



OSERV CATERING OPERATIONAL STANDARDS TRAINING

In-house course: OSERV Catering Operational Standards Training

Equipment/Facilities: iLearn module + Virtual Classroom

Regulations/Industry Best Practice reference:

- MLC Regulation 3.1
- IMO Regulation 3.2
- IMO Regulation 4.3

Certification: OSM

SCOPE & PURPOSE

This mandatory for all Chief Cooks and Chief Stewards under OSM Maritime Services Inc. which is designed to provide the basic principles of – Food Safety and Hygiene, Workplace Health and Safety, Good Housekeeping and Laundry Services and Nutrition and Health Awareness and is made to comply with Maritime Labour Convention (MLC), 2006.

TRAINING OBJECTIVES

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

- Identify the different types of food contaminants, prevention measures for keeping food safe and how to practice good personal hygiene.
- Identify hazards in the workplace and the ways to control or eliminate them to avoid accidents, injuries, property damage, and downtime
- Define the principle of 5S or good housekeeping which involves the waste elimination through workplace organization
- Describe how to create a diet plan that provides the crew with the correct nutrition in the long term
- Identify the key control points to measure and upkeep operational standards and procedures
- Maintain inventory / stock level reports and allocated catering budgets
- Prepare requisitions for provision and bonded stores according to company guideline

Entry Standards

- All qualified on-board catering crew
- Anyone else with an interest in the subject matter.
- Completed the iLearn module on OSERV Catering Operational Standards Training

COURSE DURATION (*Training hours indicated does not include offline activities/ or exercises*)

iLearn: 3.0 hours

Virtual Class: 14.0 hours