



**The Seaworthy
Yacht Stewardess
Training Course
Full Curriculum**

the
**Seaworthy
Stew**

INTRODUCTION TO THE COURSE

- *Stewardess Hierarchy
 - What makes a good stewardess
 - Responsibilities of a yacht stew
 - Salary Enhancements for interior roles
- *Housekeeping Glossary
- *Service Glossary
- *Yachting Terminology

HOUSEKEEPING

- *The Housekeeping Role + Tips
 - Video Module
 - The role of the housekeeper
 - Guest arrival to the yacht
- *Standard Operating Procedures
 - Housekeeping Shift Manual
 - Guest Turn Up and Turn Down Guide
 - Guest Cabin Detailing Guide
- *Bed Making
 - Video Module
- *Guest Luggage: Packing and Unpacking manual
- *Wardrobe Management
 - Men's Wardrobe
 - Women's Wardrobe
- *Maintenance Of A Yacht
 - Weekly flush through procedure
 - Daily, Weekly, Monthly Duties and Tasks
- *Stowing For Sea
 - Stowing Guide
- *Pre-charter
 - Checklist to ensure nothing is missed (Very useful for solo stews)

CLEANING

- *BONUS Masterclass: Chief Stewardess Cleaning Essentials
 - Video Module
- *Cleaning Products
 - Video Module
 - Cleaning Products Guide
- *Cleaning Caddies
 - What should be in a cleaning caddie
 - Extras to add when detailing
- *Vacuum/Hoover Guide
 - Using a vacuum properly
 - Parts you need to know and use
 - Detailing a vacuum
- *Protection Care Of Luxury Materials
 - Guide
- *Langfords Guide: Polishing and cleaning silverware

LAUNDRY

- *Standard Operating Procedures
 - Guest and crew laundry
 - Laundry Log template
 - Laundry Care Guide: Washing Temperatures & Tag symbols
 - Stain Treatment Guide
- *Ironing
 - Video Modules
 - Ironing Reference and Temperature Guide

SERVICE

Service Video Training

Roles during service

Mise-en-place

Sequence Of Service

Service Styles: Silver service, Plated service, Synchronised and Buffet

Service Cheatsheet (Pre Service Checklist, Order Of Service,

+ Other Service styles you may need to know)

*BONUS Pre-Meal Checklist

*Cutlery/Silverware

Cheatsheet

TABLE SETTING

*Gallery of Table Settings Onboard

*Napkin Folding Guide

*Table Setting Guide and Cheat Sheet

*Identifying Glassware

*Decor Schedule Template

FOOD & BEVERAGE

*Barista Coffee Training

Video Module

Barista Coffee Guide

*Tea Guide

*Learning about Wine and Wine Service

Video Module

*Wine Glossary

*Cocktails

Cocktail Book (Welcome drinks, cocktails, and garnishes)

Bar Set-Ups

Bar Checklist

Specialty Events

Beach BBQ Checklist

FLOWER CARE

*Flowers and Plant Care onboard

*Flower Order Template and Provisioning Library

BONUS: Provisioning template: Adaptable to Food, Beverage, Toiletries, Products, Laundry, and Stationery

BONUS: Worldwide Database Of Yacht Crew Agencies

[To view more about the course click here](#)

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www.theseaworthystew.com