



Start the journey of your lifetime and apply for your job at sea chefs as

# COOK (F/M/D) - MEIN SCHIFF FLEET

Charterer: TUI Cruises / Mein Schiff

Department: Küche / Galley

WANDERLUST? You love the sea and want to inspire the guests by providing excellent service?

Start the adventure of a lifetime and come aboard the Mein Schiff® fleet: The fleet now has six ships sailing the world's oceans and stands for contemporary premium vacations.

**sea chefs - your employer** with various missions - weather 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



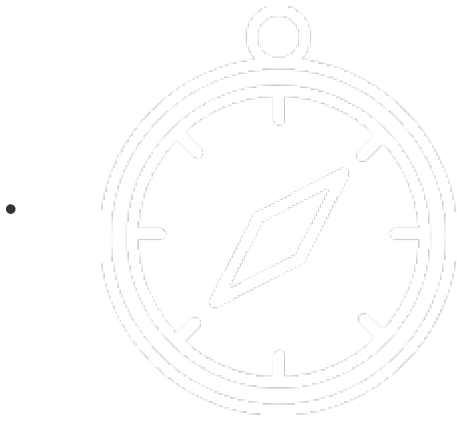
**This awaits you on your journey with us:**

- Support of your Chef de Partie/ Sous Chef at your assigned post within the Galley-team
- Assignment in one of the up to 12 restaurants and bistros on board as well as in various positions (e.g. saucier, gardemanger)
- Responsible for the creation of high-quality dishes and menus including all preparations and follow-up duties
- Duration of your 1st contract: 5 - 6 months, further contracts possible
- Your sign on can be planned on an individual basis throughout the year depending on both your availability as well as our vacancies.

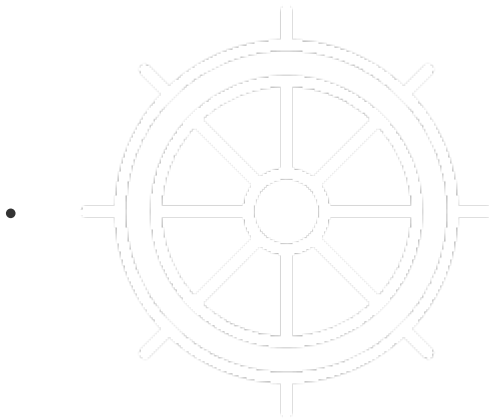
## WHY SAILING WITH SEA CHEFS?



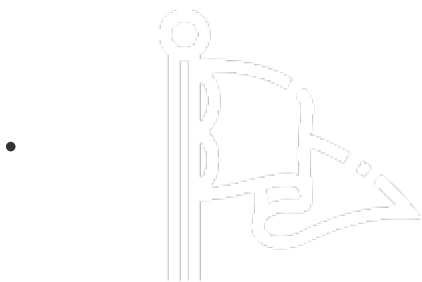
**You can look forward to:**



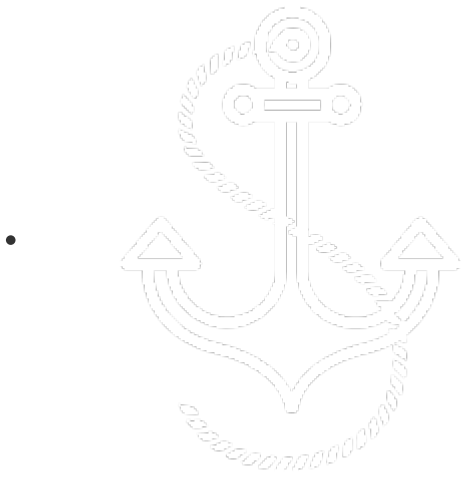
Travelling the world



Paid and organised travel



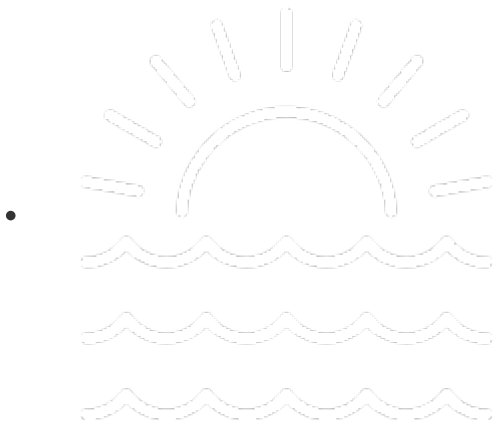
International work environment



Free accommodation & catering



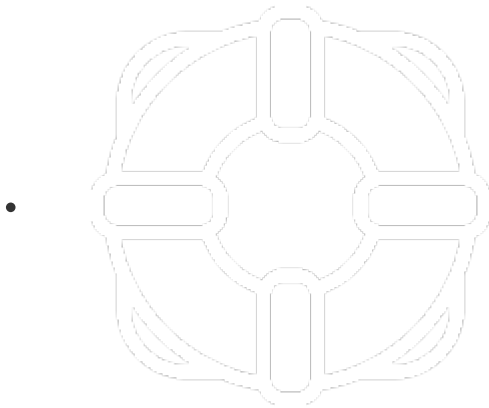
Exclusive crew areas



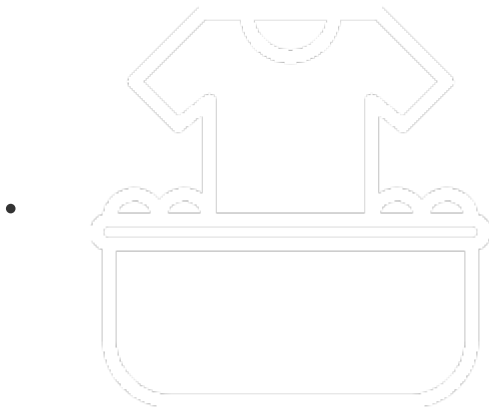
Great career opportunities

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Development & training courses



Paid insurance



Free uniform cleaning

- [All benefits](#)

## YOUR COURSE & YOUR TALENTS



**Here's what you bring on board:**

- Completed apprenticeship as cook with an internationally recognized certificate
- Further work experience in gastronomy and as a cook helpful

- Knowledge of food preparation, ingredients and recipes
- You keep an overview - even when things get hot.
- Good knowledge of German and English

**Any questions about a job on board and/or our application process?**

You can find comprehensive information and the FAQ on our website.

**Questions remain unanswered?** Our recruiting team will be happy to help you:

Dennis Kemmling

[dke@seachefs.com](mailto:dke@seachefs.com)

+41 41 289 5020

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.

