



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:

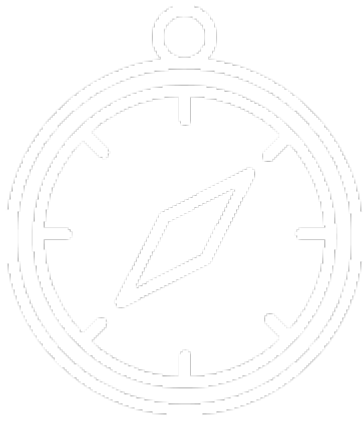
- Support of your Chef de Partie/ Sous Chef at your assigned post within the Galley-team
- Assignment in one of the up to 12 restaurants and bistros on board as well as in various positions (e.g. saucier, gardemanger)
- Responsible for the creation of high-quality dishes and menus including all preparations 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?



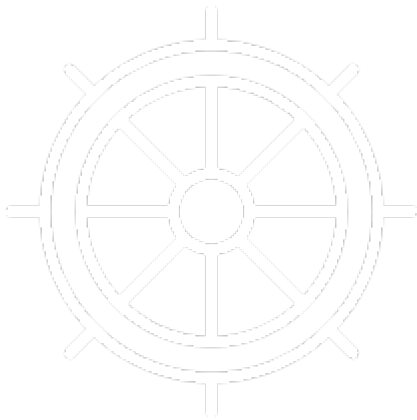
You can look forward to:

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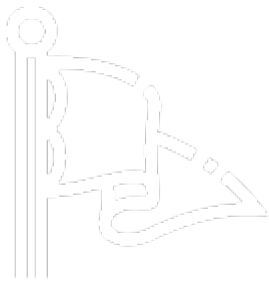
Travelling the world

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Paid and organised travel

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International work environment

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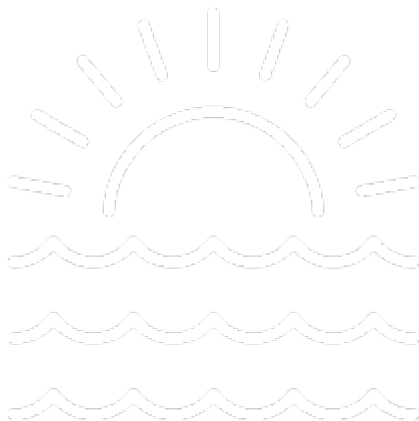
Free accommodation & catering

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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

- [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

[+41 41 289 5020](tel:+41412895020)

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.

