



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

BAKER (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:

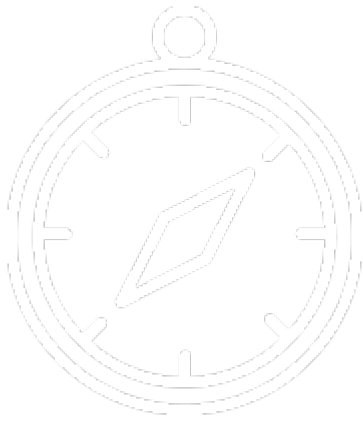
- Prepare, produce and bake fresh bread and associated products for guests and crew
- Plan production quantities according to the number of guests and crew
- Follow standard recipes and produce multiple loads
- Be able to order ingredients and plan stocks
- Work in a team and assist other departments if required

WHY SAILING WITH SEA CHEFS?



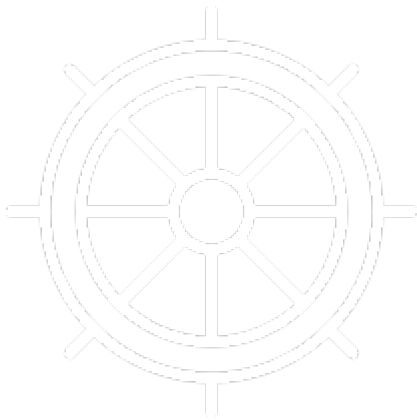
You can look forward to:

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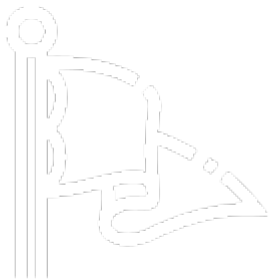
Travelling the world

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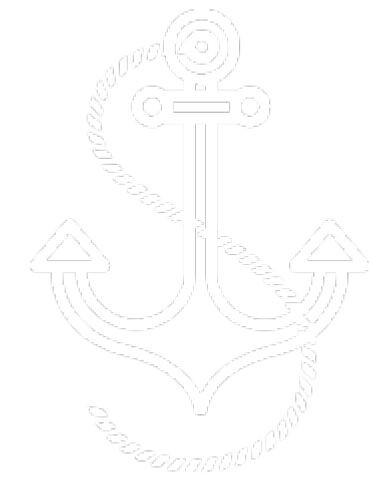
Paid and organised travel

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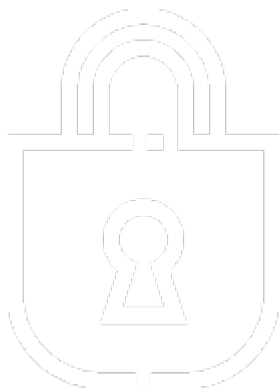
International work environment

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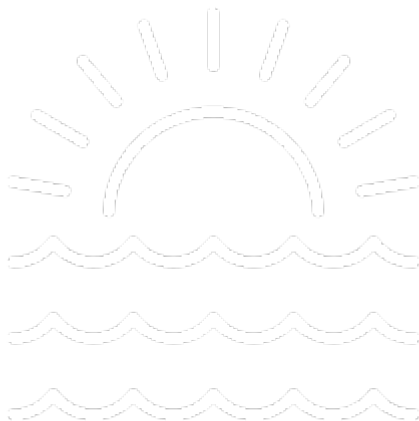
Free accommodation & catering

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Exclusive crew areas

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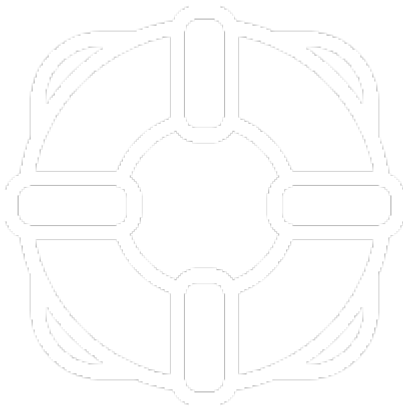


Great career opportunities

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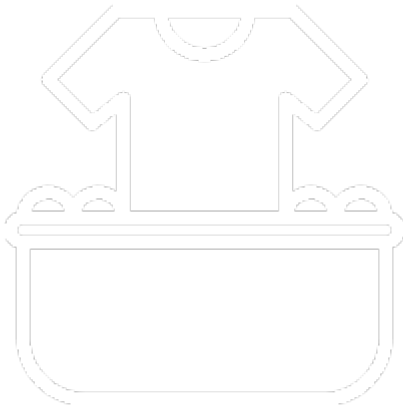
Development & training courses

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Paid insurance

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Free uniform cleaning

- And many more

YOUR COURSE & YOUR TALENTS



Here's what you bring on board:

- Culinary formal education / certification
- Knowledge and adherence to HACCP and other relevant safety, hygiene and environmental

regulations

- Organisation and planning skills that are evident on quality production within the desired costs
- Fluent in English and /or German, depending on the ship
- Friendly, polite, positive attitude and team spirit

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.

