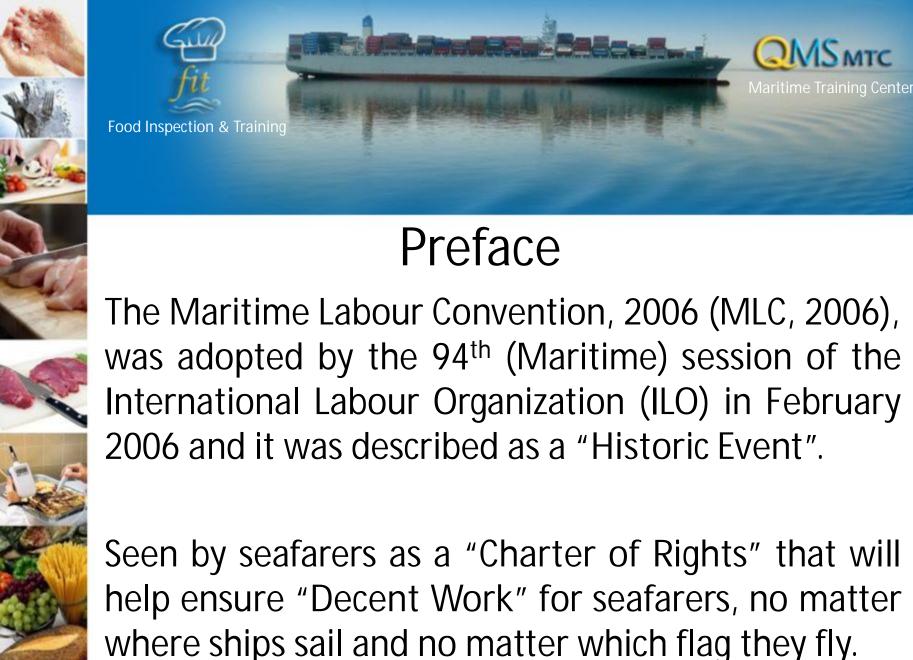


4th Pillar of Maritime Regulatory Compliance along with SOLAS, MARPOL,STCW







The Regulations and Code of the MLC 2006 are organized into general areas under five titles:

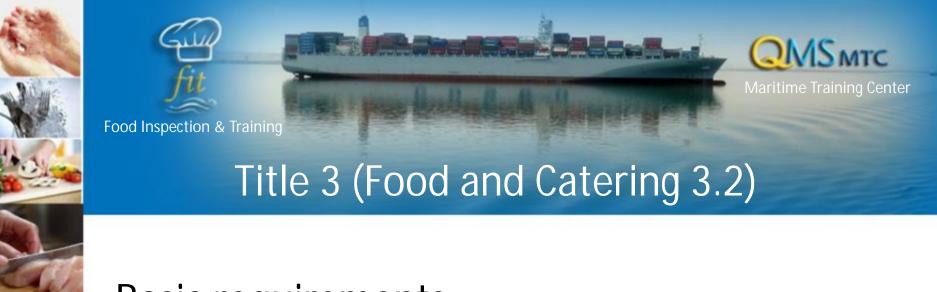
Title 1: Minimum requirements for seafarers to work on a ship.

Title 2: Conditions of employment.

Title 3: Accommodation, recreational facilities, food and catering.

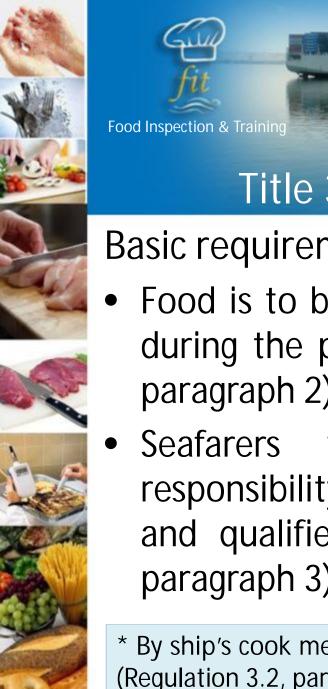
Title 4: Health protection, medical care, welfare and social security protection.

Title 5: Compliance and enforcement.



Basic requirements:

Food and drinking water must be of appropriate quality, nutritional value and quantity, taking into account the requirements of the ship and the differing cultural and religious backgrounds of the seafarers on the ship (Regulation 3.2, paragraph 1).

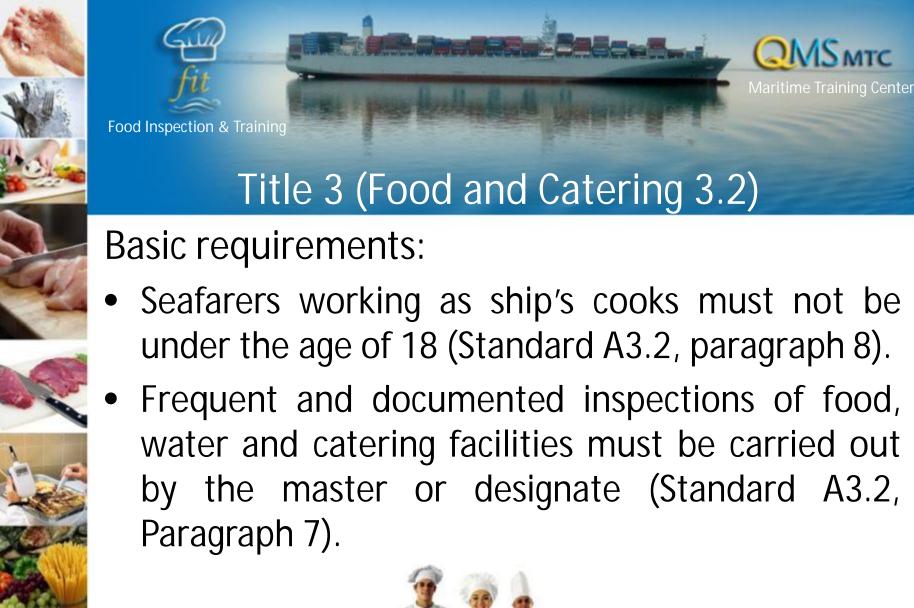




Basic requirements:

- Food is to be provided free of charge to seafarers during the period of engagement (Regulation 3.2, paragraph 2).
- Seafarers working as ship's cooks* with responsibility for preparing food must be trained and qualified for their position (Standard A3.2, paragraph 3).

^{*} By ship's cook means a seafarer with responsibility for food preparation (Regulation 3.2, paragraph 3; Standard A 3.2, paragraphs 3 and 4).









Sources of Information

Documents (see Regulation 1.1 on minimum age) to confirm that the ship's cooks are 18 years old or older and that the ship's cooks are trained, qualified and competent for their positions in accordance with the national requirements.

In cases where a fully qualified cook is not required, evidence that seafarers processing food in the galley are trained or instructed in food and personal hygiene and handling and storage of food on board ships.

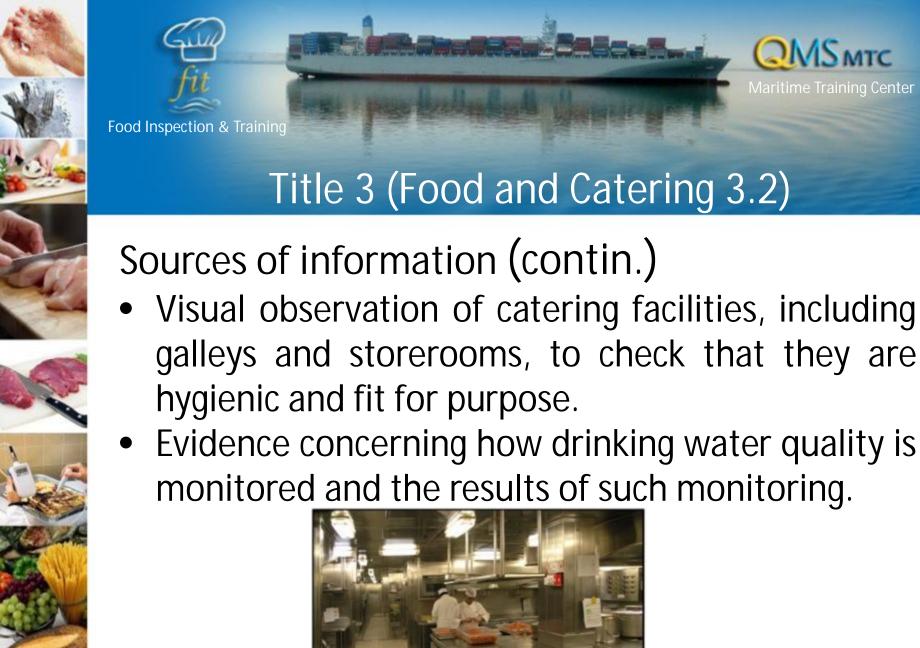




Sources of Information (contin.)

- On board records to confirm that frequent and documented inspections are made of.
- Supplies of food and drinking water.
- Spaces used for handling and storage of food.
- Galleys and other equipment used in the preparation and service of meals.





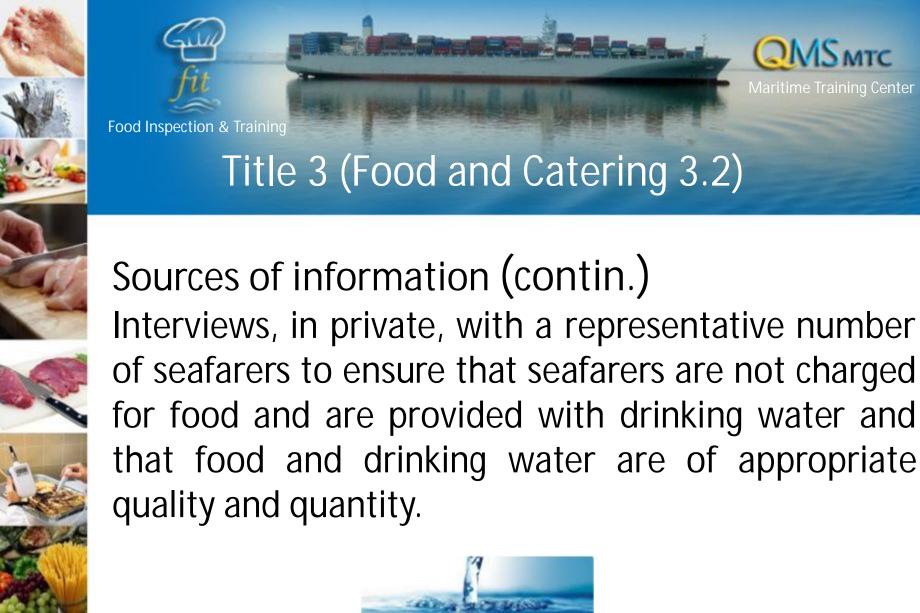




Sources of information (contin.)

Menu plans together with visual observation of food supplies and food storage areas to ensure that the food supplied is of an appropriate quality (for example not out of date) and quantity and nutritional value and is varied in nature.











Examples of deficiencies

- Food and drinking water are not of appropriate quality, nutritional value and quantity, for the seafarers on the ship.
- Seafarer is charged for food and/or is not provided with drinking water.
- Seafarer who has responsibility for preparing food is untrained or not instructed as required.







Examples of deficiencies

- Ship's cook is not trained or qualified.
- Ship's cook is under the age of 18.
- Frequent and documented inspections of the food or water, or of the preparation, storage or handling areas, are not being carried out.
- Catering facilities are not hygienic or are otherwise unfit for their purpose.







Resources

International Labour Office Geneva www.ilo.org/publns Maritime Labour Convention, 2006 www.ilo.org/publns

