



MARINE CULINARY

Introduction

Certificate in Marine Culinary Course is to equip candidates with the knowledge and skills on food catering and safety on board a ship.

Aim

Learn about the industry standards in food preparation, cookery practice on vessels and to work as a crew cook. It also aims to provide a basic knowledge of safety on board a ship as a cook.

Overview

This course is aimed at new comers who would like to learn an essential skill and then build their confidence and enjoyment when catering for guests and crew. The program will provide industry standard basic cookery and preparation skills. This course will provide you with the insight and confidence to take care of the catering tasks onboard any vessel.

Outline

This part of the course is designed to meet the minimum professional requirements as per the 2010 Amendments to the 1978 STCW Convention and Code;

- Personal Survival Techniques, Table A-VI/1-1
- Fire Prevention and Fire Fighting, Table A-VI/1-2
- Elementary First Aid, Table A-VI/1-3
- Personal Safety and Social Responsibilities, Table A-VI/1-4
- Proficiency in Survival Crafts (Inflatable Life Rafts), Table A-VI/2
- Proficiency in Security Awareness and Security Familiarization, Table A-VI/6-1

Cookery

- Clean and maintain kitchen premises and food safety
- Receive and store kitchen supplies
- Food preparation and presentation
- Organize prepare and present food

- Use basic methods of cookery
- Prepare and cook meat, poultry, seafood

Certificates

Certificate in Marine Culinary Course equivalent will be awarded to the participants who have successfully completed the course. Candidates that do not have the Basic Seafarers Safety Certificate will have to take up the Basic Seafarers Safety Course included here.

Requirements

The candidate should:

- at least be 18 years of age
- be able to swim
- Have a police clearance certificate
- Have a Birth certificate (New)
- Have a NMSA medical fitness certificate

Training Details And Costs

Duration:	6 weeks (have SOLAS Cert.) 8 weeks (new candidate)
Time:	08.30am to 03.00pm
Tuition Fees:	TBA + knife set + cook's uniform per person (have SOLAS cert) TBA + knife set + cook's uniform per person (new candidate)
Venue:	PMTC, Konedobu

For further information please contact:

Hayley Kana, Registrar

Phone: 72320725 / 76218379

Email: pmtcregistrarhk@gmail.com