



CATERING PLANNING AND COSTING

In-house course: Catering Planning and Costing

Equipment/Facilities: iLearn module + Virtual Classroom

Certification: OSM

SCOPE & PURPOSE

This is a compulsory course for all new and existing Second Cooks, Chief Cooks and Chief Stewards of OSM Maritime Services Inc. The training course teaches proper recipe writing and costing procedures.

Participants will be introduced to menu writing standards and learn how to create menu plans in accordance to nationalities of crew and budget.

TRAINING OBJECTIVES

At the end of the course, the participants will be able to:

- Maintain orderly and organized storage facilities.
- Facilitate an efficient stock receiving, distribution and monitoring system.
- Maintain an inventory log and monitor a feeding rate calculator.
- Comprehend inventory level monitors such as turnover, par stock, minimum/ maximum targets.
- Document recipes with proper yields and applies recipe costing.
- Write daily menus and menu plans that are nutritious and non-repetitive.
- Convert menu plans into food requisitions according to crew count and voyage duration.
- Prepare reports, analysis and apply cost control measures.

Entry Standards

- Has work experience as a cook and is computer literate.
- Completed the iLean Module

COURSE DURATION

5.0 Hours