



TECHNICAL CIRCULAR No. 214 of 08th August 2014

To:	All Surveyors/Auditors
Applicable to flag:	All Flags
Subject:	Qualifications in food hygiene or food safety
Reference:	ILO MLC

ILO MLC: Qualifications in food hygiene or food safety

The UK MCA has issued Marine Information Note to provide information on recognized qualifications in food hygiene or food safety in catering for Ship's Cooks and others processing food in the galley.

Under the MLC Minimum Requirements Regulations all Ship's Cooks, catering staff and other persons processing food in the galley are required to be suitably qualified in Food hygiene or Food safety in catering.

Training requirements for catering staff and other persons processing food in the galley are stated in (Regulation 40).

The shipowner must ensure that ship's cook and any person who processes food in the galley of a sea-going United Kingdom ship is required to be properly trained or instructed in food and personal hygiene as well as safe handling and storage of food on board ship in accordance with the learning outcomes and assessment criteria set in Annex 1 of Merchant Shipping Notice MSN 1846 (M).

REFERENCES:

- ILO MLC – UK MCA

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Kindest Regards,

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