



LOGISTICS AND SUPPLY

CATERING ASSISTANT (COOK)

As a Cook on board a large Royal Fleet Auxiliary ship, you'll be part of a crew looking to you to provide them with the nutritious meals they need to do their physically demanding jobs. Not that yours is easy. As a Cook, you'll be working alongside the Chief Cook, preparing three meals a day both for your crewmates and any troops who are on board. Plus, you'll be trained to take your place in a firefighting, first-aid or damage-control team, or help defend the ship using various weapons, when you go into action.

As a member of the Royal Fleet Auxiliary, you'll be expected to maintain the highest standards of dress and professional and personal conduct, according to the requirements of the service.

What we're looking for

You'll need commitment, enthusiasm and common sense. Like any professional kitchen, a ship's galley can be hot, cramped and extremely busy, so you'll need to be calm under pressure, organised and have an eye for detail. Above all, you need to work well as part of team.

Training

As a trainee Cook, your first stop is HMS Raleigh in Cornwall. Here, you'll spend 26 weeks learning the skills you'll need for your first sea appointment. You'll also work towards your NVQ Level 2 in Professional Cookery.

The next phase of your training takes place at the Royal Navy's Chemical, Biological, Radiological and Nuclear (CBRN) School, which forms part of the HMS Excellent training base in Portsmouth. Here, you'll gain the MCA-accredited Basic Safety Training certificate, which covers firefighting, sea-survival and first aid. You'll also learn about damage control and other CBRN tasks. Then, you'll be off for your first four-month sea appointment. Much of your further training is 'on the job'.

Pay and conditions

Pay in the Royal Fleet Auxiliary compares well with similar jobs in the Merchant Navy. You'll receive 74 days' 'earned voyage leave' on full pay after every four months at sea. We offer a choice of excellent Civil Service pension schemes.

We expect you to serve for two years after you've completed your professional training. If you decide to leave after this period, you can do so at any time by giving three months' notice.

Promotion

You'll start your career as a Catering Assistant Cook, then move on to become an Assistant Cook. With some experience and further training, you could be promoted to Leading Hand. After that, you may go on to become a Petty Officer and then Chief Petty Officer, the highest for ratings. If you show the right commitment, skills and academic ability, you may also have the chance to become an officer. To qualify for promotion, you have to be chosen at a promotion board. You'll be chosen on merit, so if you work hard and show potential, you can quickly rise through the ranks.

Skills for life

Training will be a constant feature of your time with us. We'll help you gain academic and professional qualifications that will be recognised throughout the Merchant Navy. We will pay all the fees for these courses and any study leave you need.

Sport and recreation

When you're in a UK port, you'll be able to use the superb sports and fitness facilities on offer at Royal Navy shore bases. Most RFA ships have gyms and other any facilities on board. Overseas, you'll be free to explore when you are off duty.

DO I QUALIFY?

CATERING ASSISTANT (COOK)

Age:	16 upwards.
Nationality:	British.
Qualifications:	No specific qualifications are needed for this job.
Sex:	This job is open to both men and women.
Starting salary:	£16,100 a year. Plus RFA allowance: £3072 a year.

HOW TO APPLY

GET IN TOUCH

1. Go to rfa.mod.uk or call **08456 04 05 20** and ask for an application form.

WHAT HAPPENS NEXT

2. Application form check.
3. Take the recruit test (RT).
4. Interview at HMNB Portsmouth.
5. Pass the Maritime & Coastguard Agency (MCA) medical fitness examination (ENG 1) and other checks.
6. Join the Royal Fleet Auxiliary.

Salary and pay details correct (1 March 2010).

