



TECHNICAL CIRCULAR No. 155 of 4th November 2013

To:	All Surveyors/Auditors
Applicable to flag:	All Flags
Subject:	Guidelines on the Training of Ship's Cooks
Reference	MLC 2006

Guidelines on the Training of Ship's Cooks

ILO Meeting of Experts adopted new guidelines on the training of ships' cooks in order to help Member States with the implementation of Regulation 3.2 and the respective provisions of the Code of the Maritime Labour Convention, 2006.

Under these provisions, States parties to the MLC, 2006, must ensure that seafarers on ships flying their flag are provided with food and drinking water of appropriate quality, nutritional value and adequate quantity that takes into account the differing cultural and religious backgrounds, while seafarers employed as ships' cooks must be appropriately trained and qualified.

The Guidelines cover the multiple aspects of competencies of ships' cooks, including cooking skills, galley administration, prevention of food-borne disease, food and personal hygiene, nutrition and menu planning, religious and cultural aspects, communication skills, first aid and firefighting in the galley, and waste management.

MLC 2006: Regulation 3.2

Purpose: To ensure that seafarers have access to good quality food and drinking water provided under regulated hygienic conditions

1. Each Member shall ensure that ships that fly its flag carry on board and serve food and drinking water of appropriate quality, nutritional value and quantity that adequately covers the requirements of the ship and takes into account the differing cultural and religious backgrounds.
2. Seafarers on board a ship shall be provided with food free of charge during the period of engagement.
3. Seafarers employed as ships' cooks with responsibility for food preparation must be

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trained and qualified for their position on board ship

Division of responsibilities and obligations

There is difference between the responsibilities and obligations of the shipowner, the master and the ships' cooks in relation to Regulation 3.2 and the provision and preparation of food for the crew on board ship

1. The shipowner has the following responsibilities and obligations

- Provide food free of charge to seafarers
- Sufficient quantities of good quality food
- Sufficient good quality drinking water
- Minimizing the effects of contaminated seawater
- Support and resources for the ship's cook
- Training in food and personal hygiene
- The organization and equipment of the galley and storage rooms
- National Laws and regulations or other measures

2. The master has the following responsibilities and obligations

-supplies

-galley equipment and storage facilities inspection

Suggestions and good practices

Stores of food and drink

(a) The quantity of food supplies should be appropriate, having regard to the size of the crew and the duration and nature of the voyage.

(b) Food supplies should also be suitable, having regard to the religious and cultural requirements of a diverse crew.

(c) The quality of food should be ensured through the use of trusted suppliers, the appropriate storage and handling of the raw ingredients in the preparation of food, the use of menu plans and the analysis of regular feedback from the crew.

(d) Stores of food should be systematized and regularly reviewed, to make it possible to keep track of the quantity and quality of the food.

(e) To avoid under-provisioning, stores should be sufficient to provide for a minimum number of standard, varied meals.

(f) Food wastage should be minimized.

(g) If the usual storage rooms are insufficient for keeping supplies for a long voyage, food should be kept in rooms away from diesel fumes and heat (for example, in rooms that are not close to the engine).

(h) A quick response plan should be in place for dealing with any outbreaks of pests.

(i) Waste should be managed on board ship in accordance with the provisions of Annex V of the MARPOL Convention.

(j) Galley waste should be handled and stored separately from food stores, raw materials and drinking water and should be kept in bins with closed lids to prevent contamination and pests.

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Organization and Equipment

- (a) Meat slicers, mixing equipment and other similar equipment should be fitted with safety devices to prevent injuries.
- (b) Galley equipment such as cookers and ovens should be fitted with pan and door holders for cooking in heavy weather.
- (c) Fiddles (storm bars) and pan holders should be available for keeping pots and pans on shelves and worktops.
- (d) Chilling, refrigeration and freezing equipment should be available in stores and in the galley and appropriate for the potential crew size and the length of the voyage.
- (e) Equipment should be available for ventilating the galley, with cooker hoods for removing fumes from the cooker or oven.
- (f) Food safety management systems should be well defined and, where appropriate, based on hazard analysis and critical control point (HACCP) principles, written documentation and good management practices (GMPs), or on procedures not requiring documentation, such as those relating to personal hygiene.
- (g) Potable water should be provided in the galley for drinking and food preparation.
- (h) It is important for drinking water equipment to be properly maintained to prevent the growth of bacteria in the system.

Drinking Water

- (a) The ship should be fitted with a system to provide fresh water (for example, a bunkering system) or have facilities to produce water on board. The water supply should be of good quality.
- (b) Water safety plans should be established to ensure the safety of a drinking water supply.
- (c) Ships' cooks should be familiar with the ship's procedures for resolving problems with the fresh water supply as soon as possible. For example, it should be clear who specifically to contact if a problem is detected.

REFERENCES:

- MLC 2006

ATTACHMENTS: No.

Kindest Regards,

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