



Fishing
means
the world
to us.™

We're Hiring

Cook, Offshore Factory Freezer Vessel

Ocean Choice International is one of Atlantic Canada's most diversified seafood companies, sustainably producing and marketing a full range of shellfish, groundfish and pelagic species. Our success is driven by our people and our strong connection to the communities where we live and work.

We are currently recruiting for a **Cook** to join the crew aboard one of our offshore groundfish vessels. The Cook is responsible for managing the galley operation, preparing nutritious meals for the crew, and maintaining the highest standards of food safety, cleanliness, and onboard hospitality to support the well-being of the crew while at sea.

Responsibilities:

- Lead and supervise the deck crew, providing direction and ensuring work is completed ☐
Manage the day-to-day operation of the galley and mess, providing nutritious, high-quality meals and snacks for a crew of 30+ while maintaining a clean, organized, and efficient work environment.
- Plan menus, prepare meals, and manage food inventory to ensure adequate supplies are available throughout each voyage while minimizing waste.
- Receive, inspect, store, and maintain inventories of food, galley supplies, and onboard stores, ordering replenishment as required.
- Ensure all food is prepared, handled, stored, and served in accordance with applicable food safety, sanitation, and hygiene standards.
- Maintain the cleanliness and sanitation of the galley, mess, equipment, utensils, and designated common areas in accordance with company standards.
- Comply with company policies and regulatory requirements related to food safety, occupational health and safety, environmental stewardship, and waste management.
- Assist with the loading, unloading, and storage of food and galley supplies before and after each voyage.
- Promote a positive and respectful onboard environment by providing excellent service and fostering positive working relationships with crew members.
- Perform assigned emergency duties in accordance with the vessel's muster list and participate in all required safety training and emergency drills.
- Work a trip-on/trip-off rotation, including 12-hour shifts, and perform other duties as assigned by the Captain or senior officers.

Qualifications:

- Valid Marine Cook Certificate.
- Valid Transport Canada Seafarer's Medical Certificate.

- Valid Marine Emergency Duties (MED A1 or DVS) certification.
- Previous experience preparing meals in a commercial kitchen, institutional setting, or aboard a marine vessel is considered an asset.
- Demonstrated knowledge of food safety, sanitation, inventory management, and menu planning.
- Strong organizational and time management skills, with the ability to prepare high-quality meals in a fast-paced environment.
- Excellent interpersonal skills with the ability to work independently and foster a positive onboard environment.
- Commitment to maintaining high standards of cleanliness, safety, professionalism, and customer service.

An equivalent combination of education and experience will also be considered. Salary will be commensurate with qualifications and experience. An excellent benefits package is available.

Interested candidates should apply, in writing, to hrcrewing@oceanchoice.com or mail resumes to:

Ocean Choice International
Attention: Human Resources
1315 Topsail Road
St. John's, NL A1B 3N4

[Ocean Choice is an equal opportunity employer.](#)