

Galley & Messroom Operations (Messman)



Course Description:

This course is aligned with international maritime regulations, including the MLC 2006. It combines theoretical instruction and assignments to strengthen operational and safety skills. Upon completion, participants will be able to efficiently and safely operate galley and messroom facilities on board commercial ships and other maritime vessels.



Course Objectives:

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



Guidelines:

- Company Training Matrix



Entry Standards:

- Messmen
- Trainee Messmen



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