



The Magsaysay-Fit Team.

MAGSAYSAY

Magsaysay Maritime Corporation is one of the world's leading human resource companies. Established 65 years ago as an international shipping company in the Philippines, Magsaysay has since become one of the largest providers of skilled manpower and human resource solutions for the global shipping and cruise industries. Magsaysay service is anchored on building a human resource pipeline and invests heavily in preparing, training and qualifying them for the specific jobs that they will perform and retaining them within an exclusive pool. Magsaysay has over 38,000 seafarers on board, 660 vessels at any given time all over the world.



The Magsaysay Center for Hospitality and Culinary Arts (MIHCA), established in 2007 has been at the forefront of training and producing job-ready professionals in the fields of hospitality, tourism and culinary arts. Magsaysay Institute for Hospitality and Culinary Arts (MIHCA) has a campus in Indonesia and two campuses in the Philippines that house world-class facilities such as actual cruise ship cabins, laboratory kitchens, bars and fine dining restaurants. To ensure the quality of its training, MIHCA counts among its partners the Canadian Tourism Human Resource Council, Saskatchewan Tourism Education Council, William Angliss Institute of Australia as its industry partners. MIHCA is one of the pioneer institutions authorized by TESDA to conduct competency assessment for Ship's Catering Services NC Levels I (Messman), II (Chief Cook) and III (Chief Steward) in compliance with the requirements of MLC 2006.



Food Inspection and Training (F.I.T.) is an organisation dedicated to providing high quality food inspection and training to the maritime industry managed to ISO22000 system. F.I.T. performs onboard audits and training, food management and menu costing. F.I.T. will ensure the service offered is to the highest international standards that our clients demand.



Paolo S. Guevara

Magsaysay Center for Hospitality and Culinary Arts (MIHCA)
Institute Director

De La Salle – College Of Saint Benilde
Culinary Instructor

Tower Club Philippines, Shangri-La Manila
Executive Chef

Appointed by Technical Education and Skills Development Authority (TESDA), Philippines
Competency Assessor for Ships Catering Services NC Levels I, II and III

paolo.guevara@magsaysay.com.ph



Randy Alday

Magsaysay Maritime Corporation
Victualling Manager

RBS UK, P&O Nedlloyd and Maersk line (15 years)
Chief Steward

Maersk Filipinas Crewing
Catering Superintendent

Maersk Global Fleet Support
Senior Catering Superintendent

randy.alday@magsaysay.com.ph



David Steele

Institute of Hospitality (M.I.H)
Member

Food Inspection and Training (F.I.T.)
Director

British Army
Chef

ABS Academy Certificate

H.U.E.T Certified (Helicopter Underwater Escape Training)

david@foodinspectiontraining.com



Darren Godfrey

Institute of Hospitality (M.I.H)
Member

Food Inspection and Training (F.I.T.)
Senior Consultant

H.U.E.T. Certified
(Helicopter Underwater Escape Training)

darren@foodinspectiontraining.com

For your MLC 2006 (Reg. 3.2) Compliance
Contact the Magsaysay-Fit Team magsaysay-fit@magsaysay.com.ph

An Apple A Day...



COMPLIANCE

MLC 2006 Regulation 3.2 – Food and Catering



EFFICIENCY

Cost Reduction on Food and Usage.
Insurance Reduction.
Upgrading Competency of Catering Personnel.



WELFARE

Retention
Reduce Medical and Health Related
Happier Crew

The Magsaysay-Fit Solution.

MLC 2006 (Regulation. 3.2)

MLC Compliance Inspection

Internal Audit as preparation for External Audit.
Objective Evaluation of Crew Facilities and Systems
MLC Compliance Checklist
HAACP (Hazard Analysis Critical Control Point)
GAP Analysis and Recommendation.



Training and Certification

Onboard and Onshore Training.
National Assessment and Certification
Food Hygiene and Sanitation
Health and Safety Management
Chartered Institute of Environmental Health.



Systems

Food and Safety Management.
S.M.A.R.T. Provisioning.



MAGSAYSAY



FOOD INSPECTION & TRAINING (F.I.T.)