TECHNICAL PROFESSIONAL

MARITIME - SHIPS CATERING SERVICES

Grade 11 or 12

Three-Term Budget Of Work (BOW) for Learning Competencies

TECHNICAL PROFESSIONAL
MARITIME
Grade 11 and Grade 12

Three-Term Budget Of Work
For Learning Competencies

Please note that each elective under TechPro: Maritime is studied for one term. This is applicable under Grades 11 and 12.

Term	
Elective	**Ships Catering Services**
Performance Standard	The learners independently demonstrate waste disposal practices in compliance with MARPOL regulations. The learners perform food service in various mess hall settings, replenishing pantry items, and carrying out housekeeping procedures in cabins and public areas in accordance with industry standards. The learners apply the methods and techniques in preparing menu in accordance with industry standards. The learners prepare and present a range of bread and pastry products in accordance with industry standard.
Content Standard	• The learners demonstrate comprehensive knowledge and understanding of the international and national maritime regulatory frameworks, environmental sustainability protocols, cultural diversity, and the organizational structure and operations of shipboard catering services. • The learners demonstrate an understanding of ship provisioning and storage, mess hall operations, pantry and housekeeping management, and sanitation practices onboard vessels. • The learners demonstrate an understanding of the fundamental principles of victualing (budgeting and consumption management) and galley and catering operations. • The learners demonstrate an understanding on production of bakery and pastry products.

Week	Learning Competency
*	• Discuss the regulatory bodies and conventions in the shipping industry. • Discuss the stressors and emotional challenges of seafarers. • Identify the career paths and their roles in the ship's catering services. • Discuss the types of vessels, their parts, and the terminologies used for ship navigation and direction. • Discuss the history of catering practices in maritime contexts and ship's catering operations. • Discuss the cultural diversity in the ship's catering. • Discuss ships galley personnel. • Explain the importance of HACCP, OSH, and MLC 2006 aboard vessels. • Explain the importance of Marine Pollution (MARPOL) regulations in protecting the marine environment from ship-generated waste. • Identify the special areas under MARPOL Annex and the garbage disposal procedures. • Demonstrate waste disposal practices in compliance with MARPOL regulations to ensure environmental sustainability. • Explain the importance of ship provisioning and the roles of ship chandlers in ensuring the efficient supply of provisions for maritime operations. • Discuss the process and importance of receiving, inspecting and storing of provisions and supplies. • Discuss the types of mess halls. • Apply the steps in the mess hall table setting. • Apply the steps in providing food service in mess halls. • Discuss the importance of replenishing the pantry area. • Demonstrate good housekeeping onboard the vessels. • Compare the types of cabins based on purpose, size, and amenities. • Apply the procedures and standards for cabin housekeeping services. • Apply cleaning techniques for public areas. • Explain the significance of victualing of maritime operations. • Discuss the considerations of menu planning. • Perform quantification and reduction of recipes for meal preparations. • Analyze the functions of galley in maritime operations.

	• Describe different galley layouts based on operational efficiency and safety. • Identify the tools and equipment used in catering operations aboard ships. • Perform methods of cooking based on the planned menu. • Discuss the fundamentals in baking. • Prepare bread products following safety. • Discuss the characteristics of pastries. • Prepare crust, fillings and coating for pastry products.

** Teachers may assign learning competencies per week depending on the needs of the learners.*