Classic Harbor Line - Chef

Our mission at Classic Harbor Line (CHL) is to exceed expectations of hospitality aboard our multi-passenger classic yachts.

We believe that hospitality is a warm welcome and the continued care and appreciation of our passengers and each other. We believe genuine care for others is fundamental to achieving our safety standards.

Our chefs assist in providing cuisine on board and delivering first-class hospitality to our guests.

Responsibilities Include:

- Assist with stocking, cleaning, and galley set up and break down.
- Adaptable to work in the prep kitchen and aboard our vessels.
- Ability required to share a small space with one other chef or boat crew member.
- Inspect and clean food preparation areas such as equipment, work, and serving areas to ensure safe and sanitary food handling practices.
- Follow kitchen opening and closing procedures.
- Adhere to food safety and proper food handling guidelines.
- Prepare food according to menu plan and standardized recipes in a timely manner
- Ability to perform all cooking duties including food preparation, presentation, and sauce preparation.
- Ensure all food is cooked well and in an aesthetically pleasing way.
- Perform basic and specific food preparation tasks according to Sous Chef guidance/Exec Chef standard.
- Ensure proper storage of all food items both in prep kitchen and on board vessels.
- Prepare for on board sales, charters, brunch, and in house events.
- Navigate CHL POS system to review all food related events and needs.
- Ability to maintain communication; primarily through email.
- Show up on time and be ready to assist in any area.
- Adherence to CHL uniform policy.
- Additional job duties as assigned to assist other departments.

Requirements:

- A minimum of 2 years experience as a chef, preferably in a high volume environment.
- Must be able to lift 30 lbs and stand for the majority of shifts.
- Strong organization and active listening skills.
- Exceptional time management skills.
- Must have adequate knife skills, have a team player mindset, and be willing to gain “sea legs” while training on a boat.
- Ability to lead a small group and able to effectively communicate with fellow chefs, boat crew, captains, and management.
- Ability to resolve problems effectively and efficiently.
- Ability to navigate the company POS system.
- Attention to presentation detail.
- Knowledge of food safety procedures, standards and operations.
- Food Handlers certification is a MUST.
- Ability to operate all kitchen appliances.

Availability

Seasonally 30 to 40 hrs per week (Training in April, then May through December) with some part time work in the off season.

Must be able to work nights, weekends and holidays.

Work Location

Chelsea Piers, New York

Compensation and Benefits

- Starting at $23/hr + gratuities
- Eligible for 401k after one year
- Medical and dental insurance available for full-time employees

To Apply

Send resumé and cover letter to **employment@classicharborline.com**

Posting open until filled.