



ZOLAR SHIPPING

Galley & Messroom Operations (Chief Cook)



Course Description:

This course is aligned with international maritime regulations, including the MLC 2006. It combines theoretical instruction, assignments, and multi-cuisine knowledge. Upon completion, participants will be capable of efficiently and safely managing galley and messroom operations on board commercial ships and other maritime vessels.



Course Objectives:

- Enhance knowledge of food safety and hygiene.
- Master menu planning, food storage, and inventory management.
- Operate galley equipment and catering tools effectively.
- Maintain housekeeping standards and proper waste management.
- Understand and practice food service operations.
- Perform administrative tasks, including stock control, documentation, and compliance with maritime regulations.



Guidelines:

- Company Training Matrix



Entry Standards:

- Chief Cooks
- Second Cooks
- Trainee Cooks



Certification:

- Certificate of Attendance (issued under the Company's ISO-certified training system) upon successful completion of all tests and exercises.



Facilities:

- Virtual classroom (via Zoom)



Course Duration:

- 2 days (6 hours per day, total 12 hours)



Assessment:

- Final Test



Teaching Method:

- Online lectures, instructional videos, case studies, assignments, feedback, and facilitated discussions



Venue:

- This course is delivered online on a regular basis by the Company's Training Manager. For upcoming schedules, please contact the Training Department at crewtraining@zolarship.com

