



INTEGRATED HOSPITALITY MANAGEMENT FOR THE MARITIME INDUSTRY

Member of the SCHULTE GROUP

 **SEACHEF**

A NUTRITIOUS AND PALATABLE DIET IN A HOSPITABLE AND HYGIENIC ENVIRONMENT, WHICH IMPROVES **CREW MOTIVATION** AND **OPERATIONAL EXCELLENCE**

Seachef Hospitality Services is the pioneer of integrated hospitality management for the maritime industry. Established in 1994, we supply ship owners and managers with comprehensive services along the entire value chain.

WHO WE ARE

We actively manage health and budget on board. Our coordinated services include catering and housekeeping management, procurement and supply chain management along with recruitment and training of the galley staff. Through streamlined workflows and transparent accounting, we are able to offer a nutritious, palatable meal in a hospitable, hygienic environment for crews, whilst remaining cost competitive. We cater to the taste and dietary needs of more than 40 nationalities on board over 500 vessels.

WHY SEACHEF

With catering and hospitality services handled by Seachef, the crew feels in good hands, which contributes to good health and high vessel availability. We are able to make the most of the vessel's funds and improve efficiency on board by efficiently managing the supply chain and reducing paperwork for senior officers. At Seachef, we know how to balance crew welfare and cost efficiency.



AREAS OF EXPERTISE

CATERING MANAGEMENT AND CREWING

Seachef provides skilled multinational chefs equipped to handle a variety of cuisines, tailored for a wide range of dietary requirements. The pool of staff consists of over 1,200 hospitality professionals. The right mix of personnel and the supply with relevant training e.g. through our Online Learning Management System guarantees high productivity on board.

The ships' catering crews are supported by our back office on shore. Together we ensure that senior officers on board are relieved of paper and accounting work and can focus on the commercial and technical operation of their vessel.

HOUSEKEEPING SERVICES

Seachef recruits, trains, and provides quality housekeeping attendants and stewards for a wide range of duties on board, including cabin cleaning, inventory management, laundry services, pest control, general, spring, heavy duty and stores' cleaning as well as garbage management.

QUALITY SUPPLY CHAIN

Seachef has an extensive worldwide network of trusted ship suppliers across the world who are continuously vetted for their quality service and commitment to prerequisite standards during the delivery process. With a large pool of vessels under its service, Seachef is able to leverage on its volume of purchase and negotiate the best prices with the chandlers.

TRAINING HOSPITALITY PROFESSIONALS

Seachef trains its hospitality staff on various aspects of their day-to-day job before they join on board. The professionals further develop their hospitality skills at internal or external training agencies, from international cuisine training and table setup to food safety, inventory management and store maintenance.

CATERING AND HOUSEKEEPING AUDITS

Seachef reviews the implemented procedures on board by conducting catering and housekeeping audits at the request of ship owners and managers. These audits help the owners detect, understand and eliminate possible gaps in the procedures followed on board. Seachef carries out a wide range of audits with key focus on different areas, including stores and inventory management systems, food safety, effective housekeeping, menu planning, equipment checks, supply planning and purchasing processes.

PROCUREMENT SERVICES

Seachef's procurement team is responsible for planning and arranging supply of provisions/ bonded goods along with general stores to various vessels worldwide.

Leveraging on its volume of purchase, Seachef negotiates the best rates for products and plans the supplies at the most cost economical ports.

SEACHEF HOSPITALITY SERVICES

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