



Secrets of a cruise ship kitchen



Regular passengers would be baffled by the thought of imagining how a cruise ship kitchen works.

The key is cooking for the masses. While the look and feel says gourmet, the basic preparations are made with numbers in mind. So even though a passenger's crème brûlée might come served in an individual ramekin, the mixture is made – along with a thousand others – in a vat. At the start of each cruise run, fridges and pantries are filled to the brim with stock, categorised according to

type. To ensure, top quality, a specially employed person will check each consignment – of everything from tomatoes, eggs, fish fillets and flour to caviar, liquor, chocolate and sprinkles – so that nothing mediocre even reaches the kitchen.

With so many thousands of passengers, the amount of food and number of dishes prepared is staggering. Cruise ship kitchens have transformed from boring galleys serving a sloppy mess of food to spick-and-span operations dishing out meals worthy of reviews. To keep on top of it, staff works round the clock. Due to the volume, there could be a few people solely dedicated to doing a single task – such as cutting onions, boning beef or washing lettuce.

To maintain consistency among chefs in different shifts, some cruise kitchens tape up images of the final look of each finished dish. And to save space, everything is made from scratch, from sauces and mayonnaise to birthday cakes each day.

5 Dressing Tips for Job Interviews

It's easy enough to pretend that looks don't matter, but first impressions definitely do. Job Interviews are that one chance for you to create a lasting impression that's both positive and professional. It is hence crucial to dress appropriately. This is why we've compiled a few crucial dressing tips to guide you on your big day

1. Formal over Casual

Pick rousers over jeans, shirts over t-shirts, formal shoes over slippers. Dress formal no matter the position you're applying for since it depicts seriousness towards your job.

2. Dress Neat & Clean

Make sure your clothes are ironed and clean. There's no point dressing in formals if your clothes are still stained or crumpled.

3. Choose Sober Colours

Leave the bright and flashy colours and prints to the weekend and choose something neutral and sober. You don't want to be remembered for wearing an odd colour rather than your interview.



4. Dress Comfortably

The more comfortable you are, the more natural you will appear to the Interviewer. Your body language will essentially be scrutinized during the interviewing process and you don't want to appear awkward or

fidgety.

5. Basic Hygiene

While clothes can only do so much, your basic hygiene will need to be carefully attended to. Bad breath, messy shoes, chipped nails and uncombed hair gives an appearance of being untidy and casual. Do use perfume or cologne but ensure it isn't too powerful.

Apart from the above, remember that your dressing will also depend upon the job and position you're applying to. Additionally, do not forget the confidence, the attitude and the smile that will complete your appearance. Good luck for your next interviews!

Cruise ship chef jobs vs Shore jobs

Cruise ship chef jobs are one of the many hundreds of on board positions that ensure the smooth functioning of the vessel as well as a great overall experience for guests. It's a similar responsibility for those in hotel and restaurant kitchens on shore.

But the environments are vastly different. The most vital is the type of contract one signs – cruise ship chef jobs require staff to stay on board for months at a time, away from family and friends and often work every day of the week. On shore, chefs get days off every week, and can see friends and family whenever they like – off work, of course!

Additionally, working on shore means you can enjoy the comforts of your own room at home every day. On board a cruise ship, crew cabins have restricted space and are most often shared, so there is little space for privacy.

Because work hours can be so demanding companies typically sign contracts with cruise ship chefs that last a few months – between four to eight typically – and give them a few months off before the contract is renewed. This ensures you have time off as required by maritime law.

On board, risks are higher so pay is usually commensurate with it. As a cruise ship chef you will enjoy a higher salary than your on-shore counterparts for the time you are on board, but none when you are on leave.



When you work on board a ship, contract durations mean you will spend a big holiday – such as Diwali or Christmas – at home with family every once in a while. Shore jobs are not so lucky in this regard as these are the busiest times for the hospitality industry. Most holidays will be spent working.

Cruise ship chef jobs offer the opportunity to travel wherever the vessel goes, and this is often to some of the world's most exotic ports. It depends, of course, on your duty hours if you are able to get shore leave and enjoy your time there. Onshore jobs are based in a single location. However, with hard work and at higher levels, big companies often hand select good candidates to lead restaurants at hotels in different locations.

But wherever you choose to work, the fundamental skills are identical and working hard in both environments will ensure you do well at work.

Activity Corner

Community Service for the month of Dec 2016 at Valentina's Little Heaven - Colva. Lunch was delivered to the Orphanage on 21 Dec 2016. An interactive session with kids was all fun.



It was all Christmasy this December...Our chefs and students prepared a n awesome Christmas cake and lunch.



ACCLA Students who have successfully completed the training programs and are now recruited by International Cruise lines

ACCLA's first woman chef

Shweta is an ex-student of ACCLA, who enrolled herself in the first batch. In fact, she was the only female student in that batch. Shweta is a true example of the power of a woman's inner strength, determination, hard work and drive for excellence.

Shweta graduated college from Goa and worked as an Asst. Accountant for 4 years. She had lived and worked in Kuwait for a long time after marriage, before she returned to Goa. A mother of a 6-year old daughter, Shweta completed the ICCP course at ACCLA, and landed her first contract on the cruise soon after.

Shweta had a lot odds against her.. she had the responsibility of her child and thanks to the tremendous support of her husband, she took up the challenge to join the cruise line. She was also the only Indian woman to be working in the galley of an international brand, although there were a few other women there as well.

She wanted to excel so she put in all her efforts to understand the business and pay very close attention to what was being taught by the faculty. She told us how much the curriculum and tips given by Chefs at ACCLA help, especially on the work culture and skills required. She completed the course and started the IT training at one of the 5-star hotels. It was quite challenging for her as she never worked with such pressure. Keeping the bigger picture in mind, Shweta adapted to her environment gradually and learnt many things there. Till now she had excelled in her course and IT Training at the hotel.



Shweta successfully cleared her interview with a Cruise Line in her first attempt and was off to the start of marvelous journey. It would not be easy leaving a family behind for a long time, especially her very young child... Its never easy for a mother to leave her child for more than a day!

Life on board was not that easy at all initially. Shweta suffered sea sickness for at least a month where she was on daily medication for it. With sheer determination and lots of faith, Shweta overcame the issue with sea sickness and was back to normal to put in her usual 100% in her job.

She thanks her faculty and staff of ACCLA for the opportunity and the for getting her truly ready for a wonderful career she enjoys and her personal message to all is 'Safety First', and more importantly..... TRUST YOURSELF!!

Work Life on Cruises

Cruise ships hire many workers that work only during specific seasons, who then head back to the mainland for the remainder of the year. Many cruise line also offer options to work and play on board year round, so you can actually live on the ship while enjoying the cruise ship lifestyle. Your dream job in the hospitality and travel industry just may be aboard your favorite cruise line; if you're undecided, here are seven benefits to consider:

a. Getting paid to travel vs. paying for a trip

Cruise ship employees stay on board for free, with room and board provided. In addition to having the costs of accommodation covered, many positions offer a salary or hourly wage. CruiseShipJobs.net reports an average tax free salary of \$2000-\$6500 per month.

b. Gourmet dining options and free food

Meals during working hours are usually covered by the company, and you'll get discounts on meals and events at restaurants on board. Holidays and special events may even offer free dining all day for employees and their guests.

c. Visiting a different country every few months

International cruises can take you all around the world where you'll rarely visit the same destination twice. It's an opportunity to explore the world and explore new cultures year round. Many positions also offer 'time off' where you might choose to spend a few days off board at your chosen destination.

d. No bills to pay

Your entire living and working life is covered by the cruise ship, so your wages can go towards a savings or personal expense account. You'll never have to worry about a cable bill, heating costs, or even renting a movie; everything is taken care of by the luxury liner.

e. Meeting new people every two weeks

Not only will you be working with different team and staff members, but new guests every 10-14 days can also provide some new social contacts. Cruise ships do have restrictions on employee behaviour where you won't be allowed to socialize with passengers, but there are still opportunities to meet new people as you serve them.

f. Options to grow in your career in hospitality

Cruise ships offer thousands of management and supervisory positions that you can grow into after a few years of experience. If you're considering making the cruise and hospitality industry your career path of choice, apply for jobs above you and work your way to your dream position.

g. Free entertainment and access to cruise ship amenities

From the oversized swimming pools to seats at a live music event, you'll have easy access to new events year round. Your weeknights and weekends on board will be far from dull.

And if you're worried about losing touch with family and friends from the mainland, just take along your laptop or computer. Many cruise ships are now building cybercafes and some even offer wireless internet in the cabins; you can check e-mail, surf the internet.

American College Of Culinary & Language Arts

American College Of Culinary & Language Arts (ACCLA) is a unique Academy in India, specialized in professional culinary education and distinguished for quality training in the field of cruise line culinary.

A unique Integrated Cruise Line Culinary program designed to train the student in every aspect of a great Cruise Line Culinary Career with hands on practical experience offered in a recreated Cruise Line galley & course content designed to the world's best Cruise Line Standards.Academy is striving to ensure to bridge the gap between academic output & industry needs by involving industry & industry professionals throughout the program.

Program curriculum & its delivery mechanism is designed to ensure effective learning & acquisition of desired skills, leading in turn to higher employability & ability to adopt to changing industry needs.

Quality assured learning, credible assessment and certification are the bench marks of our Academy.



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