



SYNC

SUPERYACHT
STEW
INTERIOR
PACKAGE

SUPERYACHT STEW INTERIOR PACKAGE

Ready to add some sparkle to your Superyacht Stew career?

If you are new to yachting and don't have any previous experience but would like more than just the Stew Entry Level program, this is perfect for you!

You will learn the essential skills and boost your confidence so you can break into the industry with a little extra flair.



WHO IS THIS COURSE FOR?

Even if you don't have a background in hospitality or anything similar, this program will give you the solid foundation you need to start your career with a little extra.

Whether you're switching careers or starting fresh, this affordable program will set you up for success! It will give you all the training you need to shine in the fast-paced world of superyacht interiors!

Professional
Mixology /
Bartenders
course

Intermediate
Barista course

WHAT THIS COURSE COVERS

Manilla'10
Compliant
STCW + DSD

Superyacht
Stew course

Highfield
Food Safety
Level II

SUGGESTED ADD-ONS:

**WSET
Level II
in Wines**

**RYA
PWC
(Jetski)**

**WSET
Level II
in Spirits**

**WSET
Level I
in Spirits**

**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

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)



PROFESSIONAL MIXOLOGY / BARTENDERS



The Professional Mixology Bartenders Course offers skills and knowledge that can greatly benefit a Stew on board a superyacht, particularly when it comes to providing high-quality service and catering to the specific needs of yacht guests.

This course will prepare you for the WSET level 1 Award in Spirits. The WSET is an internationally recognised qualification that will be invaluable.



DURATION

5 days

PROFESSIONAL MIXOLOGY / BARTENDERS

COURSE CONTENT

- Cocktail Preparation
- Knowledge of Spirits & Liquors
- Guest Service Excellence
- Speed & Efficiency
- Creative flair in presenting drinks
- Understanding responsible alcohol service, ensuring the safety and well-being of guests,
- Elements of working with international clientele, which is essential for stews on superyachts, as they often serve guests from diverse backgrounds.
- A Stew who has bartender training can provide a higher level of service, ensuring guests enjoy expertly crafted cocktails, wines, and other beverages.
Confidence in serving drinks, whether it's a formal wine tasting or casual cocktails by the pool.
- Bartender training teaches speed and accuracy, which are critical when working in the fast-paced, high-demand environment of a superyacht.
- Knowledge of premium cocktails, wine pairings, and innovative drinks.



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INTERMEDIATE BARISTA

The Intermediate Barista course covers advanced espresso techniques, milk frothing, latte art, coffee bean knowledge, machine maintenance, and customer service skills. By mastering barista skills, a stew can elevate her service, offering guests an exceptional coffee experience while boosting her professional profile on board luxury superyachts.

How will this benefit a Stew on board?

This course enhances a stew's ability to offer premium coffee service, increasing guest satisfaction, expanding skill sets, and improving job opportunities in the competitive superyacht industry.

This course is suitable for the trade and ideal for Stews on board who want to have a bit extra.

Information

The qualification also permits you to work ashore. It covers all the essentials and plenty of practice to get you started on your barista journey.



DURATION

3 days

INTERMEDIATE BARISTA

COURSE CONTENT

- Introduction to the bean
- Tools of the trade
- Espresso machine Setup & calibration
- Perfect espresso extraction
- Milk stretching, texturing, and basic latte art
- Preparation of all coffee beverages
- Barista lingo And etiquette
- Written & practical exams
- Learn how to blend your own variety of bean blends, advanced latte art, to the costing of coffee beverages.



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WSET LEVEL 1 + 2 IN SPIRITS

Once you have completed the Professional Mixology / Bartenders course you are fully prepared to take the WSET Level 1 in Spirits exam directly after the course.

This prepares for for the WSET Level 2 in Spirits.

The WSET Level 2 Award in Spirits covers the main categories of spirits and liqueurs and examines the influences of production methods on the different styles available in each category. Throughout the course, you'll develop analytical tasting skills while exploring the use of spirits in cocktails.

The knowledge gained on this course will be a significant advantage to anyone working with spirits in both the on- and off-trade, and the course is also perfect for spirits enthusiasts wanting to learn more about the product behind the brand.



DURATION

3 days

WSET LEVEL 1 + 2 IN SPIRITS

COURSE CONTENT

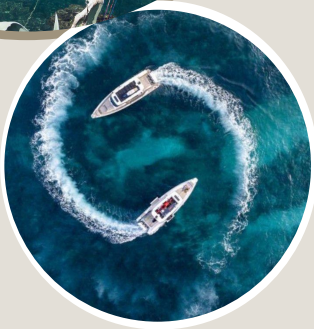
- Spirits production methods and how they affect style and quality
- The characteristics of the main styles of spirits and liqueurs
- The major global spirits brands
- Tutored tastings of around 40 spirits and liqueurs (classroom courses only)
- How to taste and describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits® (SAT)

You will be able to identify how key raw ingredients and production methods influence the style and quality of the key spirits and liqueurs of the world and confidently provide guidance on the use and service of spirits and make informed recommendations to guests on board when selecting spirits and liqueurs to meet their taste requirements.

NB: International exams. All students who pass the examination will receive a WSET certificate and lapel pin. This qualification is Ofqual regulated.



RYA POWERBOAT LEVEL II



This course equips individuals with the essential skills and foundational knowledge required for competent powerboat operation and serves as the foundation for the International Certificate of Competence (ICC).

The RYA Powerboat Level 2 course is widely regarded as the standard qualification for recreational power boating in the UK and internationally. It is aimed at individuals looking to operate a powerboat safely and competently.

The RYA Powerboat Level 2 certificate qualifies you to drive powerboats with an engine up to 10 meters (33 feet) in length. The course covers both planing and displacement hulls, so you're trained to operate a variety of boat types.

This licence allows you to operate a boat up to 2 miles from the shore, assuming you are within the confines of non-tidal waters (like inland lakes, rivers, or canals). For tidal waters (such as coastal waters), this can extend up to 5 miles from the shore, provided you adhere to the limitations and safety precautions outlined during your training.

DURATION

2 days

RYA POWERBOAT LEVEL II

COURSE CONTENT

- Boat handling (including low-speed maneuvers and planing speeds)
- Man-overboard recovery
- Basic navigation (reading charts, compasses, buoys)
- Understanding collision regulations (ColRegs)
- Safe towing techniques
- Safety and emergency procedures (equipment checks, MOB, and capsize drills)
- Environmental awareness



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RYA PWC (JETSKI)

This proficiency course prepares you for riding safely and responsibly designed for first-time and experienced riders alike.

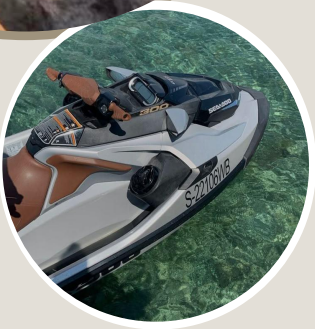
This certificate is required for launching in UK harbours and can be used to apply for the International Certificate of Competence, which is commonly required when using a personal watercraft abroad.

The RYA Personal Watercraft (PWC) Licence is a widely recognized qualification that allows you to safely operate personal watercraft, such as jetskis, wave runners, or similar small motorized craft.

The main purpose of the RYA PWC Licence is to enable you to operate a personal watercraft (PWC) safely, including jetskis, waverunners, and other similar craft.

You will learn key safety principles, such as how to perform safe starts, maneuver in tight spaces, and handle the PWC at different speeds, especially under challenging conditions. You'll also learn techniques for man-overboard recovery and safe docking.

The course covers the basics of navigating a PWC, including understanding the rules of the road (Collision Regulations), local navigation markers, and safe operating distances from shore. It also teaches you to avoid hazards such as shallow water, rocks, and other vessels.



DURATION

1 day

RYA PWC (JETSKI)

COURSE CONTENT

- Launching
- Handling and recovery skills
- Passage planning and decision making
- High and low-speed riding skills
- Essential safety information
- Collision avoidance and orientation at sea



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GET IN TOUCH FOR MORE

**For more information
and booking contact:**

Email: info@synctraining.co.za

**Mobile: +27 63 680 4388
+27 81 871 0570**