



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

SOUS CHEF (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:

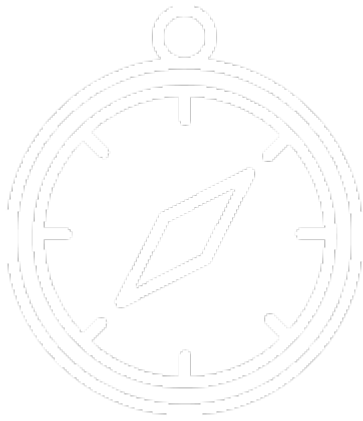
- In this position, you will be responsible for organizing up to 3 Galley outlets and report to the Executive Sous Chef.
- You control the preparation of all dishes and menus on a daily basis as well as their visual presentation.
- For special occasions, such as theme nights, you will create appropriate taste experiences.
- You lead your team of Demi and Chefs de Partie professionally and disciplinary and ensure an open feedback culture and respectful interactions between all team members.
- 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?



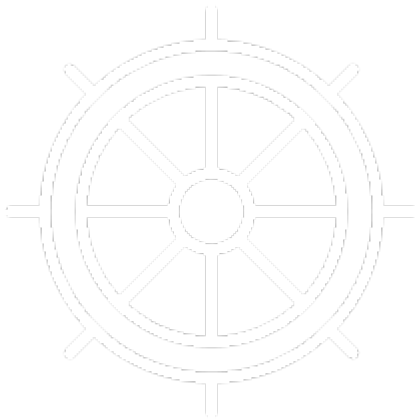
You can look forward to:

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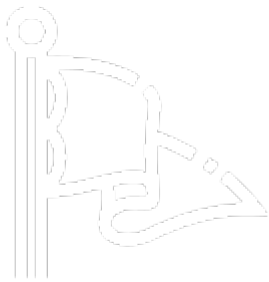
Travelling the world

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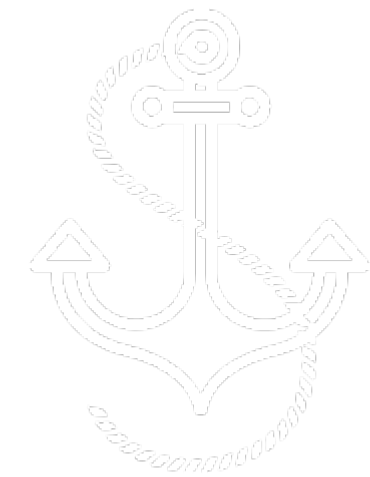
Paid and organised travel

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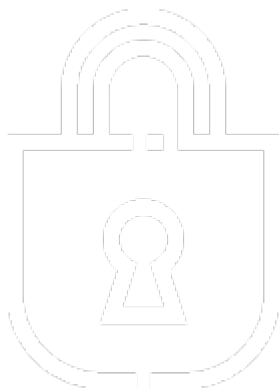
International work environment

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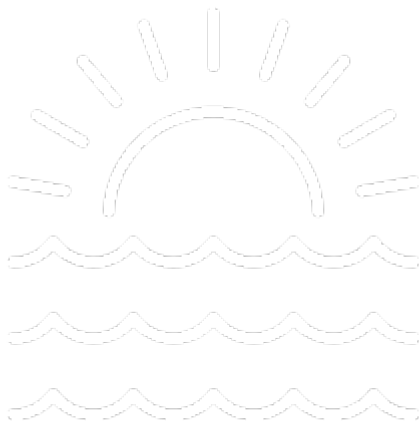
Free accommodation & catering

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Exclusive crew areas

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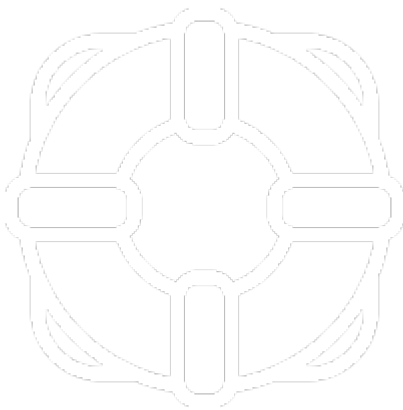


Great career opportunities

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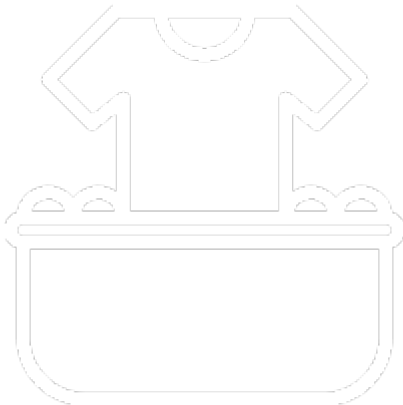
Development & training courses

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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 training as a cook (f/m/d) as well as professional experience in a management position in the upscale catering industry.

- Very good knowledge in the gastronomy sector as well as in food science, which you like to share with others and pass on to your team.
- You are reliable, able to work under pressure and have no problem thinking outside the box.
- Leadership personality with the ability to lead and motivate a team professionally and disciplinary
- Well groomed appearance as well as excellent manners
- Very good knowledge of German and English
- Familiarity with MS Office applications

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

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[+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.

