

# bluewater SUMMER SCHOOL july 2011



yacht in action - 2 weeks | young cooks - 1 week | young engineers - 1 week



# who are bluewater

Bluewater is an international yachting company with offices in Antibes, Palma, Zug and London.

We offer a complete service in yachting: Crew Recruitment, Training, Management, Charter and Brokerage. Our training centre in Antibes was established in 1991. 2011 marks our 20th anniversary and we are now one of the largest yacht training companies in the world.

Our summer school programme for teens was launched successfully in Antibes in 2009 to offer a fun educational distraction for English speaking teens in the French Riviera... In 2011 we are able to offer three course options to teens from 14-18yrs old.

What courses are on offer this year?

Yachting in Action: 10 days (16-18)

Young Chefs Course: 5 days (14-18)

Young Engineers Course: 5 days (16-18)





# YACHTING in action course

This is an exclusive and exciting opportunity for students from the age of 16-18 to develop their knowledge and experience of the yachting industry.

This program allows you to gain 7 recognised maritime qualifications in an intensive two week program. You will have the opportunity to gain hands-on practical experience that will assist in your future career or in getting a summer job in yachting while learning valuable lessons for everyday working life!

## **(STCW95) 4 different maritime qualifications:**

- **Personal Safety and Social Responsibility: ½ day**
- **Basic Fire Prevention & Fire Fighting: 2 ½ days**
- **Personal Survival Techniques: 1 day**
- **Elementary First Aid: 1 day**
  
- **RYA Power Boat Level II Certificate: 2 days**
- **RYA Personal Water Craft Certificate (Jet Ski): 2 days**
- **VHF Radio Operators Licence: 1 day**

Monday to Friday 08h30 – 17h30



## stcw95 basic training (4 modules)

**Personal Safety and Social Responsibility:** To give you essential knowledge that you need to work safely in the marine environment and become a safe and effective member of crew.

**Fire Prevention and Fire Fighting:** Students will learn the fundamentals of fire prevention and fire fighting, working with fire extinguishers, hoses and breathing apparatus. The students will enter our ship simulator filled with artificial smoke and learn how to recover casualties. This course is relevant, not only in a marine environment, but in everyday life.

**Personal Survival Techniques:** How to survive if forced to abandon ship, this includes a 2 hour life raft session in the swimming pool or sea.

**Elementary First Aid:** Students will learn the fundamentals of saving lives in a medical emergency

## power boatlevel II

The RYA National Powerboat Certificate is recognised by most European administrators for the operation of small craft and yacht tenders.

Any yacht operating tenders outside the immediate vicinity of the mother ship would be well advised to have qualified tender drivers.

The course has theoretical and practical boat handling elements using our brand new rigid inflatable speedboat.



### phonetic alphabet

A	Alpha	N	November
B	Bravo	O	Oscar
C	Charlie	P	Papa
D	Delta	Q	Quebec
E	Echo	R	Romeo
F	Foxtrot	S	Sierra
G	Golf	T	Tango
H	Hotel	U	Uniform
I	India	V	Victor
J	Juliet	W	Whiskey
K	Kilo	X	X-Ray
L	Lima	Y	Yankee
M	Mike	Z	Zulu

# PERSONAL watercraft

The Royal Yachting Association (RYA) is currently the only maritime certificate authority to issue a Certificate of Competency specifically for these types of craft.

Although potentially hazardous in careless hands, personal watercrafts are very popular 'toys' in the Mediterranean and on Super Yachts. You will learn how to drive safely while observing the rules of the sea.

Should you wish for a career in yachting, this may set you apart from other candidates when looking for a position.

# MARINE vhf radio

This is recognised internationally, and the course allows candidates to learn how to use marine radios for routine and emergency communications.

As a pre-requisite you should memorize the phonetic alphabet... see left!



# YOUNG engineers

This course has been designed to train young people in basic engineering knowledge relevant to boats, cars and pleasure craft (jet-skis and outboard engines). This 5 day programme will teach the students how petrol and diesel engines work and what to do when they don't!

It concentrates on the theoretical and practical aspects of engineering to enable individuals to understand how engines function with a view to being able to maintain and repair engines safely and without wasting lots of money on garage fees. Students are able to work on static and working engines plus a jet ski and a car.

Two days are spent actually doing a service, including oil and filter changes, air filter cleaning, spark plug adjustments and replacements, brake adjustments, wheel changes, wiper blade replacements, anti freeze testing/replacement and battery charging on a real car and preparing it for the next MOT. Students will also be able to set up the timing of an engine and replace pistons and cylinder head gaskets.

The instructor will deliberately put faults onto the engines and prizes are awarded to students who find the faults safely but quickly.

**Sign up to find out the answers and much more.**





### Day 1- A day of food discovery

This is where you get to do what you were always told not to... Play with food! You will spend the morning learning about the different food groups & the elements that you need to create a healthy delicious meal. Our Chef will then help you to discover various food styles and tastes using a mixture of Herbs & Spices... Essentially you will find out what to use in different contexts and how to add a hint of 'je ne sais quoi' to simple meals.

### Day 2- Pasta & Pastry

One of the most internationally renowned styles of cuisine comes from neighbouring Italy... think pasta & pizza... The morning will be spent making all of your Italian favourites whilst becoming skilled at appropriate portion sizes. The following topic that you will cover is pastry, how to make it and what to do with it.

### Day 3- Simple Meals & Healthy Snacks

You do not always have hours to spare to prepare a meal; sometimes the idea of making something exciting, tasty and quick is what leads us to junk food. Learning the basics of making a rapid healthy meal will be our focus for the morning session...Have you ever opened the fridge and discovered that there is 'nothing to eat'?!

On this note we will spend the afternoon learning and preparing healthy snacks and aperitifs to please every crowd.

### Day 4- Meats, Roasts and Desserts...

If you were asked to make a meal for 8 people, do you think that you could create a quality menu? Working with various meats & poultry we will create adventurous family meals... and what would a family meal be without dessert?

### Day 5- Catering a BBQ

You will be catering the end of session bbq where you will be joined by teenagers studying different summer programmes at bluewater summer school. You will cater the bbq from a-z, planning, shopping, preparing and presentation. You will separate into two groups to prepare various summer delights in the head to head challenge judged by the summer school instructors...



# YOUNG COOKS

This course has been created to give teenagers a better understanding of food, healthy eating and how to prepare meals.

This is the ideal method to get your teen ready for university, to help them develop basic culinary skills or to have further insight into the life of a professional chef. The course will be take place over 5 days in which time the students will be learning hands on in a kitchen environment.

Our renowned chef instructor 'Liz Taege' began her interest in fine cuisine at a very young age, winning her first cookery prize at 8 years old. She has since had a tremendous adventure cooking up a storm all over the world in fine restaurants and onboard yachts. The young cooks course is a journey of fun food discovery whatever their current level.

### course pre-requisite

Please arrive hungry, with a smile on your face!

The 5 days will cover all of the vital elements you will need to become creative in the kitchen...

The programme- Monday – Friday 08h30 – 17h30

Venue: the galley simulator in the Crew Training Centre in Biot.  
Transport provided from our crew training office in Antibes.







# what's scheduled?

## accommodation

The **crewgrapevine.com** is a crew house based in Antibes, they are currently expanding their property portfolio and by summer 2011 they will be running two different 'houses' sleeping up to 18 in each.

Students attending bluewater summer school over 16 years old coming from abroad to the French Riviera are welcome to stay at the half board **crewgrapevine** in single sex dorms in the heart of old Antibes under the guidance of Jenn (the owner) and the house manager. The crew grapevine can provide half board accommodation for €210 for seven days.

## Summer School Schedule\*

- Yachting in Action  
4th – 15th, 11th – 18th  
**€999**
- Young Engineers  
4th – 8th, 11th – 15th  
**€549**
- Young Cooks  
4th – 8th, 11th – 15th, 18th – 22nd  
**€549**

\*These dates are confirmed and further sessions will be added in the run up to summer according to demand...

# bluewater summer school 2011

Crew Training & Crew Placement Centre | 7 Boulevard D'Aguillon | 06600 | Antibes | France | T: +33 (0)4 93 34 47 73 | F: +33 (0)4 93 34 77 74  
training@bluewateryachting.com | crew@bluewateryachting.com  
[www.bluewateryachting.com](http://www.bluewateryachting.com) | [www.bluewatercrew.com](http://www.bluewatercrew.com)

