

Galley & Messroom Operations (General Safety Onboard)



Course Description:

This course is aligned with international maritime regulations, including the MLC 2006. It combines theoretical instruction and assignments to strengthen safety awareness in galley and messroom operations. Upon completion, participants will be able to apply safe working practices and contribute to maintaining a safe environment on board commercial ships and other maritime vessels.



Course Objectives:

- Prevent accidents and incidents in galley and messroom operations.
- Maintain safe practices in daily galley and messroom activities.
- Ensure proper use and maintenance of life-saving appliances (LSA) and personal protective equipment (PPE).
- Apply procedures for emergency evacuation, fire safety, and protection of the marine environment.
- Follow correct lifting procedures and general safety precautions.



Guidelines:

- Company Training Matrix



Entry Standards:

- Chief Cooks
- Second Cooks
- Messmen
- 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:

- 1 day (6 hours)



Assessment:

- Final Test



Teaching Method:

- PowerPoint presentations, 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