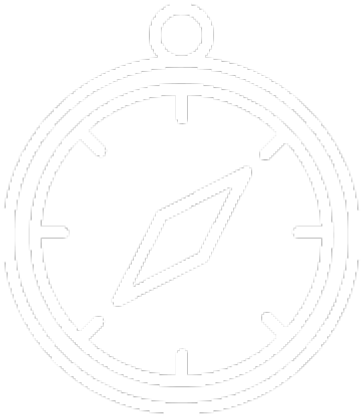
YOUR JOB

This awaits you on your journey with us:

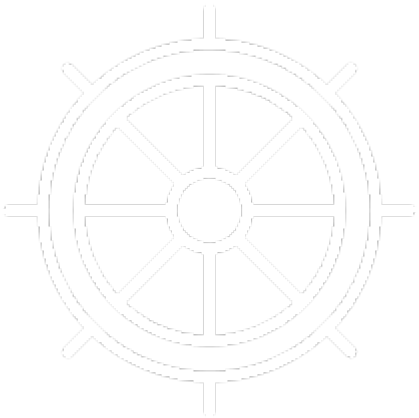
- Responsibility for the workflow in the assigned work area of the Galley and the related administrative tasks together with the Executive Chef
- Ensuring all operations are carried out economy consistently (quality and hygiene standards)
- Regular inspections of the Galley and stores, including pantries, lockers and crew mess (cleanliness, hygiene, maintenance, safety) and especially the adherence to all agreed standards
- Supervision and training of the strict adherence to all agreed regulations (HACCP), especially regarding the security, environment and hygiene regulations in the area of responsibility
- Responsibility for equipment set ups and the planning, organization and documentation of inventories
- Examination and control of stock movements and orders in the area of responsibility
- Instruction, training, and supervision of the assigned crew (including documentation)
- Constant improvement of the workflow and standards, including input for manuals and regulations

WHY SAILING WITH SEA CHEFS?

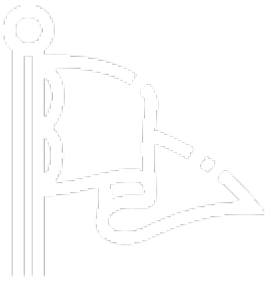
You can look forward to:

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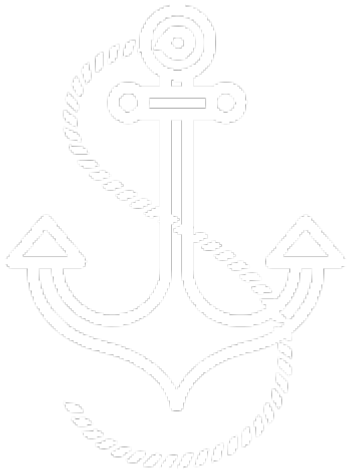
  Travelling the world

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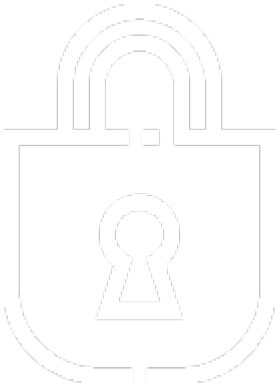
  Paid and organised travel

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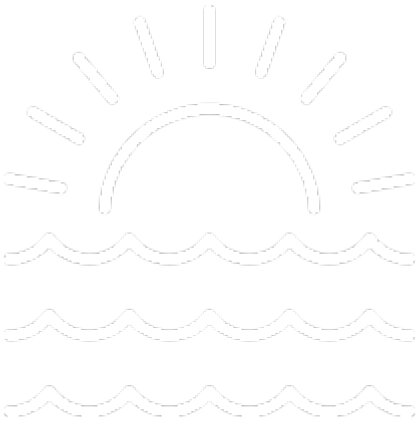
  International work environment

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  Free accommodation & catering

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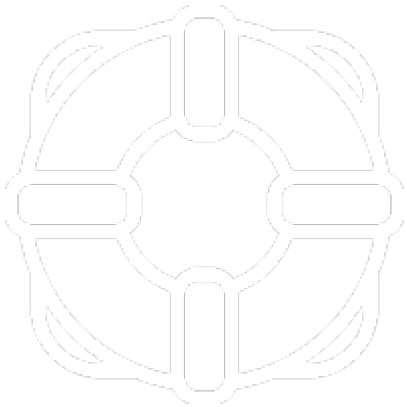
  Exclusive crew areas

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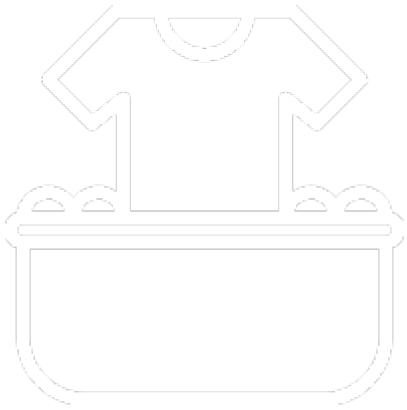
  Great career opportunities

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Development & training courses

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Paid insurance

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Free uniform cleaning

- And many more

YOUR COURSE & YOUR TALENTS

Here's what you bring on board:

- Qualified training as a cook and work experience in a management position (hotel galley or onboard a cruise ship)

- Strong economical, budget-orientated thinking; ability to analyze and explain business targets
- Very good knowledge of all cleaning procedures, cleaning agents, chemicals (including storage) and HACCP
- Very good knowledge regarding food, ingredients, recipes (modern, international cuisine) as well as food-cost calculations, inventory management and production control of guest and crew menus
- Fluent in spoken English and good communication skills
- Management skills, authority, flexibility and self-discipline
- Well-groomed appearance, friendly and professional manners towards guests and crew members
- Ability to work under pressure and motivate employees

Any questions about a job on board and/or our application process?
You can find comprehensive information and the FAQ on our website.

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.

