**Executive Chef**

**Position Information**

Primary Location: On MV Isabelle X/ MCSV Saga-Company Vessels alongside Squamish, BC

Employee Status: Rotational

No. of Vacancy: 6

Company Operating Name: Bridgemans Services Group LP (Bridgemans Crew Management Ltd.)

Business Address: 2512 Yukon St, Vancouver, BC V5Y 0H2.

Terms of Employment: Rotational schedule

Language of Work: English

Benefits Package offered: Vessel Protection and Indemnity Insurance

Contact Information: careers@brgmans.com

**The Company**

Bridgemans Services Group LP (Bridgemans Crew Management Ltd.) provides flexible, full-service vessels for industrial workforce accommodation, logistics and ferry service at any location throughout the world. BSG customizes services to the exact needs and locations of clients, ensuring that solutions meet precise specifications, including logistics, crew transfers, housekeeping, catering and the fulfillment of all HSE requirements.

**The Opportunity**

The role of Executive Chef is to manage and oversee the culinary operations of a Floatel. Should have extensive experience in managing a large team of chefs and ensuring that high-quality food is prepared and served to customers. You should also be able to manage the inventory, control costs, and ensure that the kitchen is always in compliance with health and safety regulations.

**Key Responsibilities**

Reporting to the Hotel Manager, responsibilities and essential job functions include, but are not limited to, the following:

* Develop and maintain menus that meet the needs of the target market.
* Manage all aspects of the culinary operation, including food preparation, cooking, and presentation.
* Train, supervise, and mentor a team of chefs and kitchen staff.
* Ensure that all food is prepared and served in compliance with health and safety regulations.
* Manage inventory and food costs by implementing effective purchasing and inventory management strategies.
* Maintain and control quality standards, portion control, and presentation of all food products.
* Continuously improve upon the menu by researching new trends and techniques in the culinary industry
* Ensure the kitchen is always clean, organized, and in compliance with local regulations.
* Work with the operations team to ensure that the kitchen is running smoothly and efficiently.
* Provide exceptional customer service to all customers.
* Coordinate with client representatives for any special events and food requests.
* Attending management meetings and contributing to the overall strategic direction of the culinary team
* Work closely with the project cost control manager to maintain the galley expenses and food costs.
* Keep up the good client relationship.

**Qualifications**

* Proven experience as an Executive Chef, preferably in a floating food service platform or cruise ship environment
* A culinary diploma or related training may be preferred
* STCW Basic Safety Courses
* Seafarer's Medical Certificate
* Extensive knowledge of culinary techniques, food preparation, and presentation
* Strong leadership and management skills, with the ability to manage and motivate a large team of chefs and kitchen staff.
* Excellent communication and interpersonal skills
* Strong attention to detail and ability to multitask in a fast-paced environment.
* Ability to work flexible hours, including nights, weekends, and holidays.
* In-depth knowledge of health and safety regulations and the ability to ensure compliance.
* Ability to work in a team-oriented environment

**Working Conditions**

* Constant standing and walking throughout shift
* Frequent lifting and carrying up to 50lbs
* Frequent kneeling, pushing, pulling and lifting
* Occasional ascending or descending ladders, stairs and ramps

At Bridgemans Services Group LP (Bridgemans Crew Management Ltd.) we believe that each employee contributes directly to our growth and success. We are committed to workplace excellence, safe work environments and the communities where we work and live. Bridgemans Services Group LP (Bridgemans Crew Management Ltd.) hires on the basis of merit and is committed to Employment equity and development.