

Career Prospects: Cruise Ship jobs and land-based hospitality jobs

On many fronts, cruise ship jobs and land-based hospitality jobs are rather alike since they deal with the same premise – hospitality and service – but in other ways they are vastly different.

One must first understand the hierarchy of working in a galley or a kitchen to strategise a path towards progress within the industry. In both, cruise ship jobs and land-based hospitality jobs, you will mostly begin at the bottom of the pyramid. Depending on the kitchen you choose, you will be a line cook in any one of the various departments – pastry, buffet, sushi, etc.

On board a cruise ship, you will be required to have educational qualifications in food and beverage, or hospitality, and perhaps some experience too. For land-based jobs, experience is not compulsory, and smaller restaurants may not require you to have an educational qualification in the culinary arts. Larger establishments, such as five-star hotels particularly in big cities or tourist destinations, will expect previous experience but you might be able to win them over with a great interview even if you do not have a certificate to match. This would not happen for cruise ship jobs.

Once you have a foot in the door, things change. On board a cruise ship, there are hundreds of line cooks owing to the vast volumes of food required. As you go higher in the hierarchy, the number of vacant positions dwindle and you can spend quite a bit of time in a single position before moving up. At the lower end, people quitting owing to the jobs being a financial stop-gap option or moving back home to their families helps open up vacancies.

Cruise companies are far more likely to promote a chef from their own ships than one with similar experience from elsewhere as they will have better feedback on work ethic and personality. This is not so important in land-based hospitality jobs where moving up between different companies is frequent.

Theoretically, cruise ship chef jobs offer excellent variety in terms of experience. With so many restaurants of diverse cuisines on board, you could be a sushi chef

one contract, work the teppanyaki bar on another, whip up Continental dishes on a third and put your fingers in the Asian pot the following time. Even the open buffets serve such a huge variety of food that within a few years you will have quite a repertoire on your hands.

This would be an impossible scenario in land-based hospitality jobs, where you would work in one type of kitchen or cuisine for a significant portion of time. Still, this offers the opportunity to get an in-depth understanding of that particular type of cuisine, and work with superiors on changing menus. On cruise ships, unless you are in a position of management, you will have to follow recipes



created by others with no chance of personal tweaks.

It is generally much easier to get top jobs on land compared with cruise ships. Indian food is taking the world by storm, but not many chefs find their way to the top spot on board. Things are changing, however, slowly but surely.

In the meanwhile, cruise ship jobs are creating more and more great chefs from India who go on to make a name for themselves in land-based jobs. Vicky Ratnani, for example, worked on board for 14 years, including on the Queen Elizabeth 2 training with Todd English as his executive sous chef. With the skills and experience they receive on board, others become trainers and fulfill high-level positions in leading hospitality firms and hotels around the world.

Weighing the benefits and disadvantages of cruise ship chef jobs and land-based hospitality jobs, and combining this with a target for the future will help you chart out your trajectory for success in the industry.

How to Create a Signature Dish



When cooking is a creative passion, it becomes an extension of the self. Today, the world is full of gourmets and foodies, the latter enjoying all food in general while the former being a connoisseur.

For gourmets, old-world cruises may have meant dining on standard fare, with nothing 'exciting' being served. Today, cruise ship companies tie up with top chefs to offer exquisite, one-of-a-kind food worthy of a special meal. They serve signature dishes that identify with a particular chef. This means, that both gourmets and foodies have their souls satisfied - the former are able to relish finer tastes on a cruise ship, while the latter can expose themselves to a variety of top-notch cuisines within easy reach.

Signature dishes are almost like an artist's style or author's voice where discerning viewers or readers can name the individual just by looking at the piece of art or body of text. Similarly, connoisseurs of food can often name the chef simply by tasting the dish - some even without visual cues of plating.

A few of the most well-known signature dishes include Gordon Ramsay's Beef Wellington and cappuccino of white beans with grated truffle, Heston Blumenthal's Snail Porridge and Franz Sacher's Sachertorte. Chefs can have more than one signature dish.

Some signature dishes are created by accident. Jean George apparently created the now famous chocolate molten cake after he took his dessert out of the oven too soon. His cake has a brownie-like crust with a warm oozy centre that has the consistency of chocolate pudding.

Most often, however, well-known signature dishes are the product of hours of painstaking effort and in-depth knowledge of ingredients, tastes and techniques. Blumenthal's Meat Fruit, for example, sings of his love for technique - using a bain marie to cook chicken livers, creating silken meat paste using sieves, and the

additions of four alcohols to infuse delicate flavours into a dish that looks like a sweet-tart mandarin, but tastes savoury and rich.

But it's not just top chefs who can make signature dishes. As cruise ship chefs on the rise, you can make one too. Recipes are available by the thousands, but you probably have your favourite way to make your favourite food item - it could be a bruschetta, a pasta, a vegetable bake, a grilled beef steak, a kulfi or even a gin and tonic.

The beginnings of a signature dish lie in your love for the basic dish or key ingredient. Perhaps you love making pasta with tomato sauce. Start by studying flavour combinations or go with your gut feeling on what you could add to your dish that might make it different or better. Experiment with spice, herbs, additions like vegetables or meats and other condiments.

You can also try different ways of cutting vegetables or meat, as well as presentation that will make it visually more appealing so as to be able to serve it at a more formal dinner party rather than just a family meal. Go with a different way of preparing the dish - if it is usually fried, try steaming, grilling, poaching or baking. Choose serving dishes that complement the way you want your dish to look. How hot or cold you serve a dish can also affect the way it tastes.

Many small details go into creating a dish that speaks for you. You'll find butter chicken in any restaurant across India, but perhaps there are moments when you close your eyes and you can almost taste the distinctive flavours of the one your grandmother made. It's still butter chicken, but it's her signature dish because you would be able to identify from any other. The first rule with creating signature dishes is to experiment. So take your time with research and let your creativity run free.

Activity Corner

Assorted pizzas with exotic ingredients and a range of toppings created by our students.



Community service
Distributing food packets to the poor

Interviews conducted on 21st Oct 2017



Interviews conducted on 21st Oct 2017



Interviews conducted on 21st July



Beach Cleaning Drive at Colva beach



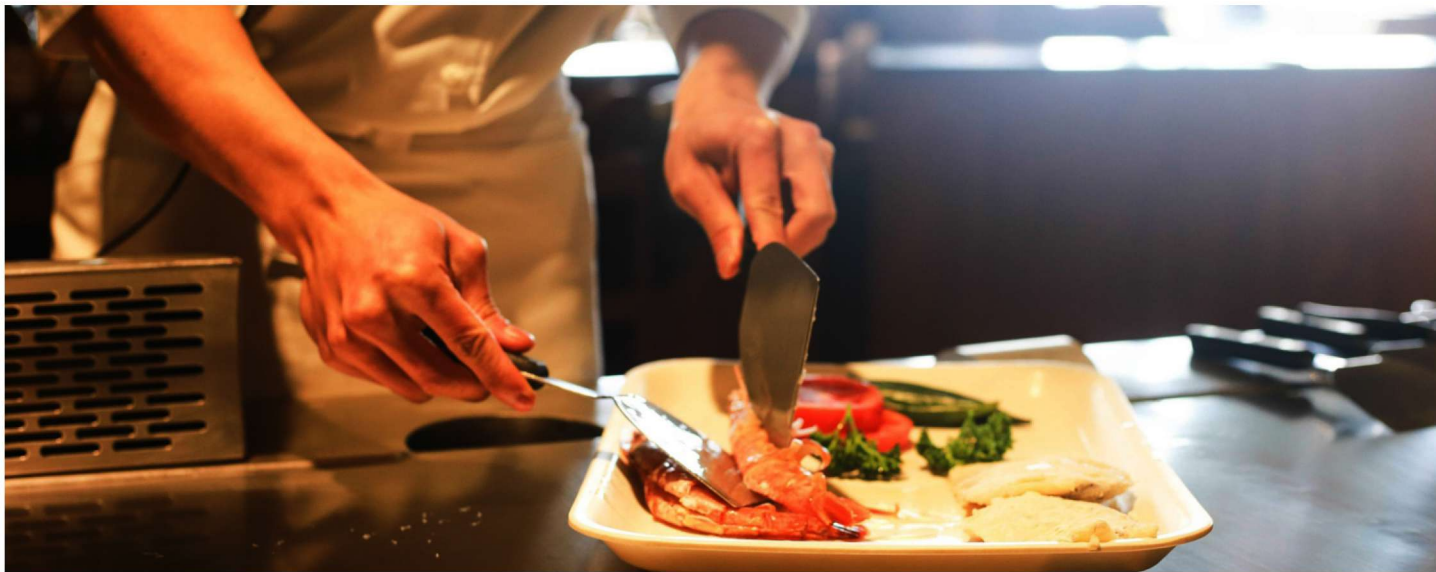
From a Welding Entrepreneur to a Cruise Chef

Sandesh Bandekar (of Batch 2013), who is working as a Cruise Chef aboard Regent Seven Seas Voyager Cruise Line, is living proof of how it's never too late to switch careers. He went from studying ITI in Welding to becoming a Welder-Businessman to enrolling with us and turning into a Cruise Chef – all within a year. With the ever increasing demand supply gap in the cruise line hospitality industry, there's an ever increasing need for Cruise Chefs. In spite of a history in a different field, we've helped Sandesh perform a career leap into a complete different industry by helping him achieve culinary skills, on-field experience in a 5 star resort, introducing him to various cultures and helping him earn respect. While a year ago he was in a business suffering loses, today he's been recruited into Regret Seven Seas Voyager Cruise Line.

Here's what Sandesh himself has to say about how ACCLA changed his life "I decided to join ACCLA and joined. From the first day, I started learning all good things. They changed my attitude to Positive attitude. I



learnt about the world, about places, which I have never heard of. ACCLA taught me the Culinary terms, then they sent me for training in a 5 star hotel and I did my 6 months training very well. And I got good respect in the hotel too. At last ACCLA put me forward for interviews... I was very scared... But I did my best and got selected on Regent Seven Seas Voyager. Now I have completed my one contract and soon I am going for the next contract. I am very proud to be a part of ACCLA. Thanks to all staff of Kamaxi and ACCLA, to make my dream come true."



How Cruise Ship Chefs deal with Dietary Restrictions

Today, cruising is becoming increasingly inclusive, with people across ages and dietary needs coming on board to have a good time. This makes cruise ship chef jobs that much more skilled as many dietary restrictions, such as allergies, can be harmful to the guest.

Voluntary restrictions include diets such as vegetarianism, lacto-ovo vegetarianism, veganism, pescetarianism and others, in which people do not eat certain food items or meats. This is mostly prompted by personal or religious philosophy and many can be quite strict about it. This means that any mistakes on the chef's part can lead to complaints to the cruise line, so staff in the galleys must be careful.

Cruise ship chefs must also consider diets for guests with food allergies. Any food can cause an allergy, but the most common ones are cow's milk, eggs, peanuts, fish, shellfish, tree nuts like cashew or walnut, wheat and soy. Peanuts, fish, shellfish, soy, tree nuts, and gluten from wheat can cause severe reactions including anaphylaxis characterised by swelling and breathing problems, which must be treated using epinephrine.

Many other diets exist, such as Paleo diets, macrobiotic diets, organic food diets and Mediterranean diet. Because any hospitality venture, including cruises, are rated mainly on service, cruise ship chefs and other kitchen staff must go out of their way to ensure standards are met, particularly when the health of a guest is concerned.

American College Of Culinary & Language Arts

ACCLA is a unique Academy in India, specialized in professional culinary education.

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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Integrated Cruise Culinary Program (ICCP)

The student is trained for the 'Assistant Cook' position on luxury Cruise lines. The program curriculum is designed by professionals from the Cruise Line industry with years of experience, offering a 360° extensive training in the field of Continental Cuisine.

Duration: 3 months + 6 months Industrial training
Eligibility: Age: 16-27 years; 10th Standard and above; Basic English skills; Positive attitude.



Cruise line opportunities

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Asst. Cook	Butler
Asst. Pastry	Asst. CDP
Head Baker	Asst. Cook
Asst Butcher	Asst. Pastry
	Asst. Storekeeper



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