

Circular 59 / 2013

To: Vessel Managers, Masters, Officers, Deputy Registrars, Surveyors and Other Interested Parties

Subject: Ship's Cook under MLC 2006

Date: 21 June 2013

Summary

Vessel manned with 10 or more persons

Where a vessel, subject to MLC 2006 is operating with a manning level of 10 (ten) or more persons, it is required to have on-board a competent and qualified Cook. The number of Cooks on board should be based on the ship owner / operators assessment, taking into consideration the number of persons on-board, intended voyage, compliance with requirements of hours rest etc.

Qualifications of Ship's Cook

1. Ship's Cooks shall -
 - (i) Be 18 years of age or more;
 - (ii) Hold a valid certificate(s) attesting to the successful completion of training in the following fields –
 - a. Practical cookery;
 - b. Food and personal hygiene;
 - c. Food storage;
 - d. Stock control;
 - e. Environmental protection catering health and safety

Maritime Cook Islands will recognise certificates attesting to the requirements set out in paragraph (ii) issued by institutions/ Organisations of States that are party to the MLC 2006 or States that are party to the Certification of Ships Cooks Convention;

 - (iii) In alternative to paragraph (ii), a Ship's Cook shall have
 - a. a minimum of 3 months sea time experience (documented)
 - b. attestation from manager / owner of a commercial cookery establishment in which a minimum of 9 months experience in the fields below was gained
 - a. Practical cookery;
 - b. Food and personal hygiene;
 - c. Food storage;
 - d. Stock control;
 - e. Environmental protection catering health and safety
 - (iv) All seafarers employed in any capacity as catering staff, or contributing to catering activities should be properly instructed for their positions / tasks.

Existing Ships' Cook

1. Maritime Cook Islands recognises that there are seafarers that have been serving as ships' Cooks prior to the entry into force of MLC 2006 and may not have required training. If it is evident that these ships' cooks possess the experience and knowledge to continue to serve as ships' cook, Maritime Cook Islands will accept an attestation from the ship owner / operator, that specifically establishes the seafarer has completed -
 - (i) a minimum of 9 months service in the position as a ships cook, and
 - (ii) has training in or demonstrated proficiency in
 - a. Practical cookery;
 - b. Food and personal hygiene;
 - c. Food storage;
 - d. Stock control;
 - e. Environmental protection catering health and safety
2. All seafarers employed in any capacity as catering staff, or contributing to catering activities should be properly instructed for their positions / tasks.

Ships manned with less than 10 persons

1. On a ship operating with a prescribed manning of less than 10 and which does not have a cook, the ship owner / operator should ensure that anyone processing food in the galley is trained or instructed in areas including food and personal hygiene as well as handling storage of food on-board a ship.
2. Maritime Cook Islands accepts on-board training or instructions of such personal who are responsible for food processing and handling
3. On-board systems for training and instructing must be documented and records of personal having completed the training or received the instructions shall be maintained on-board.

For further information or clarification please contact the Registrar of Ships, a Deputy Registrar or Fleet Manager at Maritime Cook Islands; alternatively you may contact Maritime Cook Islands Head Office at +682 23848 Phone, +682 23846 Fax, fleet@maritimecookislands.com

Please ensure this has been forwarded to interested parties.