

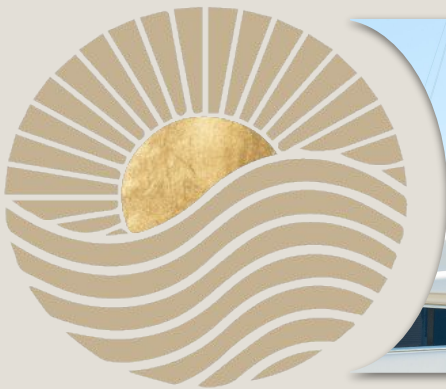


SYNC

SUPERYACHT
STEW
ENTRY LEVEL
PACKAGE

SUPERYACHT STEW ENTRY LEVEL PACKAGE

This "no frills" Superyacht Stew package is designed to give you all the essential skills and qualifications you need to understand the role and succeed as a superyacht Steward / Stewardess. This will prepare you to secure a job on any MCA-compliant yacht, covering everything you need to start and thrive in the industry.



WHO IS THIS COURSE FOR?

The SYNC Superyacht Stew Entry Level Package caters to both experienced professionals looking to shift into yachting and those starting fresh in the industry, equipping them with the necessary skills for a successful interior career aboard superyachts.

WHAT THIS COURSE COVERS

Manilla'10
Compliant
STCW + DSD
Basic Safety
Training

Superyacht
Stew course

Highfield
Food Safety
Level II



SUGGESTED ADD-ONS:

**Professional
and
International
Mixology /
Bartenders
course**

**Intermediate
Barista course
(3 days)**

**WSET
Level 1
in Spirits**

**RYA
Powerboat
Level II**

**SEE DROPDOWNS
FOR MORE
INFORMATION**

SYNC SUPERYACHT STEW COURSE



After completing the SYNC Superyacht Stew course you will be skilled in silver service, flower arranging, wine pairing, barista skills, table setting and all areas of interior yacht maintenance which will be applied on a Superyacht.

Not only will you be proficient in what is required of you as a Stewardess / Steward, but you will know exactly what Captains want, which type of yacht is ideal for you, and how to get where you want to go in the superyacht industry.

This preparatory course is perfect to feel confident joining the Superyacht industry as a Stew guided by experienced Chief Stewardesses.



DURATION

5 days

SYNC SUPERYACHT STEW COURSE

COURSE CONTENT

- Superyacht Industry Overview: Realities, onboard systems, and hierarchy and yacht Familiarisation
- Job Hunting, Contracts & Safety
- Onboard Safety
- Wine & Mixology
- Service Skills
- Housekeeping
- Laundry Mastery
- Floral Design
- Guest Service
- Visa Guidance
- Crew Networking
- E-SIM Discounts
- Financial Advice



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HIGHFIELD FOOD SAFETY LEVEL II

The Highfield Food Safety Level 2 is a widely recognized food safety certification that provides essential knowledge for anyone involved in the preparation, handling, or serving of food. It is particularly important for those working in the food industry, including restaurants, hotels, catering businesses, and other food-related environments, as well as on superyachts and cruise ships. Public confidence in terms of food safety is a major concern for any business in the food sector.

It is a requirement that anyone involved in food handling on board an MCA approved vessel must be appropriately trained in food safety. This is for anyone working with food in any capacity, including kitchen staff, chefs, food handlers and catering staff in the hospitality industry, superyacht crews, or catering businesses. It's suitable for people who have basic knowledge of food handling and wish to ensure they meet food safety regulations and standards.



DURATION

5 days

FOOD SAFETY LEVEL II

COURSE CONTENT

- Introduction to food safety.
- Microbiological hazards.
- Food poisoning and its control.
- Contamination hazards and controls.
- HACCP from delivery to service.
- Personal hygiene.
- Food premises and equipment
- Food pests and pest control.
- Cleaning and disinfection.
- Food safety enforce



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STCW + DSD

STCW + DSD is a vital convention that standardised the training, certification, and working conditions of seafarers worldwide to improve maritime safety and ensure that those working at sea are properly prepared for their duties.

STCW stands for the International Convention on Standards of Training, Certification, and Watchkeeping for Seafarers. It is a key international maritime treaty established by the International Maritime Organization (IMO), which sets standards for the training, certification, and watchkeeping of seafarers to ensure that they have the necessary skills and competence to work safely and effectively on ships.

This is required by anyone working on a commercial vessel, including officers, engineers, ratings, and other crew members. To ensure their vessels are compliant with international maritime standards and that their crew is properly trained. Key Aspects include Training Standards, Certification, Watchkeeping, Safety and Emergency Procedures, Medical Fitness and Seafarers' Rights.

DURATION

11 days

STCW + DSD

COURSE CONTENT

- Personal Safety & Social Responsibility (PSSR)
- Elementary First Aid (EFA)
- Personal Survival Techniques (PST)
- Marine Fire Fighting (MFF)
- Designated Security Duties (DSD)





GET IN TOUCH FOR MORE

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