



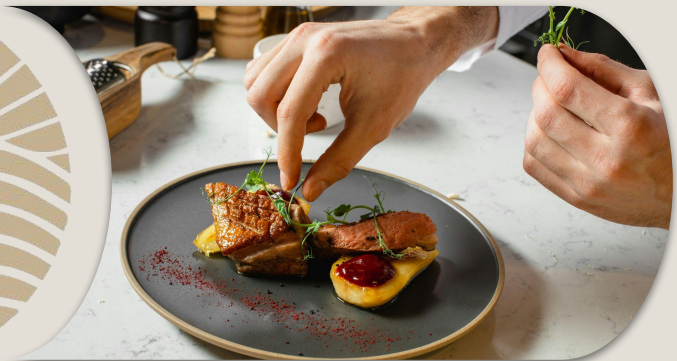
SYNC

SUPERYACHT
STEW / CHEF
PACKAGE

SUPERYACHT STEW / CHEF PACKAGE

This package enhances the comprehensive Stew position by adding the skill of cooking on board a yacht to your set, opening even more doors for you in the industry.

This additional qualification is your entry to versatility and an abundance of opportunity.



WHO IS THIS COURSE FOR?

Do you dream of making cooking your primary role but are happy to lend a hand in the interior until that day comes? Or maybe you're looking for the flexibility to jump between the galley and interior with nothing but ease? This package is ideal for those who want to work on smaller vessels or develop complementary skills to support a partner in the industry.

Not sure if you want to be a Stew or a Cook? No problem! This course gives you the foundation to do both, providing options to work as a Stew, a Stew/Cook, or even a Cook/Chef. These cooking skills not only increase your immediate value but also help ensure your longevity onboard. During quieter seasons, when boats often run with a skeleton crew, having the ability to step into the galley – even without a formal, long-term culinary background – can make you indispensable.

Talk about versatility! This package equips you to grow and thrive in the yachting world, giving you the freedom to explore where your passion takes you.

IAMI
Superyacht
Culinary
Training

SAMSA
VHF Radio
Course

RYA Powerboat
Level 2

WHAT THIS COURSE COVERS

Manilla'10
Compliant
STCW + DSD
Basic Safety
Training

Superyacht
Stew course

Highfield
Food Safety
Level II

SUGGESTED ADD-ONS:

NB: Without previous culinary training you would be required to attend the 5-Day Chef Foundation course

Also known as the
Introduction to Yacht Chef
(5 days)
(See drop down)

This is to start out with the basics to gain skills e.g. knife skills etc. before joining the IAMI Superyacht Culinary Training.

To enhance your skills consider adding one or more of the following one day courses:

Seafood

Indian

Vegan

Plant-based cooking

South-East Asian

Tapas & starters

Italian

Sushi

Vegetarian

SEE DROPDOWNS FOR MORE INFORMATION

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



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)



IAMI GUEST SUPERYACHT GALLEY CHEF



This course is ideal for individuals or qualified chefs looking to upskill for yacht culinary roles on yachts as well as those without formal qualifications who have completed the 5-day foundation course. Upon successfully completing the Learning Outcomes & Assessments for the full IAMI GUEST Superyacht Galley Chef course, students will receive an International IAMI GUEST Certificate.

An exclusive course that focuses on increasing students' culinary repertoire in the galley and trains them to look at food and food preparation from a completely different perspective. An intense course that covers everything you need to know about yachting, operating in the galley, food management and culinary skills. Training is done according to a broad and comprehensive syllabus, delivered by professional chefs and maritime specialists.



DURATION

10 days excluding weekends

IAMI GUEST SUPERYACHT GALLEY CHEF

COURSE CONTENT

- Advanced culinary skills with a focus on galley operations.
- Plating and presentation skills
- Teaches modern superyacht industry demands.
- Emphasizes creative food presentation and cooking efficiency.
- Food and Wine Pairing
- Molecular Gastronomy
- Bread and Baking
- Processes for provisioning, planning, and sourcing ingredients and luxury produce globally.
- Financial management and planning for Owner & Crew food budgets.
- Financial management and planning of Charter Advance Provisioning Allowance (APA)
- Importance of stock control and turnover
- Onboard storage regulations and managing restricted space issues
- Prepares you for a service career
- Training to deliver 7-star culinary service
- Safety in the galley
- The ability and passion to deliver a level of service beyond first class
- Galley maintenance & food management
- Menu planning, recipe costing & budgeting
- Charter planning, Stock & provisioning
- Practical food preparation, plating, and presentation
- 85% practical hands-on training
- Portfolio and CV preparation



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SAMSA VHF RADIO



The Marine Radio Short Range Certificate (SRC) is the minimum qualification required to operate marine VHF radio equipment on a UK-flagged vessel.

This includes both fixed and handheld equipment with and without Digital Selective Calling (DSC). The SAMSA Short Range Radio certificate is accepted internationally. This is an essential qualification for operating a VHF radio on board vessels, ensuring safe and efficient communication between the vessel and other ships, as well as with shore-based facilities like ports, coast guards, and emergency services. The VHF (Very High Frequency) radio is a crucial safety and navigation tool, particularly in maritime environments, where clear and immediate communication can be vital in emergencies or when coordinating vessel movements.

This is invaluable to Skippers, crew members (Deckhands and Stews), private boat owners, and maritime professionals.

Having a basic understanding of VHF radio operation is highly beneficial, especially in emergency situations.

DURATION

1 days

SAMSA VHF RADIO

COURSE CONTENT

- Routine operation of marine VHF radio including Digital Selective Calling
- The correct VHF channels (frequencies) to be used for each type of communication
- Distress, emergency and medical assistance procedures
- Ship to shore communication
- Practical use of Marine VHF DSC radios
- Global Maritime Distress and Safety System (GMDSS)
- Emergency Position Indicating Radio Beacons (EPIRB)
- Search and Rescue Transponders (SART)



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RYA POWERBOAT LEVEL 2



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 2

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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GET IN TOUCH FOR MORE

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