



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

The Crew Pacific 8 Day Super yacht Steward/ess course is offered BOTH in “Theory & Practical” lessons the course COST IS \$2450.00AUD .

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: \$1450.00 AUD

Practical cost \$1000.00 AUD

<http://crewpacific.com.au/super-yacht-training-courses/8-day-super-yacht-stewardess>

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 yacht?
- What is a Charter yacht?

MODULE TWO: LAUNDRY FORMALITIES

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

DESCRIBE THE TECHNIQUES FOR REMOVING STAINS FROM CLOTHES AND NAPKINS

- Grease stains
- Wine stains
- Food stains
- Sauce stains
- Chewing gum
- Candle wax

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 center
- 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: BARTENDING AND CREATING COCKTAILS

- 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 SEVEN: STORING & STOWING THE INTERIOR OF A SUPER YACHT

- Defining the procedure of storing and stowing a yacht
- Stowing/storing the galley
- Stowing/storing the laundry
- Stowing/storing the bottles and glassware
- Stowing/storing the dining room
- Stowing/storing the guest cabins
- Stowing/storing the crew mess area
- Items that can be used for stowing a yacht

MODULE EIGHT: 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 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: BASIC SEAMANSHIP SKILLS

- International Boat terms
- Basic rope ties – three rope ties required on any international super yacht

MODULE ELEVEN: BARRISTA TRAINING

- Coffee training (Level one Certificate obtained).