



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

CHEF (F/M/D) - HAPAG-LLOYD LUXURY CRUISE

Charterer: Hapag-Lloyd Cruises

Department: Küche / Galley

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

Be one of the best! Join us on a journey around the world and discover exciting destinations on board the best cruise ships in the world*: MS EUROPA and MS EUROPA 2. With a lot of passion and the highest demands on your own work, we will take you on the journey of a lifetime. *It. Berlitz Cruise Guide

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:

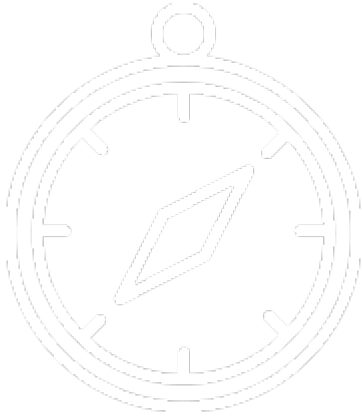
- You will be assigned to one of the seven gourmet and specialty restaurants aboard.
- Supervised by the corresponding Sous Chef, you will actively work at your assigned post and be part of the Galley crew.
- You will work with the most exclusive and high-quality products creating culinary highlights for the guests.
- Duration of your 1st contract: 5 - 6 months
- 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?



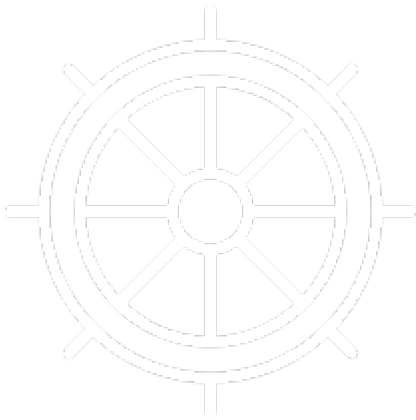
You can look forward to:

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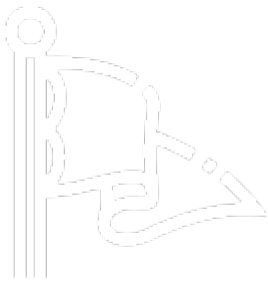
Travelling the world

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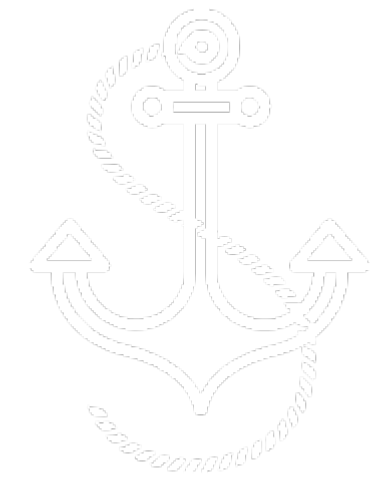
Paid and organised travel

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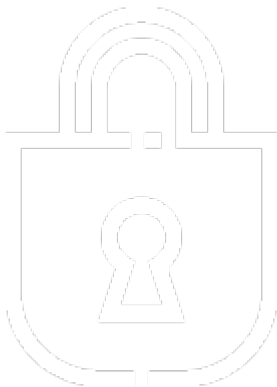
International work environment

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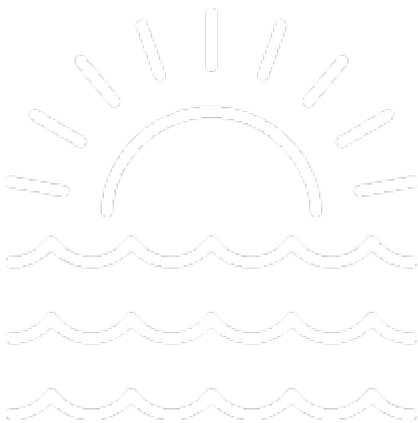
Free accommodation & catering

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Exclusive crew areas

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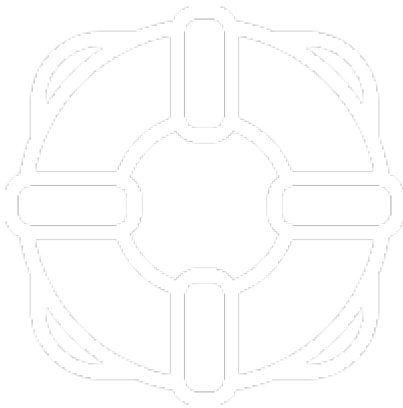


Great career opportunities

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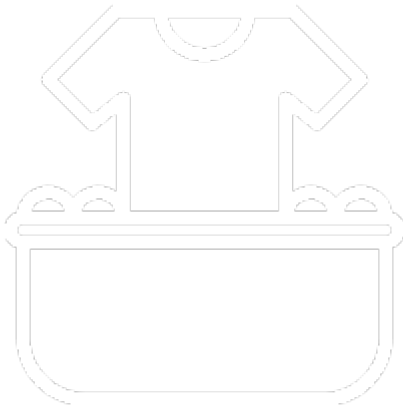
Development & training courses

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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 in a fine-dining environment
- First work experience in upscale gastronomy

- You keep your cool – even when things get hot.
- You enjoy the creative preparation of culinary dishes
- Very good German and good English skills

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:

Matthias Lorenz-Binondo

mlb@seachefs.com

[+41 41 289 5016](tel:+41412895016)

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.

