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

CHEF DE CUISINE (F/M/D) - RIVER CRUISES

Charterer: River
Department: Küche / Galley

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!

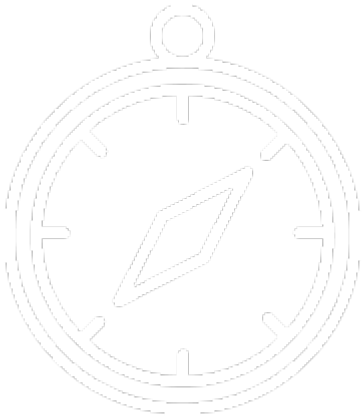
YOUR JOB

This awaits you on your journey with us:

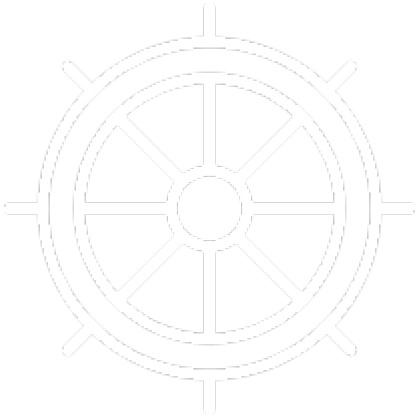
- Responsibility for the entire galley sector: supervising and coordination of all works in the assigned department
- Ordering and purchasing of food, cost and budget control as well as cost analyzation together with Hotel Manager
- Planning and compiling menus according to the preset standards and budgets
- Implementation as well as continual maintenance and improvement of the quality standards in accordance with all relevant hygiene (HACCP), safety and environmental regulations
- Responsibility for the careful handling of all equipment and machinery in the galley
- Always available as contact for guests regarding inquiries, complaints and as a motivator for the crew in the galley sector
- Planning, organising, delegating special functions in the galley
- Delegating service and vacation schedules in the galley department together with Hotel Manager

WHY SAILING WITH SEA CHEFS?

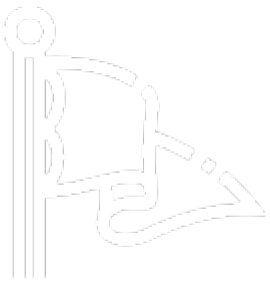
You can look forward to:

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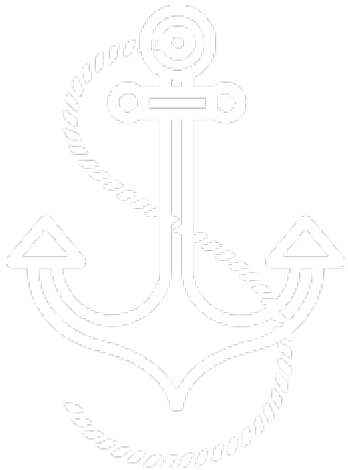
  Travelling the world

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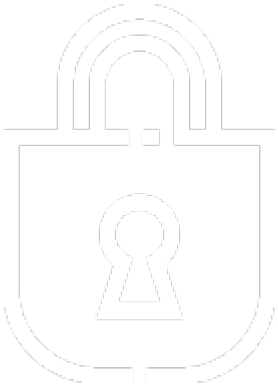
  Paid and organised travel

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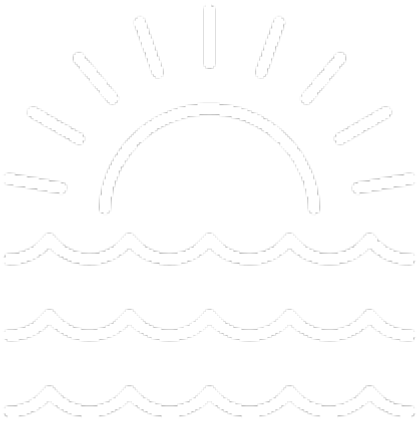
  International work environment

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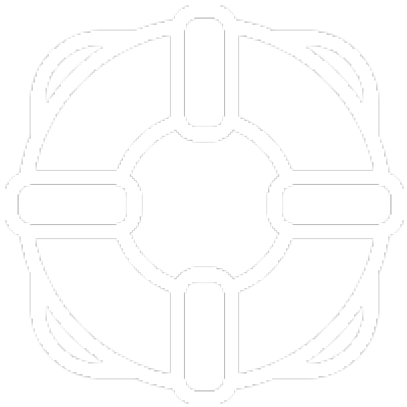
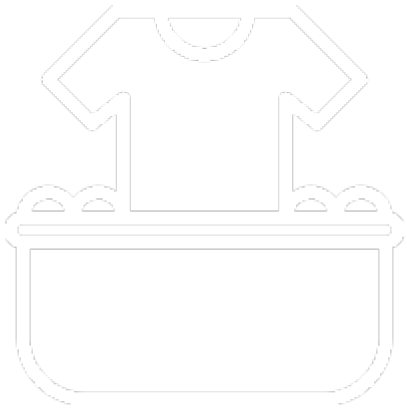
  Free accommodation & catering

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  Exclusive crew areas

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  Great career opportunities

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  Development & training courses
- 
  Paid insurance
- 
  Free uniform cleaning
- And many more

YOUR COURSE & YOUR TALENTS

Here's what you bring on board:

- Professional diploma as cook, preferably Chef de Cuisine’s diploma
- Experience as Chef de Cuisine in a variety of operations or internal qualification

- Supplementary courses / training
- Cost and quality awareness as well as experience in managing complaints
- Good knowledge of English language
- Specialist competence, creativity and the ability to work under stress
- Self-assured, calm manner towards guests and crew members as well as a well-groomed and clean appearance
- 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.

