



LOGISTICS



CHEF

A catering career in the Royal Navy is like no other. The range of opportunities open to our chefs simply can't be replicated at home. From high volume catering for a unit of Royal Marines on operations, to fine dining excellence for politically influential VIPs, you'll be trained in running a supremely efficient operation. This includes taking responsibility of ordering, receiving, and accounting for provisions to sustain the menus you write.

And when there's a good chance you could be at sea for months at a time, the role of Chef becomes about a lot more than food. You'll be at the centre of keeping morale high and health at its optimum.

01 Who we're looking for

In a nutshell

- A keen interest in food and hospitality
- Calm under the pressures of a busy kitchen
- Team player
- Ready to help crewmates on operations
- Physically and mentally fit

To be a successful Royal Navy Chef, you'll need commitment, enthusiasm and the desire to consistently produce great food. Conditions are hot, busy and pressured, so you need to be well organised and a real team player.

Why Chef?

- ▶ Learn a wide range of skills from high-volume catering to fine dining
- ▶ Travel the world, discovering new ingredients and cuisines
- ▶ Gain recognised cookery qualifications including an Intermediate Apprenticeship in Professional Cookery
- ▶ Learn additional skills as an integral part of the advanced medical team
- ▶ Start on a salary of over £14,600, rising to over £18,000 on completion of your role specific training. As your career progresses you have the potential to earn in excess of £48,000
- ▶ Potential to earn additional financial bonuses depending upon your role
- ▶ Six weeks of paid holiday every year

02

Qualifications and age

- No specific qualifications are needed
- You must be between 16 and 36 when you start training

03

Training

Training and development continues throughout your career with the Royal Navy. It takes place in two distinct environments: at onshore training facilities and on board operational ships. When you join you complete 10 weeks of basic naval training, followed by 27 weeks of role-specific training, focussing on:

- Different styles of catering to match the diverse requirements of the job
- Food hygiene
- Health and safety
- Catering accountancy
- Stock control

Aim to get yourself as fit as you can before you arrive. You'll be doing a lot of physical exercise, and you'll find it much easier if you're already in good shape. There's also a swimming test, so if you can't swim, make sure you've learned by the time you join us.

04

Skills for life

- Intermediate Apprenticeship in Professional Cookery
- Level 2 NVQ Diploma in Professional Cookery
- Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery)
- Employee Rights and Responsibility
- Foundation Food Hygiene Certificate
- Health and Safety Certificate

You'll gather NVQs and other vocational awards throughout your career. You can also gain academic qualifications such as GCSEs, A-levels, even a degree. As well as helping you develop your Royal Navy career, everything you achieve will be recognised and valued by future civilian employers.



Cooking on HMS BULWARK for 700 people can be really busy, but I love it. It's not like being a chef at my local pub. I literally travel the world cooking with fresh food from local suppliers - it can be a real challenge but great fun!

Antony, Chef



05

Promotion

You'll start your naval career as an Able Rate. With experience and further training, you could be promoted to Leading Hand and beyond. If you show the right commitment, skills and academic ability, you could become a Commissioned Officer. Members of the Royal Navy are promoted on merit. Work hard and you can rise through the ranks.

06

Pay and benefits

- Start on a salary of over £14,600, rising to over £18,000 on completion of your role specific training. As your career progresses you have the potential to earn in excess of £48,000
- Potential to earn additional financial bonuses depending upon your role
- Six weeks of paid holiday every year
- Adventurous training - from skiing to diving, you can enhance your skillset in unique environments around the world
- Wide range of benefits including a House Purchase Scheme
- Free medical and dental care
- Access to superb sports and fitness facilities
- Subsidised travel and accommodation
- Excellent pension scheme

Not just a job. A way of life.

Being in the Royal Navy is a job like no other, with a life - and lifestyle - to match. You'll make friends for life, go to places you've never been and do things that dreams are made of. From the moment you join, you'll be part of a close-knit team that lives, works and relaxes together. On top of on-ship and onshore sports facilities, you'll also have the opportunity to go on adventurous training, which means anything from mountaineering, caving and parachuting, to jungle expeditions.

It's a life without limits. Its only limit is how much you want to live it.

FIND OUT MORE



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