

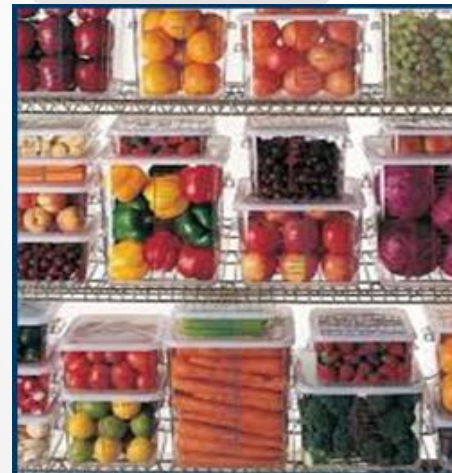
# FOOD SAFETY MANAGEMENT COURSE - (MLC 2006 REG.3.2)



Course Durations: **2 Days**

Course Applicability Ranks: **C/COOK, 2/COOK**

- In the past hundreds of seafarers have fallen seriously ill and have even died with gastrointestinal symptoms due to food poisoning. Illnesses have been characterized by diarrhea and vomiting, likely caused by Norovirus, which infects the intestines and most commonly affects people in enclosed spaces such as ships. Other food-borne illnesses too, have affected a large number of seafarers.
- The Maritime Labour Convention 2006 (MLC), came into force internationally on 20th August 2013. The purpose of Regulation 3.2 (Food and Catering) of MLC is to ensure that seafarers have access to good quality nutritious food and drinking water provided under regulated hygienic conditions.
- This course covers the training requirements of MLC 2006, Regulation 3.2, Standard A 3.2 and Guidelines B 3.2 and Republic of the Marshall Islands Marine Notice No.7-044-1, Section 15.7 and 15.9.3.3.



## Contents of the course:

- Food Safety Introduction
- Food Contamination and Food Poisoning
- Personal hygiene
- Galley Safety and Cleanliness
- Pest Control and Housekeeping
- HACCP
- Food Waste and Garbage Management
- Potable Water Management
- Safe Working Practices in the Galley
- Food Receiving and Checking
- Food Storage and Temperature Control
- Nutrition and Categorization of Food
- Pre-Cooking Preparation
- Cooking process
- Laying the Table and Food Service
- Leftovers and Refreezing
- Inventory Control and Budgeting