

ST. LAWRENCE CRUISE LINES

CRUISE SHIP POSITION

Ship's Cook

Experience a one-of-a-kind job on the St. Lawrence and Ottawa Rivers and discover Canada while working aboard a classic riverboat!

St. Lawrence Cruise Lines Inc. is seeking applicants for the position of Ship's Cook for a Kingston-based overnight cruise ship on 4, 5, 6 and 7 night voyages to Montreal, Ottawa and Quebec City. This position is Full time, Seasonal from **May to October**.

The Ship's Cook is responsible for preparing meals for 25-64 person sittings, as well as a crew of 14 persons. Additionally, this role is responsible for ensuring that food is prepared according to the ship's menu and is appetizing in both taste and appearance.

Under the supervision of the Cruise Director, the Ship's Cook is also responsible for the following:

- Preparing 3 meals per day
- Morning bouillon and afternoon tea
- Evening hors d'oeuvres
- Attending to dietary specifics
- Supervision of Galley Assistant
- Cleanliness of galley
- Plating and visual appeal of meals

Work Periods:

- 12 hour days (on average)
- Alternating 4, 5, 6 and 7 night cruises on a "cruise-on, cruise-off" basis – equivalent to 40 hrs per week

Wages and Compensation:

- \$225-\$240 per day based on experience and certifications
- Full participation in crew gratuity program
- Transportation to/from ports provided (with food allowance)
- Meals and accommodation provided while cruising

Notes: St. Lawrence Cruise Lines is a federally-regulated employer

Web site: www.stlawrencecruiselines.com

To Apply: Resumes can be sent to info@stlawrencecruiselines.com

Applications may also be completed in person at:

St. Lawrence Cruise Lines
253 Ontario Street, 2nd Floor Suite 200
Kingston, Ontario K7L 2Z4
613-549-8091