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

MAITRE 'D (W/M/D) - RIVER CRUISES

Charterer: River
Department: Restaurant

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.

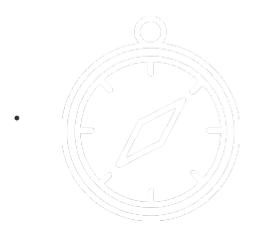
Discover the world with us and experience #WorldClassMoments!

YOUR JOB

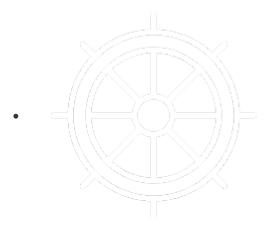
This awaits you on your journey with us:

- Managing the entire service department as a decision maker and guarantee of a smooth operation
- Control and enforcement of the quality standards and adherence of all relevant hygiene
 (HACCP), safety and environmental regulations
- Responsibility for the sufficient supply of material, equipment and personnel for all service operations according to the prescribed standard
- Obligation to attend during restaurant and buffet service
- Responsibility for the careful handling of all equipment and machinery in the entire service
- Always available as contact for passengers regarding inquiries, complaints and suggestions in the service and also for crew working in the service department
- Planning, organizing and delegating special functions in the service and motivation of the service crew
- Delegating service and vacation schedules together with Hotel Manager

WHY SAILING WITH SEA CHEFS?



Travelling the world



Paid and organised travel



International work environment



Free accommodation & catering

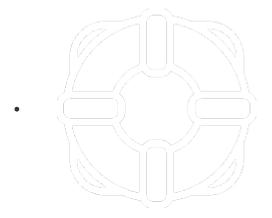


Exclusive crew areas

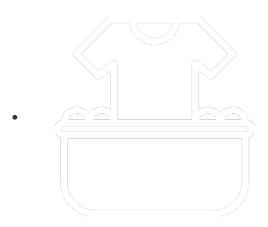


Great career opportunities

Development & training courses



Paid insurance



Free uniform cleaning

• All benefits

YOUR COURSE & YOUR TALENTS

Here's what you bring on board:

• Professional training as hotel / restaurant specialist or provable relevant experiences within the area with several years of practical experience, final qualification of a hotel vocational school

desired

- Excellent knowledge in service and galley area especially in beverages and wines
- Cost and quality awareness as well as experience in managing complaints
- Very good knowledge of English language
- Specialist competence, ability to work under stress, reliability, creativity
- Pleasant and polite manners, smart and well-groomed appearance
- Self-assured and calm manner towards staff and passengers
- Quality of leadership, capable of motivation

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.

