



MODULES FOR THE SUPER YACHT TEN DAY INTERNATIONALLY RECOGNISED STEWARD/ESS/DECKHAND COURSE

The Crew Pacific 10 Day Super yacht Steward/ess/Deckhand course is offered BOTH in “Theory & Practical” lessons the course COST IS \$3450.00.00AUD.

The theory can be completed at home on your own laptop, and the practical skills will be completed at Crew Pacific’s training facilities as per course dates provided.

- Theory cost: \$1725.00 AUD
- Practical cost \$1725.00 AUD

Find the following modules below and what they cover

MODULE ONE: SPECIFIC’S REGARDING THE INTERNATIONAL YACHTING INDUSTRY:

- How to start in the international yachting industry
- Salary Guidelines for Europe, USA, and Australia.
- Crew contracts – what will be covered in a 12-month contract.
- How to obtain a B1/B2 visa the easy way.
- How international Crewing agents work overseas?
- What is an MCA ENG1 medical and how do I obtain it?
- What is an AMSA Medical and How do I obtain it?
- Crewing agencies/accommodation overseas
- What a Stewardess position is and the different types of levels.
- Yacht crew structure and ranks.
- Planning and designing a resume that is specific to the international super yacht industry.
- Preparing for an interview as well as what questions you should be asking when you obtain an interview - either “Face to Face” or over the phone.
- Recommend dress appearance for an interview in this industry.
- What is a Private/Charter yacht?

MODULE TWO: LAUNDRY FORMALITIES

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| • Washing and ironing guest/crew laundry | • Explain the procedures of using a roller iron and iron press. |
| • Checking and identifying stains | • Temperature for iron and press |
| • Using International stain removers correctly (stain Devils) | • Using starch on clothing and napkins |
| • Checking laundry has been correctly washed and ironed. | • Procedures removing stains of tablecloths and napkins |

DESCRIBE THE TECHNIQUES FOR REMOVING STAINS FROM CLOTHES AND NAPKINS

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|-----------------|----------------|
| • Grease stains | • Sauce stains |
| • Wine stains | • Chewing gum |
| • Food stains | • Candle |

ESTABLISH THE IMPORTANTACE OF MAINTAINING LAUNDRY EQUIPMENT & SAFETY IN THE LAUNDRY

- Washing machines, Dryers, Iron press, roller irons and steam irons

NAPKIN FOLDING

- Ironing, Preparing & Starching the napkin.
- Other forms of napkins
- Practical lesson and assessment

MODULE THREE - TABLE SERVICE (SILVER SERVICE RUSSIAN & AMERICAN SERVICE, VARIOUS OTHER TABLE SERVICES THAT CAN BE ON SUPER YACHTS)

- Silver service (French and Russian service) will cover a variety of different table services that can be used on super yachts
- American, English, and European table settings and service.
- Proper table settings (Super yacht standard)
- Wine preparation, presentation, and service
- Handling of food
- Course changes, order, and service
- Understand culinary terms.
- Body mechanics and service centre
- Coffee and tea presentation
- A practical lunch will be delivered where you will silver service a three-course meal to six guests

MODULE FOUR: PROFESSIONAL DECORUM AND SOCIAL SKILLS

- Occupational health and safety maritime requirements
- Personal hygiene and appearance upon a yacht
- General hygiene throughout other areas of the yacht
- Designing a Steward/ess roster.
- Working with crew from different countries
- Describe the customary living and working standards aboard a yacht.

MODULE FIVE: INTERIOR & EXTERIOR DETAILING

- A yacht excursion will be conducted.
- Describing cleaning products and the usage of them aboard a yacht
- Demonstrate cleaning standards and presentation methods required in guest cabins. (towel folding, tissue, and toilet roll folding).
- Demonstrate cleaning standards and presentation methods required in exterior detailing.
- Ability to complete and achieve these methods quickly and efficiently.

MODULE SIX: SUPER YACHT MAINTENANCE

Before completing this module, you will complete a 2-hour excursion viewing the outside of a luxury yacht and during the module you will be completing some practical tasks.

- What is a Deckhand?
- Taking Care of windows and glass
- Wash downs
- Polishing-paint work and stainless steel
- Taking care of teak decks
- Detailing the yacht & common cleaning products to use
- Varnishing
- Launching of tenders and jet skis
- Tips on how to maintain a 4-stroke outboard engine
- Refuelling a yacht
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MODULE SEVEN: BASIC SEAMANSHIP SKILLS

- Nautical Terminology
- Maritime identification flags
- Common rope ties
- Rope splicing

- Rope presentation on board a super yacht
- Basic Navigation skills (chart Reading)

MODULE EIGHT: STORAGE & SAFETY AT SEA

- The importance of storing and stowing a yacht
- Useful items for stowing a yacht.
- Storage of chemicals
- Rubbish at sea – MARPOL!
- Watch-keeping procedures at sea & alongside
- Day in the life of a deckhand
- Safety drills on a yacht
- Piracy at sea
- First Aid Kit

MODULE NINE – FLORAL ARRANGEMENT & CARE ON A SUPER YACHT

- Use of line, flowers, and filler
- Selection of equipment
- Creative use for buffets and bed-side arrangements
- Practical lesson

MODULE TEN – WINE APPRECIATION

- Selection for yacht provisioning
- Reading labels and food pairing
- Wine tasting from around the world
- Understanding wines (expensive wines around the world)

MODULE ELEVEN – COCKTAIL MAKING & PRESENTATION

- Monitor and restock bar good and materials.
- Stocking items in fridge correctly, stock rotation, temperature, and position
- Preparing and storing suitable amount of garnishes
- Storing and cleaning products frequently
- Keeping bar clean/workspace organization and complying to industry standards
- Explain the importance of maintaining equipment.
- Creating cocktails, alcoholic and non alcoholic
- Conduct some basic techniques of garnishing cocktails.
- Explain yacht inventories.

MODULE TWELVE- BARISTA SKILLS

- Coffee training (Level one Certificate obtained).