



## Sail Training International Paid/Volunteer Positions Submission Form

### Editorial Policy

1. This listing facility is free of charge but will only be accepted from sail training organisations and vessel operators that are members of their national sail training organisation or the Sail Training International Class A Tall Ships Forum.
2. STI reserves the right not to publish a listing for any reason whatsoever.
3. After completing the form, email to **STI** ([office@sailtraininginternational.org](mailto:office@sailtraininginternational.org)) with copy to your **National Sail Training Organisation** for editorial review and approval prior to publishing on site.

<b>Date of Posting</b>	July 6, 2018		
<b>Name of Vessel</b>	'STV' Spirit of Bermuda		
<b>Organisation Recruiting</b>	Bermuda Sloop Foundation		
<b>Name of Position</b>	Chef		
<b>Location of Position</b>	Bermuda		
<b>Position is</b>	<b>Full Time</b>	<input checked="" type="checkbox"/>	<b>Seasonal</b>
<b>Remuneration</b>	<b>Paid/Voluntary</b> (delete as appropriate)		

### Description of Position

**Bermuda Sloop Foundation is seeking** an experienced and energetic individual to fulfil the role of **Chef**. The ideal candidate should be culinary trained and well versed in all methods of food preparation relative to a ship's galley. This is a fabulous opportunity for a candidate looking to gain sailing experience aboard a professionally run Sail Training Vessel-*Spirit of Bermuda*. Reporting to the Captain, the Chef is responsible for the planning, provisioning and preparation of meals according to budgetary requirements to guarantee the maximum satisfaction of crew and trainees.

#### Key Duties and Responsibilities

- Responsible for the entire galley, food planning and quality control, direct all of the culinary and associated activities throughout the vessel.
- Oversee the purchase of food supplies, plans, orders, receives and store all things related to cooking, eating and the ship's galley.
- Ensure adequate nutrition and quantity of all meals (3 per day) and snacks for crew (8) and students (18 - 21) for local school voyages and overseas voyages that include youth and adult trainee crew.
- Must be seafaring and have experience in cooking for overseas voyages, local charters and special Bermuda Sloop Foundation functions or private events from time to time.
- Supervise and train relief chefs/cooks in all aspects of the role Create and maintain a galley Manual, including recipes, meal plans and budget.
- Mentor student trainees interested in developing skills related to maritime food preparation.
- Supervise student trainees during mealtime in serving and cleaning
- Outline galley rules and expectations for all others on board.
- Handle laundry arrangements and ensure adequate linen is aboard unless otherwise assigned.
- Order and purchase all cleaning and maintenance supplies relating to galley.
- Maintain cleanliness of ship galley and galley equipment.
- Thoroughly clean and disinfect galley between voyages and as required.
- Communicate with the Captain on a daily basis, reviews menus to estimate food, costs and time requirements.
- Assist with ship maintenance during maintenance weeks.
- Carry out other duties to support the activities of Bermuda Sloop Foundation at the discretion of the Captain/Executive Director as required and especially for special events

<b>Person to Contact</b>	Human Resources
<b>Organisation's website:</b>	<a href="http://www.bermudasloop.org">www.bermudasloop.org</a>
<b>Email</b>	<a href="mailto:careers@bermudasloop.org">careers@bermudasloop.org</a>
<b>Telephone</b>	(441)737-5667
<b>Fax</b>	
<b>Closing Date for applications</b>	July 17, 2018