



TECHNICAL CIRCULAR No. 108 of 18th February 2013

To: All Surveyors/Auditors

Applicable to flag: All Flags

Subject: **TRAINING OF COOKS AND PROVISION OF FOOD**

Reference: **ILO MLC**

ILO MLC: Training of cooks and provision of food

The Singapore Maritime and Port Authority (MPA) issued a circular reminding owners, operators, cooks, and masters of requirements of Maritime Labor Convention 2006 (MLC 2006) pertaining to the training of cooks and the provision of food on ships.

Responsibilities of shipowners under MLC pertaining to Food and Catering MLC Standard A3.2 contains the following mandatory requirements on food and catering that ship-owners shall ensure on board their ships:

"(a) food and drinking water supplies, having regard to the number of seafarers on board, their religious requirements and cultural practices as they pertain to food, and the duration and nature of voyage shall be suitable in respect of quantity, nutritional value, quality and variety;

(b) the organization and equipment of the catering department, shall be such as to permit the provision to seafarers of adequate, varied and nutritious meals prepared and served in hygienic conditions; and

(c) catering staff shall be properly trained or instructed for their positions."

Ship-owners shall also ensure that seafarers on board their ships are provided with food and drinking water free of charge during the period of engagement.

Companies are recommended to check the qualifications of crew who are currently working as ship's cooks or trainee cooks. Companies are strongly recommended to arrange for such cooks to attend courses to comply with the requirements of MLC and obtain certificates before August 2013.

Companies are also recommended to undertake promotional activities to educate ships' masters and crew on nutrition, health, hygiene, storage of food and related activities. Companies may use relevant

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material from Singapore's Health Promotion Board, International Maritime Organization (IMO), the World Health Organization (WHO) or ILO in these activities. A relevant publication is the WHO Guide to Ship Sanitation (3rd edition) which contains information and detailed guidance on the areas of food, water and catering.

REFERENCES:

ILO MLC

ATTACHMENTS: No.

Kindest Regards,
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