**Sous Chef**

**Position Information**

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

Employee Status: Rotational

No. of Vacancy: 8

Company Operating Name: 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](mailto: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.

**Key Responsibilities**

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

* Lead the galley team in the absence of the Executive Chef
* Provide guidance and coaching to junior galley colleagues, including but not limited to line cooking, food preparation, and dish plating
* Oversee and organize all galley stock levels and ingredients inventory
* Ensure that the FIFO rotation system is maintained, verifying all food products are properly dated and organized for quality assurance purposes
* Manage food and product ordering by keeping detailed records and minimizing waste, while working with existing systems to improve waste reduction and manage budgetary concerns
* Supervise all food preparation and presentation levels to ensure the highest levels of quality and standards
* Work closely with the Executive Chef to maintain the organization of the galley, colleague abilities and promote a culture of training and coaching
* Assist the Executive Chef in menu planning
* Ensure a high level of service, quality and presentation in all outlets
* Always maintain a high level of personal hygiene onboard

**Qualifications**

* A culinary diploma or related training may be preferred
* STCW Basic Safety Courses
* Seafarer's Medical Certificate
* Proven experience as Sous Chef, preferably in a floating food service platform or cruise ship environment
* Extensive knowledge of culinary techniques, food preparation, and presentation
* 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.