

NAVY CHEF

As a Navy Chef, you'll work in a fast-paced and dynamic environment, on-board ships and at Navy bases ashore.



YOUR DAY-TO-DAY

You'll work in a team of like-minded individuals to produce meals for your ship's crew. No two days are the same as you plan, prepare and cook meals utilising a range of different cooking styles. You'll have access to a wide variety of ingredients from kitchen staples to gourmet produce to create meals that fuel the Navy and have a positive influence on the morale of your crew.

You'll have opportunities to serve on-board all of the Navy's ships, cooking with up-to-date equipment, for different crew sizes, but one thing is assured, you'll be doing this within a catering team of professional Navy Chefs.

Your duties may include:

- cooking a variety of dishes and condiments
- creating desserts, cakes and biscuits
- baking fresh bread and rolls
- serving food to your crew
- cooking for official functions in overseas locations
- developing menus
- creating new and exciting meals
- compiling and calculating food orders to meet menu requirements
- receiving and storing your food stores
- managing your ship's food budget
- operating kitchen equipment
- kitchen hygiene
- maintaining food health and safety standards.

You'll also perform additional general duties that support the whole ship, including:

- ship security, firefighting and replenishment at sea
- boarding party, first aid, flood repair and flight deck
- assisting with medical, ammunitioning or ceremonial duties
- shift work, or on-call duties as required.

HOW YOU'LL PROGRESS

Opportunities for progression and upskilling continue throughout your career. As you progress, the Navy will provide you with development opportunities to assist you with your increasing leadership responsibility, as well as further education and specialised training within your chosen role. This will set you up to run a highly skilled team of sailors in a variety of tasks, both at sea and ashore.

Your role will extend beyond the kitchen. As a sailor, you'll perform additional duties and learn more skills to become highly trained and efficient in supporting the whole ship. This may include ship security, firefighting, flood repair, line handling, first aid, flight deck duties, replenishment at sea, acting as a medical emergency team member, ammunitioning or ceremonial duties.

There are many opportunities for career growth giving you the chance to diversify your skill set, such as obtaining further education in nutrition.

WHERE YOU'LL WORK

Following training, you'll serve in fleet units and shore establishments on a rotational basis.

HEALTH AND FITNESS

To join the Navy, it's important that you meet the necessary medical and physical requirements. Regular exercise prior to joining will set you up for success as it is an important part of training and service life.

Once you join, Navy will support your physical conditioning to ensure you're prepared to serve. You'll also have access to chef-made meals, gyms, sports and fitness sessions run by physical training instructors. Throughout your Navy career, you'll be expected to conduct an annual fitness test which includes a plank as well as either a beep test or run/walk or swim.

The Navy swim test

During Navy Military Training, whether heading to the New Entry Sailor Course (Recruit School) or the New Entry Officer Course, you'll need to pass a swim test wearing your uniform to graduate. This includes:

- safety jump off a 3m tower
- 10m underwater swim
- 50m swim using survival strokes
- treading water or floating for 15 minutes.

MILITARY TRAINING

① **Course:** New Entry Sailor Course (NESC)

🕒 **Duration:** 10 weeks

📍 **Location:** Recruit School at HMAS Cerberus, Vic

You'll conduct your initial sailor training at the Royal Australian Navy (RAN) Recruit School prior to commencing specific category training. The NESC course is designed to prepare you to conduct basic duties as a sailor.

NESC Course

- **Physical fitness:** General fitness and the Navy swim test.
- **Military life:** General service knowledge including drill and ceremonial procedures.
- **Specialty skills:** Weapons training, workplace safety, first aid and sailing.
- **Navy skills:** Seamanship, corrosion control, survival at sea and fire and flood control.

After successfully completing all components of the course, you'll participate in a Graduation Parade to mark the occasion. You'll have the opportunity to invite family and friends to view the parade.

On completion of your NESC course, you'll proceed to your respective employment training.

EMPLOYMENT TRAINING

① **Course:** Initial Chef Course
(called ADF Catering Operator Course)

🕒 **Duration:** 27 weeks

📍 **Location:** ADF School of Catering (ADFSC), HMAS Cerberus, Vic

This consists of 27 weeks of chef training delivered through TAFE, with time spent in the HMAS Cerberus Galley Simulator to consolidate the skills learnt at TAFE and develops bulk cookery skills using modern cooking technologies. Here you'll complete a Certificate III in Commercial Cookery and commence your trade apprenticeship.

You'll learn integrated catering skills applicable to the

Navy, Army and Air Force to enable you to provide effective service in both the sea and land domains.

The Initial Chef Course provides both practical and theoretical instruction in all aspects of cookery and kitchen activities, including developing the skills essential to working successfully at sea and ashore. You'll also be educated in aspects of equipment safety, nutrition, customer service and working in a small team.

Topics include:

- participating in environmentally sustainable work practices
- working effectively with others and as a cook
- use of hygienic practices for food safety
- participating in safe food handling and safe work practices
- cleaning kitchen premises and equipment
- preparing dishes using basic methods of cooking
- using food preparation equipment
- preparing appetisers, salads, stock, sauces and soups
- preparing vegetables, fruit, eggs and baked goods
- preparing poultry, seafood and meat dishes
- producing pastry, cakes, breads and desserts
- preparing food to meet special dietary requirements
- planning and cost basic menus
- dealing with conflict situations and co-ordinating cooking operations
- coaching others in job skills
- producing and serving food for buffets
- maintaining the quality of perishable items.

On successful completion of the training at HMAS Cerberus, you'll be awarded a Certificate III in Commercial Cookery.

Then subject to completion of 3 years' service in the trade and all training, including successful completion of the Navy Catering Competency Evidence Journal, you'll be awarded Chef Trade papers, which are industry recognised.

SALARY

You'll be paid while you train, and on completion of your Initial Military Training and Employment Training, you'll earn at least:

YOUR STARTING SALARY



FROM
\$60,517 AUD PER YEAR

YOUR SALARY ONCE TRAINED



FROM
\$86,453 AUD PER YEAR

Correct as at 20 Oct 26.