



2025–2026

TYSA TRAINING CATALOGUE





WELCOME

Welcome to The Yacht Stew Academy (TYSA), where we go beyond the traditional academy experience to become your dedicated mentors in becoming a confident and thriving Steward(ess). Our entire team is comprised exclusively of seasoned ex-Chief Stews, offering a collective experience of over 20 years. This wealth of knowledge and insight is shared through our online and in-person training sessions.

TYSA takes pride in its accreditation as an IAMI GUEST accredited school and an endorsed training academy through the Institute of Hospitality. Opting for TYSA means choosing a training program guided by individuals who intimately understand the challenges and triumphs of the Interior Crew. As your mentors, we've been in your shoes and are here to support you every step of the way.

When you join TYSA, you become a valued member of our TYSA community, where tailored advice, personalised attention, and unwavering support define your stewardess journey with us. Embark on this exhilarating adventure with TYSA, where your success is not just our goal—it's our shared passion.

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WHY TRAIN WITH TYSA?

Our entire team consists of seasoned professionals with extensive experience in luxury yachting and high-end service. This practical expertise informs every aspect of our training, ensuring our courses remain relevant and applicable to real-world situations.

Flexible Learning Pathways

- Online Learning: State-of-the-art virtual learning environment
- Onboard Training: Customized instruction delivered on your vessel
- Estate Training: Bespoke programs for private residences
- Classroom Setting: Traditional learning with hands-on practice

Comprehensive Accreditation

Our qualifications are endorsed and accredited by leading professional organizations:

- IAMI GUEST Program
- Institute of Hospitality
- Wine & Spirit Education Trust (WSET)

A MESSAGE FROM OUR FOUNDER:

When I founded The Yacht Stew Academy, it was with a clear vision: to create an educational experience I wish I had when I first stepped aboard as a junior stewardess. Drawing from a decade of experience on yachts, including years as a Chief Stewardess, I understood firsthand the challenges and opportunities that lay ahead for aspiring yacht crew members.

Our curriculum isn't just about teaching service standards – it's about building confidence, fostering excellence, and creating leaders in luxury hospitality. Each course has been carefully crafted to bridge the gap between traditional training and real-world demands of superyacht service. We focus not just on what you need to know, but on how to apply that knowledge in the dynamic environment of luxury yachting.

When you join us, you're not just enrolling in a course – you're becoming part of a community that will support your growth throughout your career. Our team of experienced ex-Chief Stews brings practical wisdom to every lesson, ensuring you receive training that's both current and applicable.

Whether you're just starting your journey or advancing to a senior position, TYSA is here to help you navigate each step with confidence and expertise.

–Gemma Hulbert, Founder

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–Gemma Hulbert, Founder

COURSE OVERVIEW

SENIOR STEWS

COURSE	ACCREDITATION	EXPERIENCE	PAGE
Destination, Events and Interior Management	GUEST: IAMI	3+Years Required	8
Foundations of Leadership	GUEST: IAMI	1+Years Required	9
Crew Wellbeing and Human Resources	GUEST: IAMI	3+Years Required	10
Accounting, Bookkeeping and Budgeting	GUEST: IAMI	3+Years Required	11
Advanced Interior Management	Institute of Hospitality	2+Years Suggested	12
Head of Service Diploma	Institute of Hospitality	2+Years Suggested	13
Mental Health First Aid	Mental Health First Aid England	None	14
WSET Level 2	Wine and Spirit Education Trust	None	15

COURSE OVERVIEW

EXPERIENCED STEWS

COURSE	ACCREDITATION	EXPERIENCE	PAGE
Advanced Housekeeping Services	GUEST: IAMI	1+ Year Required	17
Foundations of Leadership	GUEST: IAMI	1+ Year Required	18
Service Fundamentals	Institute of Hospitality	1-2 Seasons Suggested	19
Mental Health First Aid	Mental Health First Aid England	None	20
WSET Level 2	Wine and Spirit Education Trust	None	21
Foundations of Floral Design	Institute of Hospitality	None	22

COURSE OVERVIEW

JUNIOR STEWS

COURSE	ACCREDITATION	EXPERIENCE	PAGE
Interior Fundamentals	Institute of Hospitality	None	24
Superyacht Wine Service	Institute of Hospitality	None	25
WSET L2	Wine and Spirit Education Trust	None	26
Foundations of Mixology	Institute of Hospitality	None	27
Luxury Tea Service	Institute of Hospitality	None	28
Foundations of Floral Design	Institute of Hospitality	None	29
Mental Health First Aid	Mental Health First Aid England	None	30



TRAINING COURSES

SENIOR STEWS

3+ Years of Experience



Destination, Events and Interior Management

IAMI GUEST: UNIT 36

40 Hours, Blended Online Learning

4 days, in person (0900 - 1700)



Key Competency



Minimum of 2 year onboard & 1 year in a senior position onboard



Senior Level Training, part of the 3-course Chief Stew CoC program



Pre-course lesson completed on a 1-1 trainer call



[Course Link](#)

Course Description

Elevate your expertise in luxury event planning and interior management aboard superyachts.

This dynamic course equips experienced stewardesses with the skills to seamlessly oversee guest experiences, coordinate vendors, manage budgets, and implement SOPs.

With a strong focus on risk assessment and operational efficiency, you'll gain the confidence to deliver flawless events and exceptional service, ensuring every moment onboard is unforgettable.

Course Overview

- 10 Modules
- 75 Lessons
- 5 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

Student Feedback

I LOVED this course! Everything was well thought out, from sign-on to assignments. The content covered diverse areas in depth, which will be invaluable throughout my career. The multi-faceted approach of videos, text, and quizzes, with destination and event planning assignments, made learning enjoyable. With supportive 1-1 calls, I felt confident throughout and am started 2 more courses!

-Emily, 2nd Stewardess

Foundations of Leadership

IAMI GUEST: UNIT 17

40 Hours, Blended Online Learning

4 days, in person (0900 - 1700)



Key Competency



Minimum of 1 year onboard



Pre-course lesson completed on a 1-1 trainer call



Senior Level Training, part of the 3-course Chief Stew CoC program



[Course Link](#)

Course Description

This IAMI GUEST-accredited course equips interior crew with the leadership skills needed to step confidently into management roles.

Explore leadership styles, team motivation, and conflict resolution while refining your communication strategies.

With a focus on creating positive team dynamics and maintaining service excellence, you'll gain practical tools to manage performance and navigate the challenges of yacht interior operations—ensuring you lead with confidence and inspire those around you.

Course Overview

- 8 Modules
- 49 Lessons
- 4 x 1-1 Trainer Calls
- 1 x Group Zoom Call
- 9 Assignments
- Accreditation: IAMI GUEST

Student Feedback

I found myself looking forward to each new lesson, and although it cost me not one but a couple of late nights, it was totally worth it! The passion from TYSA and its community truly shines through, making my learning experience even more enjoyable! I'd like to highlight the outstanding support I experienced throughout the course!

—Oliwia, Senior Stew

Crew Wellbeing and Human Resources

IAMI GUEST: UNIT 30

40 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



Minimum of 2 years onboard & 1 year in a senior position onboard



Senior Level Training, part of the 3-course Chief Stew CoC program



Pre-course lesson completed on a 1-1 trainer call



[Course Link](#)

Course Description

This specialized program is designed to prepare senior crew members to effectively manage their teams while prioritizing crew welfare. You'll gain a solid understanding of essential HR practices, performance management techniques, and strategies for supporting crew wellbeing in the fast-paced world of yachting.

The course combines practical HR management tools with valuable insights into crew psychology and stress management. With this knowledge, you'll be equipped to create a positive working environment that fosters both professional excellence and personal wellbeing, ensuring your team thrives on every level.

Course Overview

- 10 Modules
- 75 Lessons
- 5 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

Student Feedback

I am absolutely thrilled with Unit 30! The course was exceptionally well-organized, combining videos, written content, quizzes, and assignments they made the learning experience, engaging and comprehensive. I also appreciated the supportive atmosphere; I never felt hesitant to reach out for help. Everyone I worked with was incredibly helpful and encouraging. I am excited to apply everything learned onboard!

-Camilla, 2nd Stew

Accounting, Bookkeeping and Budgeting

IAMI GUEST: UNIT 21

40 Hours, Blended Online Learning

4 days, in person (0900 - 1700)



Key Competency



Minimum of 2 years onboard & 1 year in a senior position onboard



Senior Level Training, part of the 3-course Chief Stew CoC program



Pre-course lesson completed on a 1-1 trainer call



[Course Link](#)

Course Description

This program is designed to equip senior crew members with the skills needed to manage accounting, bookkeeping, and budgeting effectively onboard.

As part of the IAMI Guest-accredited course, you'll gain a comprehensive understanding of financial management practices, including how to maintain accurate records, manage budgets, and ensure financial stability in a high-pressure environment.

By the end, you'll be prepared to handle the complexities of yacht financial management, ensuring both operational success and smooth sailing.

Course Overview

- 10 Modules
- 75 Lessons
- 5 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

This course is launching in 2025.

Advanced Interior Management

INSTITUTE OF HOSPITALITY

30 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



Minimum of 2 years onboard is recommended



Understanding of Interior Operations



Pre-course welcome call available



[Course Link](#)

Course Description

This program is designed to empower interior department heads with the skills and knowledge to navigate the complex world of event planning and operations aboard superyachts. From conceptualizing unforgettable events to flawlessly executing them, you'll learn how to oversee every aspect of the guest experience while seamlessly managing daily interior operations.

You'll gain practical tools and insights into budget management, vendor coordination, and luxury event planning, with a strong emphasis on risk assessments and creating effective standard operating procedures (SOPs).

By the end of the course, you'll have the expertise to deliver

Course Overview

- 10 Modules
- 75 Lessons
- 5 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

Student Feedback

The course was well-structured, comprehensive and taught by experienced instructors. The course covered everything from managing inventory to guest relations and housekeeping. I particularly enjoyed the practical exercises and simulations that allowed me to apply the theoretical knowledge I gained in the real world. The course was delivered engagingly making it easy to stay motivated.

-Margarita, Stewardess

Head of Service Diploma

INSTITUTE OF HOSPITALITY

30 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



Minimum of 2 years onboard is recommended



Understanding of Interior Operations



Pre-course welcome call available



[Course Link](#)

Course Description

This program is tailored for experienced chief stewardesses and those aspiring to lead large interior teams on vessels over 100 meters. It's designed to develop the skills and confidence needed to manage service operations at the highest level.

You'll dive into advanced service techniques and essential management strategies, equipping you for senior leadership roles. The course covers everything from developing and implementing standard operating procedures to managing large teams and coordinating complex service operations—all while maintaining the highest standards of luxury service.

Course Overview

- 10 Modules
- 75 Lessons
- 5 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

Student Feedback

This course was just the information boost that I needed! I would 100% recommend this course to any senior stews that want that extra edge on top of their experience. The TYSA team have an actual in-depth knowledge of the right way to run an interior, and it was fantastic to have been able to pick their brains. Now I feel confident knowing that I'm properly equipped to follow suit!

-Nadia, Senior Stew

Mental Health First Aid

MENTAL HEALTH FIRST AID ENGLAND

8 Hours, Zoom Training



Key Competency



Must have access to Zoom for 8-hour training



[Course Link](#)

Course Overview

- 8 Hours of Training
- Accreditation: Mental Health First Aid England

Course Description

This vital training program is designed to help yacht professionals recognize and support mental health challenges in the unique maritime environment. You'll learn to identify the signs of mental health issues, offer initial support, and direct colleagues to the appropriate resources when needed.

The course combines practical support strategies with a focus on maintaining confidentiality and professional boundaries. By the end, you'll be equipped to foster a more supportive, healthy, and open working environment onboard, ensuring the wellbeing of your team is always a top priority.

Student Feedback

I believe this course is a valuable investment for anyone working in the yachting industry. This course provides essential tools and resources to recognise and address mental health issues effectively, fostering a safer and more supportive environment onboard

-Eloise, Senior Stewardess

I had the mental health first aid course yesterday, and let me say - wow! The course was so, so informative and I learnt so much! Hannah was amazing like you said, and the course was so thought-provoking and almost empowering! I just wanted to thank you and the team for setting this up for us and providing the set-up within the crew wellbeing course to do it.

-Emily, Second Stewardess

WSET

Level 2

WINE AND SPIRIT EDUCATION TRUST

20 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



No prior experience required



Must be 18+



English language proficiency



[Course Link](#)

Course Description

This internationally recognized wine qualification has been specially tailored for yacht service professionals. The course offers in-depth wine knowledge with a clear focus on practical application in luxury service environments.

You'll gain a comprehensive understanding of wine regions, styles, and service requirements, learning how to make informed recommendations and maintain proper wine storage conditions.

By combining WSET's renowned wine education with yacht-specific service practices, this course prepares you to deliver exceptional wine service and enhance the guest experience on board.

Course Overview

- 9 Modules
- Accreditation: Wine and Spirit Education Trust

Student Feedback

I absolutely loved the WSET Level 2 course with The Yacht Stew Academy! Claire made the learning process so enjoyable, breaking down complex topics into easy-to-understand lessons. The bonus Superyacht Wine Service module was a game-changer – it gave me practical skills I could immediately apply onboard. The fully online format was perfect for my schedule, and the course materials were organised and engaging. I feel so much more confident in my wine knowledge and service skills now. If you're in the yachting industry and want to stand out, this course is a must!
- Celsea, 3rd Stew



TRAINING COURSES

EXPERIENCED STEW

1-3 Years of Experience



Advanced Housekeeping Diploma

IAMI GUEST: UNIT 08

30 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



Minimum of 1 season onboard



Has an understanding of Interior Operations



Pre-course lesson completed on a 1-1 trainer call



[Course Link](#)

Course Description

Take your housekeeping career to new heights with this advanced course. You'll gain the skills to confidently lead a team, from creating effective work schedules to understanding materials, fabrics, and the proper use, dilution, and ordering of cleaning products and rags.

The course also covers the essentials of managing housekeeping operations for a global itinerary, navigating shipyard procedures, and overseeing the spa and uniform departments. Plus, you'll learn specialized techniques for folding blankets, toilet paper, and linens to ensure everything is kept to perfection, no matter where you are.

Course Overview

- 9 Modules
- 83 Lessons
- 4 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

Student Feedback

The Advanced Housekeeping Diploma was so useful for me as a Head Housekeeper. I've improved my knowledge base in materials and fabrics, scheduling & planning & the back of house admin side of setting up my own housekeeping bible onboard. I loved how detailed the course was, giving insights into every part of running a housekeeping team, as well as tutorials on the creative side with blanket folds and theme night plans!

Thank you TYSA!

-Tess, Head of Housekeeping

Foundations of Leadership

IAMI GUEST: UNIT 17

40 Hours, Blended Online Learning

4 days, in person (0900 - 1700)



Key Competency



Minimum of 1 year onboard



Pre-course lesson completed on a 1-1 trainer call



Senior Level Training, part of the 3-course Chief Stew CoC program



[Course Link](#)

Course Description

This IAMI GUEST-accredited course equips interior crew with the leadership skills needed to step confidently into management roles.

Explore leadership styles, team motivation, and conflict resolution while refining your communication strategies.

With a focus on creating positive team dynamics and maintaining service excellence, you'll gain practical tools to manage performance and navigate the challenges of yacht interior operations—ensuring you lead with confidence and inspire those around you.

Course Overview

- 8 Modules
- 49 Lessons
- 4 x 1-1 Trainer Calls
- 1 x Group Zoom Call
- 9 Assignments
- Accreditation: IAMI GUEST

Student Feedback

I found myself looking forward to each new lesson, and although it cost me not one but a couple of late nights, it was totally worth it! The passion from TYSA and its community truly shines through, making my learning experience even more enjoyable! I'd like to highlight the outstanding support I experienced throughout the course!

—Oliwia, Senior Stew

Service Fundamentals

INSTITUTE OF HOSPITALITY

16 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



[Course Link](#)

Course Description

This comprehensive service training program is designed for stewardesses looking to elevate their service skills to the highest standards of luxury hospitality. You'll master a range of service styles, from classic silver service to modern techniques, all while developing a deep understanding of guest experience management.

The course focuses on practical skills like table setting, napkin artistry, and perfecting service timing, along with essential knowledge in food safety and allergen management. You'll also learn to adapt your service style to suit different occasions and guest preferences, ensuring you consistently deliver exceptional service with every interaction.

Course Overview

- 10 Modules
- 75 Lessons
- 5 x 1-1 Trainer Calls
- 10 Assignments
- Accreditation: IAMI GUEST

Student Feedback

Thank you so much for making this course! It's been super helpful for consolidating knowledge gained over the past season and ensuring I'll be confident in service in the future! I thought the added assignments were beneficial as this allowed me to put theory into practice, as this is my particular learning style. It also enabled me to create a mini portfolio of table decor to show potential Chiefs for perspective jobs.

-Isabella, Stewardess

Mental Health First Aid

MENTAL HEALTH FIRST AID ENGLAND

8 Hours, Zoom Training



Key Competency



Must have access to Zoom for 8-hour training



[Course Link](#)

Course Overview

- 8 Hours of Training
- Accreditation: Mental Health First Aid England

Course Description

This vital training program is designed to help yacht professionals recognize and support mental health challenges in the unique maritime environment. You'll learn to identify the signs of mental health issues, offer initial support, and direct colleagues to the appropriate resources when needed.

The course combines practical support strategies with a focus on maintaining confidentiality and professional boundaries. By the end, you'll be equipped to foster a more supportive, healthy, and open working environment onboard, ensuring the wellbeing of your team is always a top priority.

Student Feedback

I believe this course is a valuable investment for anyone working in the yachting industry. This course provides essential tools and resources to recognise and address mental health issues effectively, fostering a safer and more supportive environment onboard

-Eloise, Senior Stewardess

I had the mental health first aid course yesterday, and let me say - wow! The course was so, so informative and I learnt so much! Hannah was amazing like you said, and the course was so thought-provoking and almost empowering! I just wanted to thank you and the team for setting this up for us and providing the set-up within the crew wellbeing course to do it.

-Emily, Second Stewardess

WSET

Level 2

WINE AND SPIRIT EDUCATION TRUST

8 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



No prior experience required



Must be 18+



English language proficiency



[Course Link](#)

Course Description

This internationally recognized wine qualification has been specially tailored for yacht service professionals. The course offers in-depth wine knowledge with a clear focus on practical application in luxury service environments.

You'll gain a comprehensive understanding of wine regions, styles, and service requirements, learning how to make informed recommendations and maintain proper wine storage conditions.

By combining WSET's renowned wine education with yacht-specific service practices, this course prepares you to deliver exceptional wine service and enhance the guest experience on board.

Course Overview

- 9 Modules
- Accreditation: Wine and Spirit Education Trust

Student Feedback

"I absolutely loved the WSET Level 2 course with The Yacht Stew Academy! Claire made the learning process so enjoyable, breaking down complex topics into easy-to-understand lessons. The bonus Superyacht Wine Service module was a game-changer—it gave me practical skills I could immediately apply onboard. The fully online format was perfect for my schedule, and the course materials were well-organized and engaging. I feel so much more confident in my wine knowledge and service skills now. If you're in the yachting industry and want to stand out, this course is a must!"

- Celsea Twiss

Foundations of Floral Design

INSTITUTE OF HOSPITALITY

20 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

Master the art of luxury floral design with this hands-on course, created with Southern Florida's leading yacht florist. Learn to create and maintain stunning arrangements, covering flower selection, care, and styling for onboard spaces.

The course covers essential techniques, from sourcing and conditioning flowers to designing stable, long-lasting displays suited for a marine environment. With a focus on sustainability and high-end aesthetics, you'll gain the skills to elevate every guest experience. A final project allows you to showcase your creativity and expertise.

Course Overview

- 7 Modules
- 48 Lessons
- 6 Assignments
- Accreditation: Institute of Hospitality

Student Feedback

First of all, I would like to thank you for such a nice, interesting course! It is informative, I have got a lot of new tips for my work on the yacht. It is well designed, with all the colourful pictures and photos. Videos are very useful, as I can see how exactly everything should be done with flower design. I really enjoyed making Assignments, which are creative and inspirational.

-Karina, Stewardess

TRAINING COURSES

JUNIOR STEW

0-1 Years of Experience



Interior Fundamentals

INSTITUTE OF HOSPITALITY

12 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

Designed for those taking their first steps into luxury yachting, this comprehensive foundation course provides essential knowledge and practical skills needed to begin a successful career in yacht interior service. From cabin presentation to basic service standards, students learn the fundamental elements that make exceptional crew members.

The course combines theoretical knowledge with practical application, covering everything from laundry fundamentals and housekeeping essentials to basic service techniques and crew etiquette. Students gain confidence in their roles while learning industry-standard protocols and procedures that are essential for working on yachts.

Course Overview

- 8 Modules & 40 Lessons
- 3 x 1-1 Trainer Calls
- 8 Assignments
- Accreditation: Institute of Hospitality

Student Feedback

I really enjoyed this course, the modules were detailed, highlighted and had many pictures and videos which helped make learning easier. Communication was spectacular with each assignment.

-Kimberly, Stewardess

The course has ACTUAL useful information and tips for stewardessing; I wish I had this before I joined the industry. I also loved the videos showing what to do; they made the explanations so much easier to understand!

-Emily, Stewardess

Superyacht Wine Service

INSTITUTE OF HOSPITALITY

8 Hours, Blended Online Learning

1/2 day, in person (0900 - 1200)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

This entry-level wine course is specifically designed for junior stewardesses to build confidence in wine service without being overwhelmed. Students learn the fundamentals of wine service in a yacht environment, with a focus on practical application and guest satisfaction.

Through carefully structured modules, the course covers essential aspects of wine selection, storage, and service, including temperature control, glassware selection, and basic food pairing principles. Special attention is given to yacht-specific challenges such as beach service, tender service, and wine preservation in marine conditions.

Course Overview

- 24 Lessons
- Part of the TYSA, WSET L2 partnership course
- Accreditation: Institute of Hospitality

Student Feedback

I recently completed TYSA's Super Yacht Wine Service course, and found it to be a practical, no-nonsense approach to wine education specifically for yacht crew. Rather than overwhelming students with extensive wine theory, this course focuses on practical job skills, and I found it perfect for our junior stewardesses onboard.

-Kyle, Chief Steward

WSET

Level 2

WINE AND SPIRIT EDUCATION TRUST

8 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



No prior experience required



Must be 18+



English language proficiency



[Course Link](#)

Course Description

This internationally recognized wine qualification has been specially tailored for yacht service professionals. The course offers in-depth wine knowledge with a clear focus on practical application in luxury service environments.

You'll gain a comprehensive understanding of wine regions, styles, and service requirements, learning how to make informed recommendations and maintain proper wine storage conditions.

By combining WSET's renowned wine education with yacht-specific service practices, this course prepares you to deliver exceptional wine service and enhance the guest experience on board.

Course Overview

- 9 Modules
- Accreditation: Wine and Spirit Education Trust

Student Feedback

"I absolutely loved the WSET Level 2 course with The Yacht Stew Academy! Claire made the learning process so enjoyable, breaking down complex topics into easy-to-understand lessons. The bonus Superyacht Wine Service module was a game-changer—it gave me practical skills I could immediately apply onboard. The fully online format was perfect for my schedule, and the course materials were well-organized and engaging. I feel so much more confident in my wine knowledge and service skills now. If you're in the yachting industry and want to stand out, this course is a must!"

- Celsea Twiss

Foundations of Mixology

INSTITUTE OF HOSPITALITY

8 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

Developed in collaboration with leading industry experts, this comprehensive mixology course elevates onboard cocktail service to new heights. Students learn essential equipment handling, spirit knowledge, and professional techniques while developing an understanding of flavour profiles and guest preferences.

The course focuses on practical applications specific to yacht service, including workstation optimization, efficient service techniques, and creating memorable guest experiences. Special attention is given to welcome drinks, signature cocktails, and adapting service for various onboard occasions.

Course Overview

- 4 Modules
- 29 Lessons
- Accredited through Institute of Hospitality
- Partnership course with Mixology Group

Student Feedback

I learned the types of alcohol, the history of drinks, drink recipes, and everything I need to know to stock and run a bar while making guest drinks properly! I am a visual learner, so the demonstration and text on the screen were very helpful. A fabulous course highly beneficial for any yacht steward and chefs!

-Grace, Stewardess & Private Flight Attendant

Luxury Tea Service

INSTITUTE OF HOSPITALITY

8 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

This specialised course focuses on elevated tea service, emphasising cultural awareness and luxury presentation. Students learn the intricacies of various tea traditions, from classic afternoon tea to authentic Asian ceremonies, enabling them to provide culturally appropriate service to international guests.

The program covers tea production knowledge, brewing techniques, and service protocols while incorporating practical elements such as equipment selection and maintenance. Special attention is given to adapting traditional service methods to yacht conditions.

Course Overview

- 9 Modules
- 41 Lessons
- Accreditation: Institute of Hospitality

Student Feedback

This course dives in, breaks down and explains histories of different cultures, types of tea, and brewing. hank you to TYSA for such a well-put-together and interesting course!

-Emily, Stewardess

This course has helped me expand my knowledge and given me lots of helpful information as I join a new boat where the Owners are very into their tea.

-Ailish, Chief Stew

Foundations of Floral Design

INSTITUTE OF HOSPITALITY

20 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

Master the art of luxury floral design with this hands-on course, created with Southern Florida's leading yacht florist. Learn to create and maintain stunning arrangements, covering flower selection, care, and styling for onboard spaces.

The course covers essential techniques, from sourcing and conditioning flowers to designing stable, long-lasting displays suited for a marine environment. With a focus on sustainability and high-end aesthetics, you'll gain the skills to elevate every guest experience. A final project allows you to showcase your creativity and expertise.

Course Overview

- 7 Modules
- 48 Lessons
- 6 Assignments
- Accreditation: Institute of Hospitality

Student Feedback

First of all, I would like to thank you for such a nice, interesting course! It is informative, I have got a lot of new tips for my work on the yacht. It is well designed, with all the colourful pictures and photos. Videos are very useful, as I can see how exactly everything should be done with flower design. I really enjoyed making Assignments, which are creative and inspirational.

-Karina, Stewardess

Mental Health First Aid

MENTAL HEALTH FIRST AID ENGLAND

8 Hours, Zoom Training



Key Competency



Must have access to Zoom for 8-hour training



[Course Link](#)

Course Description

This essential training program prepares yacht professionals to recognise and support mental health challenges in the maritime environment. Students learn to identify signs of mental health issues, provide initial support, and guide colleagues toward appropriate resources.

The course combines practical support strategies with an understanding of confidentiality and professional boundaries, enabling participants to contribute to a more supportive and healthy working environment onboard.

Course Overview

- 8 Hours of Training
- Accreditation: Mental Health First Aid England

Student Feedback

I believe this course is a valuable investment for anyone working in the yachting industry. This course provides essential tools and resources to recognise and address mental health issues effectively, fostering a safer and more supportive environment onboard
-Eloise, Senior Stewardess

I had the mental health first aid course yesterday, and let me say - wow! The course was so, so informative and I learnt so much! Hannah was amazing like you said, and the course was so thought-provoking and almost empowering! I just wanted to thank you and the team for setting this up for us and providing the set-up within the crew wellbeing course to do it.

-Emily, Second Stewardess

TRAINING COURSES

ALL LEVELS



WSET

Level 2

WINE AND SPIRIT EDUCATION TRUST

8 Hours, Blended Online Learning

3 days, in person (0900 - 1700)



Key Competency



No prior experience required



Must be 18+



English language proficiency



[Course Link](#)

Course Description

This internationally recognized wine qualification has been specially tailored for yacht service professionals. The course offers in-depth wine knowledge with a clear focus on practical application in luxury service environments.

You'll gain a comprehensive understanding of wine regions, styles, and service requirements, learning how to make informed recommendations and maintain proper wine storage conditions.

By combining WSET's renowned wine education with yacht-specific service practices, this course prepares you to deliver exceptional wine service and enhance the guest experience on board.

Course Overview

- 9 Modules
- Accreditation: Wine and Spirit Education Trust

Student Feedback

"I absolutely loved the WSET Level 2 course with The Yacht Stew Academy! Claire made the learning process so enjoyable, breaking down complex topics into easy-to-understand lessons. The bonus Superyacht Wine Service module was a game-changer—it gave me practical skills I could immediately apply onboard.

The fully online format was perfect for my schedule, and the course materials were well-organized and engaging. I feel so much more confident in my wine knowledge and service skills now. If you're in the yachting industry and want to stand out, this course is a must!"

- Celsea Twiss

Mental Health First Aid

MENTAL HEALTH FIRST AID ENGLAND

8 Hours, Zoom Training



Key Competency



Must have access to Zoom for 8-hour training



[Course Link](#)

Course Overview

- 8 Hours of Training
- Accreditation: Mental Health First Aid England

Course Description

This vital training program is designed to help yacht professionals recognize and support mental health challenges in the unique maritime environment. You'll learn to identify the signs of mental health issues, offer initial support, and direct colleagues to the appropriate resources when needed.

The course combines practical support strategies with a focus on maintaining confidentiality and professional boundaries. By the end, you'll be equipped to foster a more supportive, healthy, and open working environment onboard, ensuring the wellbeing of your team is always a top priority.

Student Feedback

I believe this course is a valuable investment for anyone working in the yachting industry. This course provides essential tools and resources to recognise and address mental health issues effectively, fostering a safer and more supportive environment onboard

-Eloise, Senior Stewardess

I had the mental health first aid course yesterday, and let me say - wow! The course was so, so informative and I learnt so much! Hannah was amazing like you said, and the course was so thought-provoking and almost empowering! I just wanted to thank you and the team for setting this up for us and providing the set-up within the crew wellbeing course to do it.

-Emily, Second Stewardess

Foundations of Mixology

INSTITUTE OF HOSPITALITY

8 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

Developed in collaboration with leading industry experts, this comprehensive mixology course elevates onboard cocktail service to new heights. Students learn essential equipment handling, spirit knowledge, and professional techniques while developing an understanding of flavour profiles and guest preferences.

The course focuses on practical applications specific to yacht service, including workstation optimization, efficient service techniques, and creating memorable guest experiences. Special attention is given to welcome drinks, signature cocktails, and adapting service for various onboard occasions.

Course Overview

- 4 Modules
- 29 Lessons
- Accredited through Institute of Hospitality
- Partnership course with Mixology Group

Student Feedback

I learned the types of alcohol, the history of drinks, drink recipes, and everything I need to know to stock and run a bar while making guest drinks properly! I am a visual learner, so the demonstration and text on the screen were very helpful. A fabulous course highly beneficial for any yacht steward and chefs!

-Grace, Stewardess & Private Flight Attendant

Luxury Tea Service

INSTITUTE OF HOSPITALITY

8 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

This specialised course focuses on elevated tea service, emphasising cultural awareness and luxury presentation. Students learn the intricacies of various tea traditions, from classic afternoon tea to authentic Asian ceremonies, enabling them to provide culturally appropriate service to international guests.

The program covers tea production knowledge, brewing techniques, and service protocols while incorporating practical elements such as equipment selection and maintenance. Special attention is given to adapting traditional service methods to yacht conditions.

Course Overview

- 9 Modules
- 41 Lessons
- Accreditation: Institute of Hospitality

Student Feedback

This course dives in, breaks down and explains histories of different cultures, types of tea, and brewing. hank you to TYSA for such a well-put-together and interesting course!

-Emily, Stewardess

This course has helped me expand my knowledge and given me lots of helpful information as I join a new boat where the Owners are very into their tea.

-Ailish, Chief Stew

Foundations of Floral Design

INSTITUTE OF HOSPITALITY

20 Hours, Blended Online Learning

1 day, in person (0900 - 1700)



Key Competency



No prior experience required



Pre-course welcome call available



English language proficiency



[Course Link](#)

Course Description

Master the art of luxury floral design with this hands-on course, created with Southern Florida's leading yacht florist. Learn to create and maintain stunning arrangements, covering flower selection, care, and styling for onboard spaces.

The course covers essential techniques, from sourcing and conditioning flowers to designing stable, long-lasting displays suited for a marine environment. With a focus on sustainability and high-end aesthetics, you'll gain the skills to elevate every guest experience. A final project allows you to showcase your creativity and expertise.

Course Overview

- 7 Modules
- 48 Lessons
- 6 Assignments
- Accreditation: Institute of Hospitality

Student Feedback

First of all, I would like to thank you for such a nice, interesting course! It is informative, I have got a lot of new tips for my work on the yacht. It is well designed, with all the colourful pictures and photos. Videos are very useful, as I can see how exactly everything should be done with flower design. I really enjoyed making Assignments, which are creative and inspirational.

-Karina, Stewardess

CONTACT



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