OceanWave Yacht Crew Training Course Information Guide

OceanWave delivers internationally recognised qualifications and practical training delivered by experienced industry professionals.

Based in Antibes, the heart of the Mediterranean yachting industry, we deliver high-quality training that prepares crew with the skills, knowledge and confidence to excel onboard luxury yachts and commercial vessels.

Our experienced instructors combine decades of operational yachting experience with engaging, practical teaching to ensure every candidate receives training that is relevant, professional and immediately applicable in the workplace.

From Food Safety and Ship's Cook Certification to RYA Powerboat Training, Interior Service Programmes and specialist yacht chef courses, OceanWave is committed to delivering training that supports every stage of your career.

Why Train with OceanWave?

Industry-recognised qualifications (MLC, MCA, RYA, Highfield, CISR and IAMI GUEST).
Experienced superyacht professionals as trainers.
Small class sizes with personalised tuition.
Practical, industry-focused learning.
Comprehensive candidate support before, during and after training.
Full certification administration where applicable.
Flexible weekday and weekend scheduling.
Dedicated training centre in Antibes, in the heart of the Mediterranean yachting industry.

Our Training Programmes

OceanWave offers a comprehensive portfolio of courses for both new and experienced yacht crew, including Yacht Chef & Galley training, Interior and Deck training programmes.

Yacht Chef & Galley Training

OceanWave offers a comprehensive range of professional galley qualifications and specialist development courses designed specifically for chefs working, or aspiring to work, onboard luxury yachts.

Our programmes combine internationally recognised certifications with practical, industry-focused training, equipping chefs with the knowledge, confidence and skills required to excel in the demanding superyacht environment.

Our Galley Training Courses

- CISR Ship's Cook Certificate Assessment
- HABC Highfield Food Safety at Sea Level 2
- HABC Highfield Food Safety at Sea Level 3
- Yacht Chef Introduction
- Specialist Yacht Chef Training
    - Professional Yacht Chef Bread & Baking
    - Professional Fresh Pasta for Superyacht Chefs
    - Professional Yacht Chef Chocolatier

Ship's Cook Certificate Assessment

Duration: 2 Days

Course Fee: €1,695/€1,395

Overview: MLC-compliant, two-day practical and theory assessment for maritime and yacht chefs, confirming the practical skills and professional competence required to obtain a Ship's Cook Recognition Certificate.

Who it's for: Yacht and Maritime Industry vessel chefs of all levels.

Course Content: Practical cookery skills assessment, theory examination, galley organisation and workflow, time management, hygiene and food safety, professional galley procedures, health & safety and maritime legislation & compliance.

Entry Requirements: Culinary experience, 30 days onboard as a chef, STCW, ENG1, Food Safety Level 3.

What's Included: Two-day practical and theory assessment, professional assessment galley, Food Safety at Sea Level 3 training and certification (if required), legislation and compliance guidance, CISR application support and administration, submission of documentation, final CISR certification fees and ongoing candidate support.

Why Choose OceanWave: We manage every stage of the certification process, from Industry-leading assessment, expert guidance and CISR application through to your final certificate.

HABC Highfield Food Safety at Sea - Level 2

Guided Learning Hours: Minimum of 7 hours study.
Course Fee: €150
Overview: Highfield Food Safety at Sea Level 2 qualification meeting MLC and MCA food safety requirements for crew involved in the preparation, handling, serving or receiving of food onboard.
Who it's for: Chefs, Stewards/esses, Chief Stewards/esses and anyone responsible for supervising food safety onboard.
Course Content: Food safety legislation, food poisoning and contamination, personal hygiene, temperature control, cleaning and disinfection, pest control, food storage, safe food handling, premises and equipment, and individual responsibilities.
What's Included: Highfield online study licence, flexible self-paced learning, fully invigilated examination, Highfield certificate and full course administration.
Why Choose OceanWave: Flexible online learning, professional invigilation and an MCA-recognised Highfield qualification that meets MLC food safety requirements, supported by OceanWave from enrolment to certification.

HABC Highfield Food Safety at Sea - Level 3

Guided Learning Hours: Minimum of 15 hours study.
Course Fee: €370
Overview: Highfield Food Safety at Sea Level 3 supervisory qualification meeting MLC and MCA food safety requirements for those responsible for managing food safety standards and compliance onboard.
Who it's for: Chefs, Head Chefs, Sous Chefs, Chief Stewardesses and other senior interior crew and all supervisory personnel responsible for food safety management.
Course Content: Food safety legislation, HACCP, food safety management systems, hazard control, contamination prevention, personal hygiene, temperature management, cleaning and disinfection, pest control, premises and equipment, supervision, training and food safety culture.
What's Included: Highfield online study licence, flexible self-paced learning, fully invigilated examination, Highfield certificate and full course administration.
Why Choose OceanWave: Flexible online learning, professional invigilation and an MCA-recognised Highfield qualification that meets MLC food safety requirements, supported by OceanWave from enrolment to certification.

Yacht Chef Introduction

Duration: 2 Days
Course Fee: €525
Overview: Two-day practical foundation course designed to prepare chefs for a successful career in the superyacht industry.
Who it's for: Land-based chefs transitioning into the superyacht industry, newly appointed yacht chefs, and stew/cooks looking to develop their knowledge, confidence and onboard skills.
Course Content: Industry foundations, life onboard and departmental roles, guest and crew catering, menu planning and dietary considerations, galley management, provisioning, administration, budgeting and adapting culinary skills for the superyacht industry.
What's Included: Training manual, templates, SOP documents, checklists, career guidance and Yacht Chef starter kit.

Specialist Culinary Masterclasses

Course Fee: Various
Designed to enhance technical skills and broaden culinary expertise, our specialist chef courses focus on areas that are highly valued within the superyacht industry.
Why Choose Our Specialist Chef Courses?

- Delivered by experienced superyacht chefs and specialist culinary professionals
- Small class sizes with extensive hands-on practical training
- Designed specifically for the luxury yachting industry
- Professional recipes, techniques and reference materials to take away
- Ideal for enhancing your CV and expanding your onboard culinary repertoire

Who it's for: Yacht and Maritime Industry vessel chefs; experienced land-based chefs entering yachting.
What's Included: Training manual, Recipes, Expert Guidance, Tips & Tricks for adapting specialist cuisine techniques to the galley and producing excellence onboard.

Bread & Bakery for Yacht Chefs

Duration: 2 Days
Master the fundamentals of artisan bread making, enriched doughs, breakfast pastries and everyday bakery items commonly requested onboard. Learn professional techniques for producing fresh, high-quality baked goods in the unique environment of a yacht galley.
Course Content: Baking preparation, sourdough, baker's formulas, pizza, focaccia, flatbreads, croissants, English muffins, brioche, cinnamon buns and scones.

Pasta For Yacht Chefs

Duration: 2 Days

Develop the skills to produce authentic fresh pasta, filled pasta, gnocchi and accompanying sauces using traditional Italian techniques adapted for luxury yacht service. Perfect for chefs looking to elevate their Mediterranean repertoire.

Course Content: Pasta dough production, lamination, ribbon and filled pasta, rolling techniques, signature dishes, traditional Italian recipes, plating and professional finishing techniques.

Professional Yacht Chef Chocolatier

Duration: 3 Days

Designed for yacht chefs wishing to expand their pastry and petit four offering, this specialist programme covers professional chocolate tempering, molding, bonbons, truffles, garnishes and luxury chocolate presentation techniques suitable for guest dining and special events.

Course Content: Chocolate tempering, molding, bonbons, truffles, ganache, luxury garnishes, flavour pairing, premium ingredients, sealing and demolding techniques, professional presentation and chocolatier starter kit included.

RYA Powerboat Level 2

Duration: 2 Days

Course Fee: €460

Overview: Two-day practical entry-level qualification in powerboat handling and seamanship, recognised by the UK MCA and many European administrations for operating small powerboats and yacht tenders under 10 metres.

Who it's for: Deck crew, chefs, stews and recreational boaters.

Course Content: Low-speed close quarters handling, berthing alongside, planing speed boat handling, turning in confined spaces, man overboard recovery, basic navigation, collision avoidance regulations, emergency procedures and safety equipment.

What's Included: RYA practical assessment, use of training boat and equipment, professional instructor, RYA training materials and RYA Powerboat Level 2 licence (upon successful completion).

RYA Powerboat Level 2 Direct Assessment

Duration: 1 Day
Course Fee: €350
Overview: Direct assessment for experienced powerboat operators, providing an alternative route to the RYA Powerboat Level 2 licence without the need to complete the full two-day training course.

What's Included: RYA practical assessment, use of assessment boat and equipment, experienced RYA assessor, assessment paperwork and RYA licence (upon successful completion).

Interior Training with KDW

Overview: Internationally recognised IAMI GUEST interior training programmes, delivered in partnership with KDW Training, designed to develop the service, leadership and administrative skills required to excel in the luxury superyacht industry.
Who it's for: Interior crew at all levels, from those new to the superyacht industry to experienced stewardesses and chief stewardesses looking to enhance their service, leadership and administrative skills.

Advanced Food & Beverage Service
Chief Stewardess Development
Yacht Interior Administration
Introduction to Cigar Service

OceanWave Commitment

We are committed to delivering practical, professional training that prepares crew for successful careers onboard. From your first enquiry through to certification, our team is here to support you every step of the way.

Empowering Crew to Achieve Their Highest Potential.
We Make It Happen. On Your Terms.