



Vacancy Cook

The Ship

Clipper Stad Amsterdam sails worldwide as a passenger vessel under Dutch flag. She is an authentic, full rigged ship. The vessel has a tonnage of 723 GT and carries up to 2200m² of sail. She has 14 luxury passenger cabins and a spacious long room for dinners and presentations. The Clipper Stad Amsterdam is available for business events, luxury cruises and adventurous journeys for individuals. The crew consists of 30 enthusiastic professional sailors from 10-12 nationalities. The common language on board is English.

Position:

- Reports to the hospitality manager of the ship
- Works individually and/ or together with 1 or 2 other cooks depending on the program
- Work experience on board of a ship is an advantage but not necessary

Profile:

- Minimal 1 -2 years of work experience in high level restaurant(s) or hotel(s)
- In possession of a cook's education (diploma)
- Certificate of Proficiency Ship's cook (can obtained later)
- Knowledge of HACCP regulations
- Extensive knowledge of products and procedures
- Proactively develops suggestions to improve the hospitality level
- Develops banqueting and catering proposals together with the Hospitality manager.
- Teamplayer with a flexible attitude able to adjust to our variety in programs (corporate, adventurous and luxury) and in all weather conditions
- Capable in creatively presenting food
- Capable in stockholding and organizing products
- Experience in calculating quantities setting up orders
- Proficient in the English language written and spoken
- Holding valid certificates or willing to attend STCW Basic Safety, Security Awareness and Crowd Management; and apply for a Seaman's book and Medical Certificate for seafarers.

Conditions:

- 1:1 work-leave schedule (6-8 weeks on/off),
- Fixed salary every month
- Working on a beautiful full rigged 3-masted sailing ship
- International work environment
- Being part of an enthusiastic international team

Are you interested?

Send your resume and letter of motivation to HR Manager Babette Vriezen/ Sanne Lutz at:

work@stadamsterdam.nl