



Head Chef for Offshore Accommodation Vessel

Primary Location: Europe

Employment Status: Full Time, Contract

Start Date: Immediately

POSITION OUTLINE:

The position of Head Chef oversees the day-to-day operations of the Galley and Food and Beverage Departments of the vessel, including the management of all galley/dining room staff, the preparation of all meals and grab-and-go items, departmental inventory and administrative management. The candidate will have extensive experience in the industry with a proven track record and excellent communication skills. The position is physically demanding and being fit and healthy is essential. Being creative and organized are a must and having a willingness to go above and beyond expectations. The candidate will have the ability to lead a team and be a problem solver.

SUMMARY OF RESPONSIBILITIES:

- Menu planning, stock control, abiding by budgets in place
- Liaise with clients and residents to ensure the highest standard of service is upheld
- Monitor sanitation practices to ensure that employees follow food safety standards and regulations to the highest level
- The Chef has overall responsibility for all the food that comes out of the kitchen
- Ensure creative decorative food displays
- Instruct cooks and other workers in the preparation, cooking, garnishing, and presentation of food
- Monitor sanitation practices to ensure that employees follow standards and regulations
- Inspect supplies, equipment, and work areas to ensure conformance to established standards
- Supervises and participates in cooking and baking and the preparation of foods
- Check all purchased supplies for quality and account for delivered items

WORKING CONDITIONS:

- Living onboard the ship in close quarters with fellow coworkers
- Ability to maneuver tight quarters of the ship including many stairs, crew areas, engine room, and rooms without windows
- Marine operation subject to varied wake and motion
- Moderate noise level

QUALIFICATIONS AND SKILLS:

- Previous experience with food control, demonstrated cooking experience, menu development and ongoing training of culinary team essential
- Knowledge of business and management principles involved in strategic planning, resource allocation, leadership technique, production methods, and coordination of people and resources
- Standard sailor certification (STCW95, Crowd and Crisis Management)

ABOUT BRIDGEMANS SERVICES GROUP LP

Bridgemans Services Group LP is a global provider of full service workforce accommodations and cargo vessels. Based in Vancouver, British Columbia, Canada we are a dynamic business looking to expand our fleet while only working with the most discerning clients in both the offshore and construction industry.

Job Level: Manager

Schedule: Full-time Rotation

Travel: Yes