



INFORMATION BULLETIN No. 146

Ship Cook

Guidance and Instructions for Bahamas Recognised Organisations, Bahamas Approved Nautical Inspectors, Ship Owners, Managers, Masters, Seafarers, Recruitment & Placement Service and Duly Authorised Manning Agents

1. Purpose

- 1.1. This Bulletin provides all parties with guidance on the carriage of a Ship's Cook in accordance with the Bahamas Merchant Shipping Act and the International Labour Organisation (ILO) Maritime Labour Convention, 2006 (MLC 2006) requirements for employment of a Ship's Cook.
- 1.2 This Bulletin should be read in conjunction with BMA Information Bulletins 81 and 127.

2. Application and interpretation

- 2.1 This applies to all ships to which the MLC 2006 is applicable as determined by the BMA and outlined in BMA Information Bulletin 127 that are:
 - . 1 over 1000 gross tonnage, and
 - .2 carrying not less than 10 persons, and
 - .3 engaged on international voyages except for fishing vessels or pleasure craft
- 2.2 Ships other than those noted in 2.1 should have one person with designated responsibility for food preparation and such person shall be trained or instructed in food and health areas, including food and personal hygiene, handling and storage of food onboard ship.

3. General requirements

- 3.1.1 All ships to which this provision applies shall carry at least one Ship's Cook and the Company shall ensure that the person assigned as Ship's Cook is duly trained, qualified and has documentary evidence of their competence. The number of Cooks carried should be based on the Company assessment taking into consideration the number of persons onboard, the intended voyage, compliance with the hours of rest requirements, number of cooking areas and any other relevant factors.
- 3.1.2 Notwithstanding the carriage of a Cook, any person assigned tasks to process food shall be trained or instructed in food and health areas including food and personal hygiene, handling and storage of food onboard ship.
- 3.1.3 On passenger ships or ships using a catering Company, the shipowner shall ensure that the Ship's Cook (more commonly referred to as the Executive Chef on a passenger ship or other designation that would specify the person responsible for all food handling, food production and food health and hygiene) is duly trained, qualified and has documentary evidence satisfying the requirements of Para 3.2 of this Bulletin. Other subordinate persons assigned tasks of food handling or food processing shall be duly trained and instructed as specified in Para 3.1.2 of this Bulletin with evidence of the training or instructions duly documented.
- 3.2 The Ship's Cook shall:
- .1 not be less than 18 years old; and
 - .2 have completed an approved training course that includes practical cookery, food and personal hygiene, food storage, stock control, and environmental protection and catering health and safety; and
 - .3 either have served at sea for not less than three (3) months as a second Cook or Assistant Cook or five (5) years in the catering Department as steward or stewardess. The BMA may consider a waiver of the sea service requirements based on the catering experience of the affected person.
- 3.3 The BMA will accept training that:
- .1 has been approved by a country that is party to the ILO MLC 2006, or
 - .2 was carried out under the provisions of ILO No. 69 (Certification of Ships' Cooks Convention 1946), or
 - .3 other training that is equivalent to the ILO standards.

- 3.4 The BMA may:
- .1 allow a ship carrying less than 10 persons and engaged on coastal voyages to sail without a fully qualified Ship's Cook. Any person assigned tasks to process food shall be trained or instructed in food and health areas including food and personal hygiene, handling and storage of food onboard ship. The Company shall apply for an exemption as outlined in Section 3.5,
 - .2 permit a non-fully qualified Ship's Cook to serve as Ship's Cook until a port where a fully qualified Ship's Cook can be engaged or for a period not exceeding one month. In such circumstances, the person designated to process food to whom the dispensation is issued shall be trained or instructed in food and health areas including food and personal hygiene, handling and storage of food onboard ship. The Company shall apply for a dispensation as outlined in Section 3.5 below,
 - .3 accept the onboard training or instruction of the ship's person who are assigned tasks relating to food processing and food handling. The system for training or instruction should be documented and records should be maintained of persons completing the training/instructions.

3.5 Under the provisions noted in 3.2.3 and 3.4 above, the Company applying for an exemption or dispensation shall submit an application in writing to the BMA providing:

- Details of the affected seafarer including evidence of sea service,
- Details of the affected ship and intended voyage,
- Copy of any Company training or instructions in food and health,
- Reason for the application,
- Payment for exemption/dispensation fee, see BMA Information Bulletin 81.

4. Revision History

Rev.0 (31 August 2012) – First issue

Rev1 (19 April 2013) - Amendments to section 3.1, 3.3, 3.4 and 3.5