

MCTC

Far East Inc.

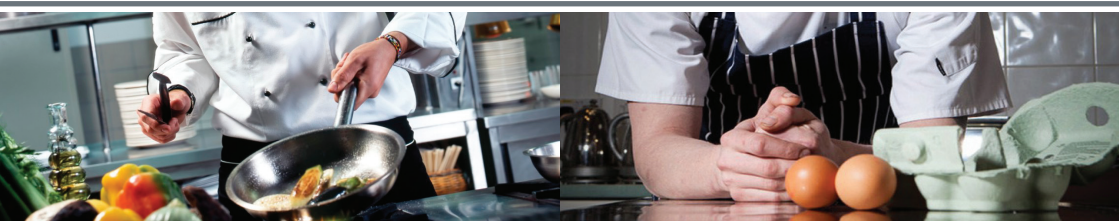


MARINE CATERING TECHNICAL CONSULTANCY



Introduction

MCTC Far East is a joint venture company between MCTC Marine Ltd (MCTC) with headquarters in Limassol, Cyprus and Ship Hotel Cruise Institute of the Philippines, Inc (SHIP). The new company through its JV will be offering unique shore based training programs for the maritime sector. MCTC Marine Ltd, the parent company, is an internationally established business, which has trained many nationalities from all over the world on various types of cuisines. Its expertise will ensure that internationally high standards are followed for all onshore courses, by preparing your cook for different endeavors around the globe. These onshore training courses are complemented through our distance learning and consultancy program conducted by MCTC's head offices in Cyprus, to support the catering staff on board.



Message from the Managing Director

I would sincerely like to welcome you all to our new establishment in Makati, Philippines; a new vital part of the MCTC family whose headquarters are located in Limassol – Cyprus. We guarantee that your catering staff is in the best hands! Taking into consideration the tremendous amount of time your catering staff spends away from their family and home, and the challenges they face daily while trying to satisfy every single multicultural need, port state controls and the recent MLC 2006 regulations, we believe it is our responsibility to ensure that they are exposed to the highest training standards. The wide on-shore course curriculums which have been developed by experienced Filipino and European teams, accompanied by our unique on-board course and consultancy program which is currently offered on hundreds of vessels, ensure the best possible results. Our local team shall be delighted to meet and discuss with you, listen to you and identify your needs to achieve the best possible results.

With warm regards,

Christian Ioannou
Managing Director

MARITIME CULINARY DEVELOPMENT PROGRAM

Description

Beside the necessity of a course which allows ship-owners to promote the development of their existing catering staff's knowledge, it is equally important to invest in the career development of fresh recruits. In association with and on behalf of their clients, MCTC now interviews and selects appropriate Hotel and Restaurant Management School graduates to undertake this intensive and extensive culinary development program. After their successful completion of the course, graduates are employed on the clients' vessels so as to initiate their career in the maritime sector.

The course curriculum encompasses all the vital skills necessary for a cook to perform at the highest level on board vessels, and covers all aspects of cooking, galley management, health, nutrition, budgeting and many more both practically and theoretically. This development program consists of Ship's Catering Services NC I and Ship's Catering Services NC III, and not only gives the candidates the opportunity to commence their career as messmen on board, but also opens up the opportunity of their promotion to a higher position.

Duration

66 Days

Minimum entry standards

Hotel and Restaurant Management graduates (4 years)

Valid Health Certificate

Age: 20-25 years old

Intermediate English Skills

Certification

SHIP Hotel Cruise SCS NC I Training Certificate

SHIP Hotel Cruise SCS NC III Training Certificate

Ship's Catering Services NC I (TESDA Certification)

Ship's Catering Services NC III (TESDA Certification)

SHIP'S CATERING SERVICES NCI / MESSMAN COURSE

Description

Over a period of 6 days, this messman course introduces students to the realistic environment of commercial vessels and enhances their knowledge in regards to housekeeping, sanitation, food safety management and hygiene. Key topics covered are: housekeeping services, food and beverage services, food safety management, proper usage of housekeeping equipment and laundry operation.

Duration

6 Days

Minimum entry standards

High school graduates
Valid Health Certificate
Age: 18 +
Intermediate English Skills

Certification

SHIP Hotel Cruise SCS NC I Training Certificate
Ship's Catering Services NCI Certificate
(TESDA Certification)



SHIP'S CATERING SERVICES NC III / SHIP'S COOK COURSE

Description

For a period of 20 days, the students immerse in this intensive course which is based on all the vital skills required for a cook to serve at the highest international standards on a commercial vessel. This holistic theoretical and practical course is taught by European and Filipino instructors, who possess great international experience both on board and ashore.

Duration

20 Days

Minimum entry standards

High school graduates

Age: 18 +

Basic Training (BT), Ship Security Awareness and Seafarers with Designated Security Duties (SSA/SDSD) Training

Minimum of 3 months relevant sea service or Graduate of Bachelor of Science in Hotel and Restaurant Management (BSHRM) or Completed prescribed culinary related course such as Commercial Cooking NC II, Cookery NC II, Commercial Cooking NC III, Ship's Catering Services NC II and Bread and Pastry Production NC II or Work as cook/assistant cook in hotel or restaurant for at least one year as evidenced with Employment Certificate or Holder of TESDA National Certificate for Commercial Cooking NC II or Cookery NC II or Commercial Cooking NC III or Ship's Catering Services NC II or Bread and Pastry Production NC II

Intermediate English Skills

Valid health certificate

Certification

SHIP Hotel Cruise SCS NC III Training Certificate

Ship's Catering Services NCIII Certificate (TESDA Certification)



BREAD & PASTRY UPGRADING COURSE

Description

With more than 20 years' experience on his plate, our certified Baking instructor will, over a period of 10 days, teach the candidates the fundamental skills and techniques required to excel in baking and pastry-handling. After the completion of this module, students will be familiar with basic as well as advanced techniques of baking and pastries.

Duration

10 Days

Minimum entry standards

High school graduates

Valid Health Certificate

Age: 18 +

Intermediate English Skills

Certification

MCTC Marine Ltd Certificate of Achievement



GALLEY ORGANIZATION, MENU PLANNING & BUDGETING

Description

Serving on a vessel for periods of 8 months or more at a time can be extremely challenging; especially when the cook does not possess the skills to organize the galley and time effectively. This 3-day workshop provides the students with all the necessary knowledge and guidelines in regards to appropriate time organization and assignment, the development of weekly menus based on the nationalities/religions on board, as well as how to work with the set budget.

Duration

3 Days

Minimum entry standards

High school graduates

Valid Health Certificate

Age: 18 +

Intermediate English Skills

Certification

MCTC Marine Ltd Certificate of Achievement



FOOD SAFETY MANAGEMENT

Description

Proper food safety management and examination of potential hazards during food preparation is amongst the most challenging domains of being a cook on board. Cooks must not only be able to identify problematic areas, but also know how to prevent and eliminate these hazards. This 4-day course covers all the 'HACCP' principals as well the entire 'Food Supply Chain' from top to bottom, commencing from the very first step -the provision of deliveries on board- and leading up to the final step- the recycling process. MCTC's ISO 22000 certified Food Technologist has developed this course in accordance to the realistic environment on board commercial vessels. Records and supporting material is provided to the participants to use during their daily tasks on board.

Duration

4 Days

Minimum entry standards

High school graduates

Valid Health Certificate

Age: 18 +

Intermediate English Skills

Certification

MCTC Marine Ltd Certificate of Achievement



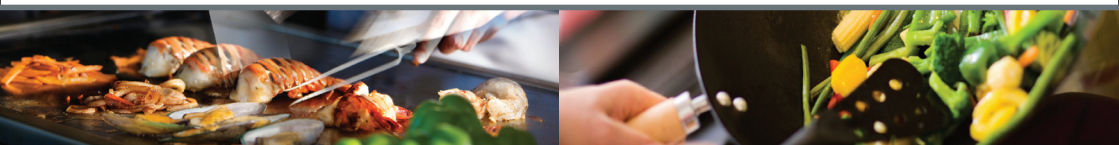
TAILOR MADE COURSES

Description

Though our courses are designed to cover all aspects of their domains effectively, we realize that standards, expectations and demands vary across companies and regions. For this purpose, we offer a tailor-made training course designed to fulfill your particular needs. This course can be customized around your required time frame as well as type of training required; whether to provide theoretical knowledge or practical applications.

Certification

MCTC Marine Ltd Certificate of Achievement



TRADE TESTS

Description

Our experience in both the catering training domain as well as consultancy, has provided us with the opportunity to interview and select hundreds of applicants in the past years. The main objective of this service is to ensure that our clients are assigned the appropriate candidates which not only meet their expectations, but also the highest international standards. The applicants will be asked to demonstrate their skills theoretically and practically. The results are then developed into detailed reports evaluating the candidates, which are in turn provided to the principals.

Duration

1 Day





FURTHER INFORMATION FROM:



M C T C F a r E a s t I n c .

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