

	Head Chef
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Stena Drilling is delighted to be commencing operations offshore Newfoundland and Labrador, Canada for an anticipated six (6) month drilling campaign onboard the Stena DrillMAX Drillship.

There are currently temporary opportunities for 2 Head Chefs, working on a 28/28 on/off rotation.

Business Address: 701-10 Fort William Place, St. John's, NL, A1C 1K4

Work Location: Onboard the Stena DrillMAX Drillship, offshore NL. *Please note there is a possibility that successful candidates will be required to join the drillship overseas at an international location prior to mobilizing to NL.*

Wage: \$47.69 CAD per hour

Benefits: Dental, Life, Medical, Vision, and where applicable, Offshore Allowance.

Job Duties:

- Supervise the galley within the approved budget guidelines.
- With Accommodation Facilities Manager plan and prepare menus that are attractive, well balanced, maximise commodities and achieve a high degree of customer acceptance.
- Prepare food items in accordance with menu requirements using standard recipes and production methods, including the effective use of garnish and presentation techniques to enhance the visual impact of prepared food.
- Utilise batch-cooking systems to ensure the continuous supply of fresh food to the customer.
- Serve customers quickly in a courteous and polite manner.
- Comply with customer requests in a timely, friendly and efficient manner.
- Ensure that galley staff are effectively deployed to enable prompt service of all meals at the agreed times.
- Ensure employees under their supervision work in a healthy/safe and are environmentally aware.
- Ensure all deliveries are checked and stored in accordance with company procedures.
- Ensure that any customer complaints are dealt with to the customer's satisfaction or forwarded to the Accommodation Facilities Manager in a timely manner.
- Ensure that good stock rotation procedures are followed (First in, First out) to minimize the wastage of commodities.
- Continually monitor the standard of operations and ensure that contractual obligations are met.
- Ensure that all galley staff are made aware of their responsibilities and receive the necessary training and guidance to improve overall performance.
- Ensure the highest standards of hygiene/cleanliness are maintained at all times and all staff are well presented.
- Ensure that all staff understand and adhere to the site specific approved cleaning schedule.
- Ensure that materials, such as chemicals, are used in accordance with manufacturer's instructions and MSDS sheets (Example: dilutions, storage, harmful effects etc).
- Ensure compliance with all Francois Offshore Catering and client policies and procedures, including adherence to all health and safety standards, policies and procedures.
- Ensure all staff have a healthy/safe and environmentally friendly working environment. Report any unsafe acts or conditions to the safety officer and Accommodation Facilities Manager as soon as possible.
- Ensure that defective equipment is reported to the appropriate person and properly recorded.
- Report, and when appropriate take action, for incidents of loss, theft, damage or unacceptable raw materials.
- Participate in team meetings and contribute ideas that will make the workplace healthier/safer more environmentally aware and more productive.
- Conduct and/or attend training specific to your particular vessel.
- Ensure regular communication is maintained with the Accommodation Facilities Manager and issues dealt with in a timely manner.
- Carry out other duties as requested by the Accommodation Facilities Manager that could further enhance the overall service and efficient running of the catering operation.

Skills, Education, and Experience:

- City & Guilds 706/1 & 706/2 or equivalent.
- 12 years relative experience
- Basic food hygiene as minimum,
- First aid qualification, (If required)
- Relevant industry experience, including proven management skills in a similar catering operation.
- Demonstrate the following:

- An understanding of operating a catering business according to strict budgetary constraints
- A working knowledge of a supervisor's responsibilities concerning food hygiene.
- An understanding of nutrition and menu planning.
- Customer service experience.
- Ability to manage designated human resource issues.
- Computer literacy – Microsoft word, excel and Outlook.
- Competency as a trainer.
- Good communication skills with the ability to maintain a good working relationship between company staff, customers, clients, and management.
- Possess a strong commitment to teamwork.
- Be a strong team leader and mentor.
- Ability to work with colleagues in a co-operative and non-conflicting manner.
- Be consistent and accurate in all areas of work.
- Ability to follow and encourage others to follow a quality/health & safety and environmental management system.
- Canadian BST/R
- Regulatory Awareness
- H2S Alive
- WHMIS 2015
- Suit Fit & Face Fit
- Canadian Standard First Aid, CPR & Defibrillator
- Proficiency in Designated Security Duties / Awareness
- Food Handler Certificate
- Fluent in English, including reading and writing.

How to Apply

Your resume, relevant certifications, and a copy of your passport or permanent residency card should be sent to canadacareers@stena.com with your name and the position you are applying for in the subject line.

Please note that only Canadian citizens or Canadian Permanent Residents will be considered, no exceptions.

Resumes must contain the following information:

1. **Personal Information** – Name, Nationality, Province/Territory of Residence, Phone Number(s) with area code(s), and Email address
2. **Education/Training** - Name and location of training institution, dates attended, name of completed program.
3. **Experience** - Name and location of company worked for, units worked on (type and name), dates of employment, job title(s), and brief descriptions of your main duties/responsibilities while in each position.
4. **Offshore certificates** – Attach all certificates you currently hold (that are valid) as per the “Skills, Education, and Experience” section above.

Please be advised that successful applicants will be required to complete mandatory training ahead of joining the drill ship.

Thank you for your interest in Stena Drilling. Your application will be reviewed, and we shall revert accordingly should you be shortlisted.