
	<p>HEALTH, SAFETY, ENVIRONMENT AND QUALITY MANAGEMENT SYSTEM</p> <p><b>15.0. CATERING DEPARTMENT - GENERAL</b></p> <p>FLEET PROCEDURES MANUAL</p>	<p>Sect : 15.0  Page : 1 of 3  Date : 6-Aug-25  Rev : 10.0  Appr : DPA</p>
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## **CATERING DEPARTMENT – GENERAL**

### **1. SCOPE**

This procedure defines the guidelines on maintain the Galley and accommodation.

### **2. CODE**

MLC 2006

### **3. CONTENTS**

This chapter is divided into two sub-chapters, namely:

- a. 15.1 Accommodation and Recreational Spaces
- b. 15.2 Catering and Victualing

### **4. RESPONSIBILITY AND AUTHORITY**

The Master has responsibility to ensure Officers and Crew are accommodated and fed in a safe, clean and dignified way while aboard the vessel. This requirement is controlled by the MLC 2006 (as amended). He will conduct weekly rounds of the accommodation, galley, food stores, fridges, common areas, and check the Fresh water system and storage. He will be accompanied by at least one other officer.


The findings will be entered into the ships log book, along with the following information:

- a. Date and Time of rounds
- b. Names of accompanying Officers
- c. Findings Accommodation

### **5. CATERING STAFF ONBOARD**

The Catering Department onboard consists of the following personnel with different responsibilities:

- a. Cook
- b. Steward and / or Messman

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## **6. COOK AND CATERING STAFF QUALIFICATIONS**

A cook shall only be appointed to a vessel once he has complied with the following requirements:

- a. He / She is in possession of a valid qualifications acceptable to Flag State to perform the duty of Cook aboard the vessel. This will be in the form of a Qualification as a Cook, issued by a country that has ratified the MLC 2006.
- b. He / She has an understanding of food hygiene and food handling, as well as the storage of food.
- c. He / She understands the need for good personal hygiene when handling food.
- d. He / She is capable of instructing subordinates in (b) and (c) above.

Any person who is appointed assist with the handling, preparation or storage of food must have proof of being instructed, or having attended a relevant course.