



MODULES FOR THE SUPER YACHT 10 DAY INTERNATIONALLY RECOGNISED STEWARD/ES/COOK/CHEFFING COURSE

The Crew Pacific 10 Day Super yacht Steward/ess/Cook/Cheffing course is offered BOTH in “Theory & Practical” lessons the course COST IS \$4690.00AUD.

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.

NOTE: Two training manuals will be provided to you the: Crew Pacific 5-day super yacht stewardess training manual and the Cheffing on yachts introduction training manual

- Theory cost: \$2345.00 AUD
- Practical cost \$2345.00 AUD

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 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.
- 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 to remove 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

NAPKING FOLDING:

- Ironing, preparing & starching the napkin.
- Other forms of napkins
- Practical lesson 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.

CHEFFING ON YACHTS INTRODUCTION TRAINING MANUAL

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