



MODULES FOR THE SEVEN DAY INTERNATIONALLY RECOGNISED CHEFFING ON YACHTS INTRODUCTION COURSE

The Crew Pacific 7 Day CHEFFEING ON YACHTS INTRODUCTION course is offered BOTH in “Theory & Practical” lessons the course COST IS \$2795.00AUD. (*The Cheffing Introduction course is developed and taught by renowned yacht chef Lisa Mead*)

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:** \$1397.50 AUD
- **Practical cost** \$1397.50AUD

MODULE ONE: WHAT IS THE ROLE OF A YACHT CHEF?

INTRODUCTION:

- Introducing Chef Lisa Mead
- Course Objective
- Ice Breaker questions

WHAT IS THE ROLE OF A YACHT CHEF

- Required skills for above rolls
- Benefits of being a yacht chef

UNDERSTANDING & NAVIGATING A PREFERENCE SHEET

THE IMPORTANCE OF UNDERSTANDING A VARIETY OF INTERNATIONAL CUISINES, SPECIAL DIETS & RELIGIOUS REQUIREMENTS RELATING TO THE GUESTS MENU PLAN:

- We will be demonstrating Dishes
- Cooking Demonstrations

UNDERSTANDING DIETARY REQUIREMENTS AND BEING UP TO DATE WITH THE CURRENT DIET TRENDS

- Special diets Diabetic Diet
- Foods to avoid & Food to eat
- Gluten-Free Diet

MODULE TWO: UNDERSTANDING DIETARY REQUIREMENTS AND BEING UP TO DATE WITH THE CURRENT DIET TRENDS

- Cooking demonstration
- Paleo
- Okay to Eat
- Avoid
- Vegetarian
- KETO
- Food to avoid
- Foods to eat

UNDERSTANDING RELIGIOUS BASED DIETS

- Muslim Based Diet
- Jewish Based Diet – Kosher

WINE & COCKTAILS

- **Wine and cocktails**
- Pairing Wine with food
- Cocktails

MODULE THREE: HOW TO PRODUCE A WELL-ROUNDED MENU

- Cooking Demo
- Appetizers/Canapes/Finger food
- Starter entrée

PLATING TECHNIQUES

- Main Course
- Desserts

NAPKIN FOLDING

- Cooking Demo

CREATING YOUR PROVISION LIST:

MODULE FOUR: HOW TO STORE AWAY YOUR PROVISIONS

- The steps to take when storing your provisions away.
- Freezer and Fridge
- Storage baskets
- Dry stores
- Floral arrangements (Demo)

CREATING THEMES & TABLESCRAPES IN CONJUNCTION WITH THE MENU & THE IMPORTANCE OF HYGIENE IN THE GALLEY.

- Biological Hazards (Bacteria, Viruses, Fungi, & Parasites)
- Food Storage
- Temperature Requirements
- Cooking Demonstration
- Cleaning & Disinfecting
- Food waste
- Biodegradable food Waste

MODULE FIVE: ACCOUNTING & PREPARING YOUR RESUME

- Accounting
- How a super yacht resume should be formatted
- Tips on the content of our resume.
- Extra details
- 7-day menu plan
- Samples dishes

HOW TO FIND A YACHT CHEF JOB:

- Recommended Crewing Agents to use

MODULE SIX - 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 do 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.
- What is the role of a chef on a super yacht?
- 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 yacht?
- What is a Charter yacht?

WRITTEN EXAM