

SUPERYACHT CHEF CAREER COURSE



Ocean Star Sailing Academy's **Chef Career Course** provides essential training for amateur or professional cooks alike in preparing food to a professional standard. Students acquire the skills to start their career as a chef on any sailing vessel, superyacht or simply enjoy the life skills of an accomplished chef.

AIMED FOR THOSE WHO ARE:

- Exploring career options in the yachting industry
- Have completed matric or tertiary education
- Taking a gap year
- Wanting to travel and explore new horizons
- Wanting to get a well-paid entry level job in the luxury Superyacht Industry

YOUR INVESTMENT: R63 790.00 | DURATION: 31 DAYS

Pricing subject to change without notice

Ocean Star Sailing Academy

Nautilus House, 14 West Quay Road, V & A Waterfront, 8001

Tel: +27 (0) 21 418 4074, Email: courses@oceanstarsailing.com; annatjie@oceanstarsailing.com

WHAT'S INCLUDED:

Superyacht Intro to chef, and Chef Courses
Food Safety Level II
RYA Powerboat Level II
RYA Personal Watercraft Certificate
SAMSA SRC VHF Radio
Introduction to Barista
STCW10 including PDSD

OSRH- OCEAN STAR SUPERYACHT RESOURCE HUB

**SUPERYACHT TRAINING ACADEMY GOLF SHIRT
(Additional shirts are available for purchase)**

**Consultation and Industry Advice
Visa Advice
Course Manuals
Professional Yachting CV Assistance**

ADDITIONAL COSTS:

Transport from Superyacht Training Academy to STCW courses: R685.00 (if needed)
Accommodation during all shore-based courses: R495.00 per night
(Accommodation is dormitory style and self-catering. Laundry and cooking facilities are available)
Accommodation security tag refundable deposit: R500.00

ENG1 MEDICAL

It is mandatory for anyone working onboard a boat to have an ENG1 seafarer medical fitness certificate whether you are a seafarer; in charge of a ship or are serving on a merchant ship or yacht.

The fee for the ENG1 medical examination is +-R2 900.00 and must be issued by a doctor approved by the Maritime and Coastguard Agency (MCA).
Dr Rosendorff: 021-424 2003

Introduction to Barista: (2 hours)

During this course students will learn to understand the details of coffee making, machines, milk techniques and the growing of coffee.

Food Safety in Catering Level II: (1 day)

Under the British Maritime Labour Convention (MLC 2006), all ships cooks, catering staff and others processing food in the galley are required to be suitably qualified in Food Hygiene or Food Safety in Catering.

The Level II award in Food Safety in Catering (QCF) is aimed at chefs, stewardesses and all food handlers. The award is intended for learners already working on yachts and those who are preparing to work in the industry.

The aim of this award is to provide individuals with knowledge of the basic food safety practices, the hazards and risks of food safety presented by food operations and personnel, together with cost effective, practical control measures. Learners gaining this award will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking, service and handling of food.

Superyacht Culinary Academy Introductory Chef Course: (4 days)

This course gives students with no prior culinary experience an opportunity to prepare themselves to a level required to enter the 10-Superyacht Culinary course. This short course is an intense induction programme that teaches students everything they need to know about preparing themselves to work in a cooking environment. We focus on training students to manage themselves in the kitchen including knife skills, classic recipes, and cooking techniques.

The course is highly practical, and students are put through an intense and rigorous programme to prepare them for the Superyacht Culinary Course.

Superyacht Culinary Academy Chef Course: (10 days)

The Superyacht Culinary Course focuses on preparing students to increase their culinary skills in the galley. Our course covers everything you need to know about yachting, operation in the galley, food management and culinary skills.

Our Superyacht Culinary Course also challenges students to think differently about how they work with food and what it represents. Students learn to forget everything they know about basic food preparation. We teach students a completely new way of planning, preparing and presenting food and challenge the boundaries of standard food presentation, pushing them to raise the bar and achieve new personal goals in culinary art.

Our course is intense and covers everything from basic hygiene and cooking efficiency to 5-star food preparation under the guidance of a professional chef.

Week 1:

- | | |
|--------------------------|----------------------------------|
| • Welcome & Introduction | Introduction & basics |
| • Knife skills | Demonstrations and kitchen hacks |
| • Health and hygiene | Meal planning with visuals |
| • Galley maintenance | Food management & menu planning |

Ocean Star Sailing Academy

Nautilus House, 14 West Quay Road, V & A Waterfront, 8001

Tel: +27 (0) 21 418 4074, Email: courses@oceanstarsailing.com; annatjie@oceanstarsailing.com

Week 2:

- Superyacht Chef tips
 - Menu planning
 - CV and portfolio planning
 - Service experience
 - Dietary requirements, cultural and allergies
 - Provisioning, passage planning and port stops
- Dealing with foreign ingredients
 - Budgeting
 - Interview process
 - Guest entertaining

Practical work is done throughout the duration of the course and makes up about 85% of the course. All practical work is done to a time schedule.

STCW10: (11 days)

The STCW course is mandatory for anyone working at sea. This is your basic safety at sea training.

This course covers the following:

- Elementary First Aid
- Marine Fire Prevention and Fire Fighting
- Personal Safety and Social Responsibility
- Personal Survival Techniques
- Proficiency in Designated Security Duties

RYA Powerboat Level II: (2 days)

The RYA Powerboat training course gives you the best of both worlds- your chance to drive someone else's boat as well as the opportunity to gain the experience and knowledge to be safe at sea. More importantly, you will come away understanding how boats work, the equipment you will need and the type, style, and design features that you would want on your boat should you decide to purchase one.

This course covers the following:

- How to start powerboating
- Personal buoyancy and clothing
- Parts of the boat
- Types of crafts
- Engines and drives
- Boat control
- Crew and rope work
- Trailering and launching
- Boat handling
- Turning
- Coming alongside
- Mooring buoys
- Anchoring
- Collision regulations
- Day shapes and light
- Man overboard

Ocean Star Sailing Academy

Nautilus House, 14 West Quay Road, V & A Waterfront, 8001

Tel: +27 (0) 21 418 4074, Email: courses@oceanstarsailing.com; annatjie@oceanstarsailing.com

RYA Personal Watercraft: (1 day)

This is an industry standard course as 98% of Superyachts overseas have watercraft on board such as jet skis and powerboats. You may know personal watercraft as jet skis. They are fast, agile and exhilarating machines that need to be operated safely and responsibly.

The RYA PWC jet ski one day course is designed for both first time and experienced riders. The skills covered are launching, handling and recovering, high speed manoeuvres, collision regulations and much more. This course is designed to be fun and informative.

SAMSA SRC VHF Radio: (1 day)

The SRC (short range certificate) course is for anyone who wishes to use a fixed or handheld marine VHF radio. A radio is an important piece of safety equipment onboard, and it is vital to understand the correct procedures. It is illegal to be in possession of a handheld VHF radio without a licence. The short-range certificate is the minimum qualification required by law to control the operation of VHF and VHF Digital Selective Calling (DSC) equipment. This includes both fixed and hand-held equipment using international channels.

This course covers the following:

- The basics of radio operation
- The correct frequencies (channels) to be used
- Distress, emergency, and medical assistance procedures
- Making ship to shore telephone calls
- Digital Selective Calling (DSC) using simulators
- Global Maritime Distress and Safety System (GMDSS)
- Emergency Position Indicating Radio Beacons (EPIRB)
- Search and Rescue (SART)

BENEFITS:

You will gain the skills and qualifications demanded of crew in a Deckhand role, which will allow you to gain work as a Deckhand or crew onboard yachts and Superyachts around the world

Potential earnings are €2500/\$2500 per month tax free, excl. tips

You will have no food or accommodation expenses once you are employed onboard a Superyacht, your salary and tips will be money in your pocket!

We facilitate the opening of an offshore bank account to deposit your earnings

ALL QUALIFICATIONS ARE INTERNATIONALLY RECOGNIZED

Ocean Star Sailing Academy

Nautilus House, 14 West Quay Road, V & A Waterfront, 8001

Tel: +27 (0) 21 418 4074, Email: courses@oceanstarsailing.com; annatjie@oceanstarsailing.com

SUPERYACHT CREW TRAINING QUALIFICATIONS:

Superyacht Culinary Academy Introductory & Chef Courses

Introduction to Barista

Food Safety Level II

RYA Powerboat Level II

RYA PWC

SAMSA VHF SRC Radio

STCW Elementary First Aid

STCW Marine Fire Prevention and Fire Fighting

STCW Personal Survival Techniques

STCW Personal Safety and Social Responsibility

STCW Proficiency in Designated Security Duties (PDSD)

Chef Intro, Training and Food Safety courses are facilitated by Superyacht Culinary Academy

Ocean Star Sailing Academy is your ideal entry point into this eye-opening, ultimately luxurious Industry!

Are you getting onboard?

Ocean Star Sailing Academy

Nautilus House, 14 West Quay Road, V & A Waterfront, 8001

Tel: +27 (0) 21 418 4074, Email: courses@oceanstarsailing.com; annatjie@oceanstarsailing.com