

Employment Opportunities

Below is a brief description of this position. However, the descriptions should be regarded as outlines for basic responsibilities and the duties of each position and not as parameters for defining a crew's job.

TBC's philosophy is that the entire crew works together as a team to accomplish the task of operating a safe, enjoyable and well-maintained ship. **NO CREWMEMBER IS ABOVE ANY WORK NEEDING TO BE DONE TO MEET THIS OVERALL GOAL.**

All crewmembers are required to be certified in CPR, First Aid, and all necessary STCW requirements for international voyages. All crew are to be trained and drilled in emergency procedures as assigned by their supervisor.

CHEF

The Chef is responsible for all functions within the galley and coordinates closely with the Steward to provide a high level of excellence in food service to guests. The Chef is responsible for all galley activities regarding food ordering, organizing, storage, inventory, preparation, presentation and quality control. The Chef supervises the Assistant Chef, assigning cooking opportunities according to the Assistant's abilities. The Chef reports to the Captain. At the end of the operating season, the Chef is responsible for preparing and submitting a complete galley inventory and list of needs.

GENERAL REQUIREMENTS

* Food planning and preparation (70%): Order all necessary galley supplies and provisions, and manage their costs to stay within TBC budget. Responsible for all menus and meals (i.e., breakfast, lunch, and dinner - including appetizers, desserts and occasional hot snacks.) Supervise plating of meals and work closely with the Steward to ensure high-quality presentation and service. The Chef will not purchase any "store made" cakes or pies for service to our guests. If we can't make them fresh on board, we will not serve them. Insure guest's special dietary needs are met. The Chef should make every effort to communicate and coordinate with guides on fishing or shore excursions to keep informed of and accommodate, if possible, sudden developments which may result in the need to delay mealtimes. Once ore twice per trip, sack lunches for guests and guides may need to be prepared. Work with the Steward to ensure bottled water, coffee thermoses, or other beverages and foods are offered and available for guest use during fishing or shore excursions. Should any guests remain onboard on "sack lunch days", the Chef will work with the Steward to make sure guests are served and well cared for, even if this requires food preparation in addition to the "sack lunch". Ensure healthful foods are prepared and available for crew during turnaround times in port.

* Clean-up and sanitation (20%): Supervise and assist in galley clean-up. Help rinse and clean dishes, pots, pans and utensils. Store in cupboards, drawers and bins. Help maintain all cooking items and service items in orderly and sanitary condition according to good health-keeping practices, government regulations and TBC standards. Regularly clean and sanitize galley walls, range hood, overheads, cabinet faces, reefer and freezer interiors, and cabinet interiors. At least once per day clean and sanitize galley work surfaces, reach-in cooler doors, range surfaces and galley floor. Launder dish-drying cloths and aprons. Ensure cleaning materials are stocked. Remove food refuse, glass and other kitchen waste to dumpster on deck.

* Other duties (10%): Upon direction from Captain, undertake other duties such as cleaning/storing

sport caught fish, handling lines or fenders upon entering or leaving port, assisting with greeting or sending-off guests, helping with luggage, etc. Produce complete end-of-season galley and stores inventory, plus needs list for following season.

QUALIFICATIONS

* Minimum of three years restaurant/hotel or banquet cooking experience in positions of increasing responsibility, including prep cook, line cook, chef du partie or sous chef. Formal culinary training may substitute for a portion of required experience. Gourmet skills and experience in baking or preparing specialty foods essential.

* Previous experience in the maritime industry, especially passenger vessel service, is beneficial.

* Requires ability to listen and communicate well with others, follow directions and respond quickly and effectively both during the normal performance of duties and during scheduled emergency drills.

* Requires the ability to write shopping lists and read menus or detailed listings of product contents on package labels.

* Interpersonal skills require the ability to regularly deal with a variety of different people. Patience, thoughtfulness, and absolute courtesy with guests is essential. Must be capable of living and working in close-quarters for long periods of time with interior crew and other personnel.

GENERAL WORKING CONDITIONS

Crew sign on to a vessel for an entire four to five month operating season, and must be physically capable of maintaining rigorous work schedules consisting of 12-14 hour days over much of this time. Most of the Boat Company's cruises are of eight-day duration, and at the end of each cruise there is a short twenty-four to forty-eight hour turnaround period in port during which time all crewmembers assist with various shipboard duties such as luggage handling, refueling and loading stores. For the purpose of maintaining safety and security on board, the Captain may direct any crewmember to stand a security watch during turnaround periods in port.

Physical demands generally include frequent bending, reaching, twisting, kneeling, pulling/pushing, grasping, and the passing or receiving of one to several different sized objects totaling up to 50 pounds in weight while loading ships stores. When heavy or awkward items are being moved, crew should use lifting devices such as cranes or chain falls, or seek assistance from other personnel. When an object is too heavy or too awkward for one person to move safely, it is the responsibility of the individual to obtain assistance as necessary.

Must be capable of boarding and exiting a vessel without physical assistance by climbing up or down dock ladder or vessel boarding steps. Must be capable of climbing into or out of a skiff from dock or boarding area without assistance in all weather conditions. Must be able to climb or descend one or more sets of steep stairs or vertical ladders both inside and outside the vessel in all weather conditions. Must have the ability to climb an eight-foot vertical ladder and fit through a 28-inch wide hatch.

Must have hearing, vision, and vocal abilities that allows performance of duties safely when aboard vessel. Must be capable of hearing alarms and signals from the vessel.

Must be capable of performing the actions listed in the vessel Station Bill (copy provided upon request). Must be able to don a life vest or jacket and/or survival suit without assistance. Must be capable of working and living on board a vessel for the tour of duty duration and without having access to hospital services, prescription medications or medical treatment except for first aid assistance and/or treatment at local area clinics, if available.

Must be willing to assist other crewmembers such as Engineer, Deckhand and Steward in the performance of their work duties at any time during tour of duty duration. May be required to use hand tools, power tools, painting equipment, and personal protective gear. Power tools may be heavy or awkward and may generate dust or loud noise.