

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.

GALLEY ASSISTANT

The Assistant Chef works as a member of the galley team under the direction and supervision of the Chef to help prepare meals and keep the galley and food storage areas clean. Most crewmembers help to some degree with dish washing, but the Assistant Chef takes a leading role in this duty, as well as all other cleaning/sanitizing jobs in the galley. The Assistant Chef may be assigned a variety of other responsibilities such as developing menus, baking breads, preparing pastries/desserts, or even creating main courses, depending upon experience and skill.

GENERAL REQUIREMENTS

* Food preparation (45%): Work with the Chef to coordinate and carry out the preparation of all meals (i.e., breakfast, lunch, and dinner - including appetizers, desserts and occasional hot snacks.) Typically, Assistant Chef is responsible for early morning preparation of breakfast pastries such as coffee cakes or muffins, but such assignments vary, and are entirely at the Chef's discretion. Help the Chef prepare meals using a variety of normal kitchen tools, as well as galley appliances such as food processors, mixers, blenders, ovens, ranges and grills. Help plate meals for guests and, on occasion, help arrange sack lunches for guests planning extended outings. Ensure healthful foods are prepared and available for crew during turnaround times in port.

* Clean-up and sanitation (45%): 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 absolutely 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. Whenever necessary, assist Stewards with bussing and cleaning dining area after meals.

* Other duties (10%): Upon direction from supervisor or Captain, undertake other duties which may include assisting other crewmembers with their projects, handling lines or fenders upon entering or leaving port, assisting with luggage handling in port, etc. Help the Chef with end-of-season galley and stores inventory.

QUALIFICATIONS

* Minimum of one year restaurant/hotel or banquet cooking experience in position of responsibility such as prep cook, line cook, or sous chef. Knowledge of gourmet foods especially preferred, and experience in baking or preparing specialty dishes desirable.

* 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 in relations with guests is essential. Must be capable of living and working in close-quarters for long periods of time with supervisor and other crew.

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 twelve to fourteen-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.