

CLIENT ADVISORY NOTICE 06/2013

SUBJECT: FOOD INSPECTION & TRAINING ON BOARD VESSELS (FIT)



Dear Clients, By August 2013, in reference to the new MLC 2006 Regulations, Shipping/Management companies will need to comply with the introduction and implementation of basic catering standards on board a ship. Therefore, it will become a standard requirement, to provide minimum standards for the quality, quantity of food, drinking water and for the catering standards that apply to meals provided to seafarers and undertake educational activities to promote awareness and implementation of these standards.

QMS MTC Maritime Training Center and FIT (Food Inspection and Training) will provide expertise in the following fields:

1. **Training of Existing Staff on MLC 2006 Standards**
2. **Ethnic issues and Catering & Hotel/Accommodation standards**
3. **Inspection of service providers and reports**
4. HACCP implementation and all paperwork
5. Menu control
6. Inventory and Cost Control
7. COSHH introduction
8. Hygiene Training, Training Materials and Certification
9. Health and Safety Signage
10. Temperature Probe (at cost price)
11. Full Reporting/Photographs on the Standards on board vessels with involved crew members.



Benefits of working with F.I.T.

1. **Health and Hygiene** – Audit of ships galley, store rooms and associated areas to establish a clear understanding of standards currently on board. Correct storage of provisions and temperatures of store rooms.
2. **Purchasing and inventory** –Standard recipes, standard inventory and stock controls therefore reduce costs. Training chief cook to use surplus food and fresh baking of breads.
3. **Catering management** – Training of chief cook so he has an understanding of HACCP.
4. **Service provisions** – Establish a better relationship with the ships company and understand their requirements not just dietary but also shift patterns and religious needs.
5. **Hotel services** – We will provide theoretical and practical training in a real working environment on all aspects of housekeeping to BICS standards.
6. **Catering training and development** –We will help to develop the chief cook's skills and therefore provide them with a better knowledge of world class food and how to cook better nutritional food for the ships company.
7. **Customer satisfaction** –We will routinely inspect and train staff to main standards. Comment cards should be retained for inspection we can therefore provide evidence of issues and corrective action to be carried forward.

Our partners are at your disposal in order to present to you in detail the above mentioned training course and develop a customized training program to meet your training and certification needs.

Sincerely,

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Managing Director