

Maritime Food Management

QMS MTC



Maritime Training Center

Food Inspection and Training Ltd

The Maritime Labour Convention's Regulation 3.2 is fairly straightforward, stipulating: "Purpose is to ensure seafarers have access to good quality food and drinking water provided under regulated hygienic conditions". Further, it is noted: "For the Owner or Management Company, it is the knowledge they have taken care of their responsibilities in terms of the MLC 2006, in regards to training and implementation, to work to a set of internationally recognised standards".



It is for this reason that **QMS Maritime Training Centres** collaborating with **Food Inspection and Training Ltd** in order to act as an Approved Auditor/Inspector for classification societies; providing valuable additional resources in this "new" specialised sector of the shipping industry and assisting with flag state requirements. Non-compliance with MLC 2006 may result in Port State detention and certainly annoyance, and possibly deduction of off hire by time charterers.

Target group

Senior Management, DPAs

Benefits

1. Cost effective
2. Trained ships' cooks
3. Efficient use of provisioning
4. Reduced food wasted

Training Procedure

Pre-audit/Inspection Photographs & Findings

- Implementation of HACCP & Hygiene
- Hygiene Education/Training
- HACCP SIGNAGE

Stock Control Temperature Recordings Best Practices

- First In, First Out
- Benefits of Menu

Final Audit & Recommendations

- Annual Inspections
- On-Going Training

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