

MERCMARINE Launches Special Course To Provide Mandatory Certification For Maritime Catering



The Mercantile Seamen Training Institute (MSTI), the training arm of MERCMARINE Group of companies, recently launched a special course to provide the mandatory certification that is now required of every individual working in the field of catering on cargo ships. Launched on September 2, 2013 the first batch of The Certification of Ship's Cooks-MLC 2006 passed out marking a successful beginning for the program.

The duration of the course is 180 hours, and will include 20 students per batch. However, as of now students have already enrolled for the next two batches, attesting to the quality and demand that the course has gained in a short period of time. Accredited by Germanischer Lloyd (GL), the course complies with Maritime Labour Convention 2006 / Regulation for Ship's Cooks. Furthermore, the course aims to provide the necessary knowledge, understanding and proficiency as per MLC 2006 and thus the syllabus covers the requirements of MLC 2006.

"The functional elements provides the detailed knowledge to support the training/ learning outcomes related to Certification of Ship's Cooks," said Farrhath Thylib, Principal - MSTI. "Furthermore, as the only training institute providing this course in Sri Lanka, the demand is very high. Therefore, we plan to increase the number of

intakes and to develop the required infrastructure to train the cooks.” The importance of this course lies in the fact that now it is mandatory to obtain a certificate issued by an approved training school complying with MLC 2006 training standards in order to follow a career in maritime catering. As such The Certification of Ship’s Cooks – MLC 2006 conducted by MSTI plays a crucial role and the curriculum has been revised and developed to meet the requirements of MLC 2006. The course complying to the necessary stipulations covers practical cookery, food and personal hygiene, food storage, stock control, environmental protection, catering, health and safety among other needed practices.

Farrhath Thylib further added that “To meet the mandatory requirements, most of the ships’ cooks of Sri Lankan nationality will have to follow the course, as there was no formal training or certification of cooks prior to the new regulation. According to MLC 2006 Standard A3.2, Ship owners shall ensure that seafarers who are engaged as ships’ cooks are trained, qualified and found competent for the position in accordance with requirements set out in the law and regulation of the Member concerned.”

Equipped with a competent lecture panel and sophisticated kitchen equipment resembling a ship’s galley, MSTI is all set to facilitate the best possible learning environment for those who are following a career in the field of Maritime catering.