

# SWISS HIGHER DIPLOMA SUPERYACHT INTERIOR STEWARDESS & STEWARD



FBSTI SWITZERLAND



# ABOUT FBSTI

## TOP-NOTCH INTERIOR SUPERYACHT TRAINING

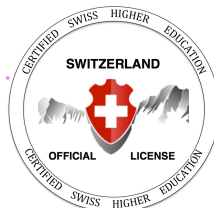
Food & Beverage Service Training International is a Swiss Restaurant Management School specialized in Restaurant Management, high gastronomy Service and interior luxury private yachting.

## SWISS TOUCH & FRENCH "SAVOIR-FAIRE"

With a fine blend of the Swiss hospitality touch and the French gastronomy expertise we train the leaders and influencers of tomorrow's food industry.

We're dedicated to ensuring top-notch Education is accessible and affordable to students worldwide.

With our partner, the *Cyprus Maritime Academy*, we are providing a unique Interior Superyacht Training for you to be ready to travel the world and the oceans on the most beautiful and exceptional yachts



# A UNIQUE APPROACH TO INTERIOR STEWARD/ESS MANAGEMENT TRAINING

## A SLOW REVOLUTION

A slow revolution is taking place in the F&B and interior superyacht care education. With our innovative approach we have perfectly bridged the learning gap between theoretical needs and practical realities of the industry. This new teaching model is designed solely to increase your employability through rapid integration; fast development and better understanding of the industry.



## A PARTNERSHIP FOR YOUR SUCCESS

The superyacht industry is a fast growing industry worldwide and has showed for the past 10 years an amazing development . This unending growth creates thousands of new jobs worldwide every year. But the industry struggle to fill these positions because of the lack of qualified and properly trained people in the marketplace.

With this **unique association between FBSTI, a famous Swiss restaurant management academy and CMA a worldwide recognized maritime academy**, students will get precisely the training and the skillset the industry is looking for, thus will get an edge when applying for a job.



# IS SUPERYACHT INTERIOR STEWARD/ESS THE RIGHT FIT FOR YOU?

You feel the soul of an adventurer, ready to enjoy your youth to travel the world and cross the oceans?

Do you have the desire to stop over to the most idyllic dream destinations, experience the jet set and meet the most influential people in the world?

Looking for a job different from others and working in a warm environment under the sun?

Are you looking for a job that will shape your personal development and put you in touch with people from all over the world?

**The superyacht industry is the perfect place for you!  
And it can all start with FBSTI, a solid training, a Swiss Diploma and an international experience.**



- ✦ Gain in-depth understanding of the industry and its future
- ✦ Perfect your service and interior steward/ess skills
- ✦ Master the key factors of a successful business
- ✦ Develop your personal skills to be a recognized professional

## SWISS EDUCATION, THE BIRTHPLACE OF HOSPITALITY

Get the benefit of the swiss flag on your resume and profit of our unequaled reputation for training the best hospitality employees in the world to fast-track your career.

Focused on your success with the latest management methods in the catering business and interior steward/ess knowledge; our program will get you fully qualified, with the perfect vision of the industry to reach the top and make your dreams come true.



# OVERVIEW OF YOUR TRAINING JOURNEY WITH US

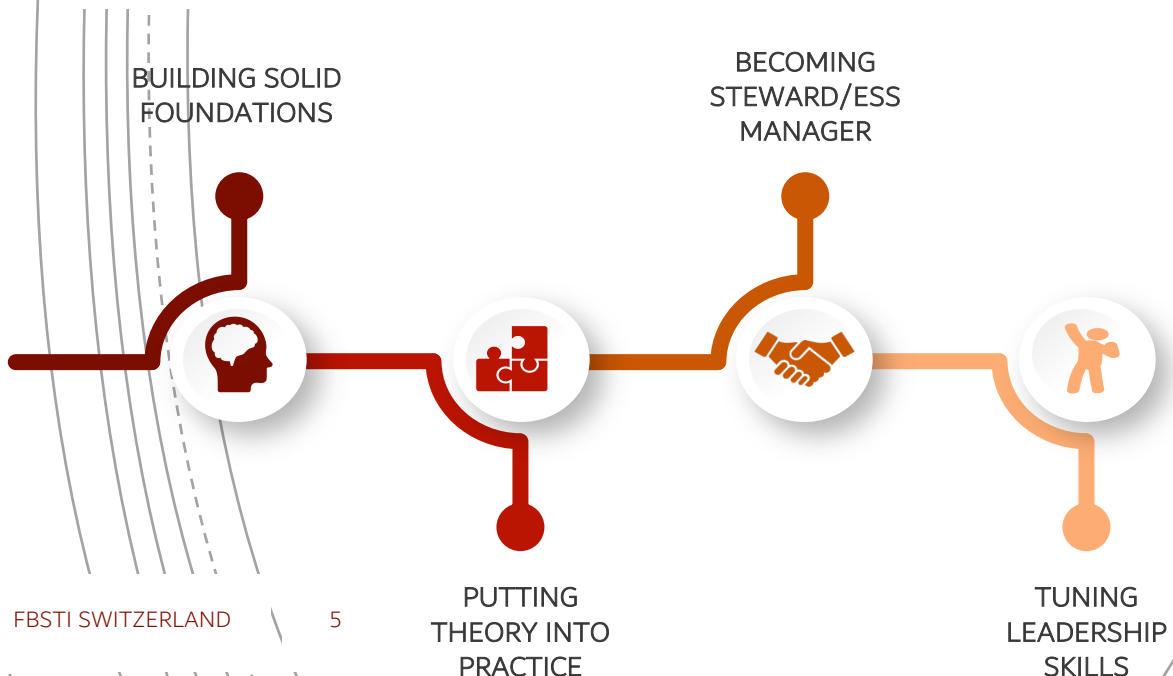
After completion of the course, participants will received 1 Swiss higher diploma and 5 certificates as below:

- ✓ *STCW 95, Basic Safety on Sea Certificate*
- ✓ *RIB, Rigid Inflatable Boat Handling Certificate*
- ✓ *Certificate of Security Awareness*
- ✓ *Swiss Higher Diploma in Superyacht Interior Steward & Stewardess*
- ✓ *Swiss Certificate of Customer Care and Communication (Additional Cost)*
- ✓ *Food and Hygiene Certificate Level 2*

STCW, RIB and security awareness carry certification from Cyprus Shipping Deputy Ministry with world wide recognition.

The steward course is certified with a diploma in Stewarding management and a certificate of health and hygiene delivered by Swiss education and recognized worldwide accredited by the Swiss education, HACCP and verified by AHLEI

The curriculum is built around four cornerstones:



# THE MARITIME PART OF THE PROGRAM

## STCW 95 BASIC MARITIME TRAINING

As part of the course students will have to complete a STCW 95 Basic Safety Course (Standards of Training Certification and Watch keeping for Seafarers), that is compulsory for all crew on superyachts. The STCW 95 gives students the minimum standard of qualification required to work on vessels of any size and equips them with a detailed understanding of what to do in the event of marine emergencies.

During STCW 95, students will study safety and sea survival, first aid and CPR, fire fighting including use of breathing apparatus and personal and social responsibilities and vessel security. - Apply basic survival skills in the event of vessel abandonment - Follow procedures to minimize and fight fires on board a vessel - Meet work health and safety requirements - Survive at sea using survival craft - Provide First Aid



## RIB & SECURITY AWARENESS

RIB:

Introduction to shipping. General seamanship. Handling procedures and conduct of a rigid inflatable boat, Launching, recovering, equipment and manipulation.

Radio, weather, safety, ropes, lights and sounds, emergency

THE SECURITY AWARENESS:

The aim of the course is to provide Crew with a better understanding of:

1. the importance of ship security and the roles of those involved in its provision
2. the requirements and measures to maintain ship security
3. able to recognize and report a security threat, weapons, dangerous substances & equipment etc.

# FULL OVERVIEW OF THE STEWARD/ESS INTERIOR CARE PROGRAM (PART 1)

## BARTENDING:

- ✓ Bartending introduction
- ✓ Bar equipment & utensils, use and maintenance
- ✓ Advanced spirits and beers knowledge (spirits, alcohols, beers, liquors, Brandy, liqueurs, fortified wines ...)
- ✓ Cocktails and mixology, cocktail making and service
- ✓ Garnishing technics and ingredients.
- ✓ Service single drinks and long drinks
- ✓ Bartending vocabulary
- ✓ Bar beverages, ingredients and equipment provisioning, storage, care and inventory



## FLOWERS AND ARRANGEMENTS:

- ✓ Flower arranging and presentation, hints on floral arrangement.
- ✓ Vase management
- ✓ Flower appreciation and caring for flowers, preserving flowers, storage.
- ✓ Type of flowers
- ✓ Fruit basket presentation

## WINE:

- ✓ Making of wine
- ✓ Different categories of wine
- ✓ Wine of the world knowledge
- ✓ Service of wine, pouring, decanting, temperature
- ✓ Wine bottles shapes and types, wine labels, storage and control.
- ✓ Inventory and purchasing
- ✓ Handling fine wine, vintages, price
- ✓ Wine pairing, food and beverage matching.
- ✓ Champagne knowledge and service
- ✓ Non-alcoholic drinks, soft drinks, milk, water, syrup, soda, juices, ...
- ✓ Knowledge, storage, purchasing, inventory and service of soft drinks



## GENERAL KNOWLEDGE:

- ✓ Work & Duties Schedules, Overview of Shipyard Period, Skeleton Crew management and safety at work
- ✓ Introduction to managing yacht accounts
- ✓ In depth analysis of roles and duties of high level Steward/ess positions. Day-to-day Steward/ess management
- ✓ Interior & exterior detailing
- ✓ Personal appearance, hygiene, attitude and behavior
- ✓ Communication, internal and external, discretion, tact and diplomacy.
- ✓ Coordinating with local supplier/distributor



# INTERIOR STEWARD/ESS PROGRAM

## (PART 2)

### FOOD AND TABLE SERVICE:

- ✓ Food and product knowledge, culinary terms, cooking methods
- ✓ Food hygiene and safety
- ✓ Dietary requirements: vegetarian, Kosher, Muslim & others
- ✓ Equipment and various utensils, use and maintenance. Identification glassware, cutlery, and service utensils
- ✓ Place setting, mise en place, pre-dinner checklist
- ✓ Napkin folding, use of linen
- ✓ Service styles, service methods: (French, English, Russian, American and Chinese services)
- ✓ Service order, sequences and procedures
- ✓ Advanced service (Flambé, carving, silver, ...)
- ✓ Service rules and service tips
- ✓ Clearing order
- ✓ Kitchen, back office, pantry
- ✓ Provisioning and product inventories for food table service
- ✓ Polishing silverware, chinaware and stemware.
- ✓ Caring and storage of fine chinaware, stemware, silverware and all other equipment used for service



### INTERIOR CARE, HOUSEKEEPING:

- ✓ General housekeeping
- ✓ Linen, cloths, handling and use
- ✓ Cleaning with and without guest on board, non-guest period.
- ✓ Become familiar with cleaning standards, supplies and use of products.
- ✓ Cabin cleaning and preparation, bed making, turn-down service
- ✓ Bathroom and toilet cleaning (in cabin, in public area), frequency
- ✓ Review cleaning different items, furniture and equipment
- ✓ Impeccable care of exotic furnishings, finishes and fabrics
- ✓ Learn how to use white goods, irons, presses and other laundry equipment found on Superyachts
- ✓ Laundry products and stain removal advice and hints for success
- ✓ Coordinate with local pressing , hotels and suppliers
- ✓ Valet Services

### OTHER KNOWLEDGE:

- ✓ Tea and coffee knowledge, art of coffee, art of tea, origins, pouring and service technics.
- ✓ Use, cleaning and maintenance of machines and equipment
- ✓ Afternoon tea
- ✓ In cabin service of meals or beverages
- ✓ Turn down service
- ✓ Buffet setting up and service
- ✓ Parties, cocktails and picnics
- ✓ Caviar knowledge and service
- ✓ Cigars knowledge and service
- ✓ Cheese knowledge and service

# COURSE ORGANISATION

The course is taking place in Cyprus at the Cyprus Maritime Academy where interactive classes and practical sessions are done.

The students coming from abroad will be hosted on site (Included in the tuition fees). Morning breakfast, lunch and dinner are included. Academic material is provided as well as professional utensils such as a crumber or corkscrew.

Students need a device to be able to read a UBS key.



# INTERCULTURAL LEARNING ENVIRONMENT

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Students will be split into small groups throughout the course and each student will contribute to improving information retention and enhancing the learning curve.

Finding yourself in a city away from home with people from different countries, different ethnic

groups, diverse cultures and background will be a great challenge at first but an incredible learning opportunity. It will teach you some of the most important values and skills needed in the industry such as respect, flexibility, adaptability and curiosity.





# CAREER & INTERNSHIP SUPPORT OFFICE

Our dedicated office offers hundreds of internships opportunities with some of the leading companies, international hotel chains, Michelin-star restaurants, **cruising companies**, luxury resorts, in prime locations. Our internship coordinator will also provide you advises and assistance to find and apply with all the most popular superyacht staff recruiters.

## INTERNATIONAL PROFESSIONAL EXPERIENCE

Part of the learning will take place on-site during the training. But the internship is where the newly acquired skills will be honed. Thanks to our extended network of hospitality leading institutions, our students have the once-in-a-lifetime opportunity to search out an international internship that will truly launch their career as a professional steward and stewardess. Our dedicated internship placement team will assist you in finding the internship that best fits your career aspiration.



Writing Resume & Cover letter

Career coaching

International networking

Internship prep

Visa application support

Job interview prep

Personal presentation

Question handling ability





# OUR INSTITUTIONAL PARTNERS



# APPLICATIONS

## Admission requirements

No background or specific knowledge is required

-  Age from 17 to 30
-  English level B1
-  No criminal record
-  Health requirement, good in Swimming.



*The course is very intense and therefore requires good mental and physical condition.*

## Upcoming course

**Cyprus:** February 2019, Interior Yacht and Superyacht Stewardess & Steward Training Program (CTSW95 and Interior care)

**Cyprus:** February 2019, Swiss Higher Diploma in Restaurant Management

**Thailand:** April 2019, Swiss Higher Diploma in Restaurant Management

*Checkout our website for more courses, dates and locations*



# CONTACT US

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## Opening up a course in your hometown

If you are interested to open-up a course in your city do not hesitate to contact our marketing department.



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Swiss Higher Diploma in Restaurant and F&B Operation Management