An aerial, top-down view of a cruise ship's deck, showing various seating areas, walkways, and structural elements. The ship is oriented vertically in the frame, with the bow at the top. The water is a deep blue, and the sky is a lighter blue. The overall image has a blue color scheme.

## **Marine Catering Training Consultancy (MCTC) is an internationally established business, which has trained many nationalities from all over the world in various types of cuisine**

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MCTC guides catering staff through their Catering Competence Development Programme, which allows the attendee to learn and study onboard through a 10-week computer-based e-learning course with weekly practical evaluation days. The programme incorporates the e-learning course, backed up with support and consultancy from a team of nutrition experts, consultants and multi-national chefs. This is combined with an extensive onshore development programme for fresh recruits and regular visits onboard.



## Trade Tests

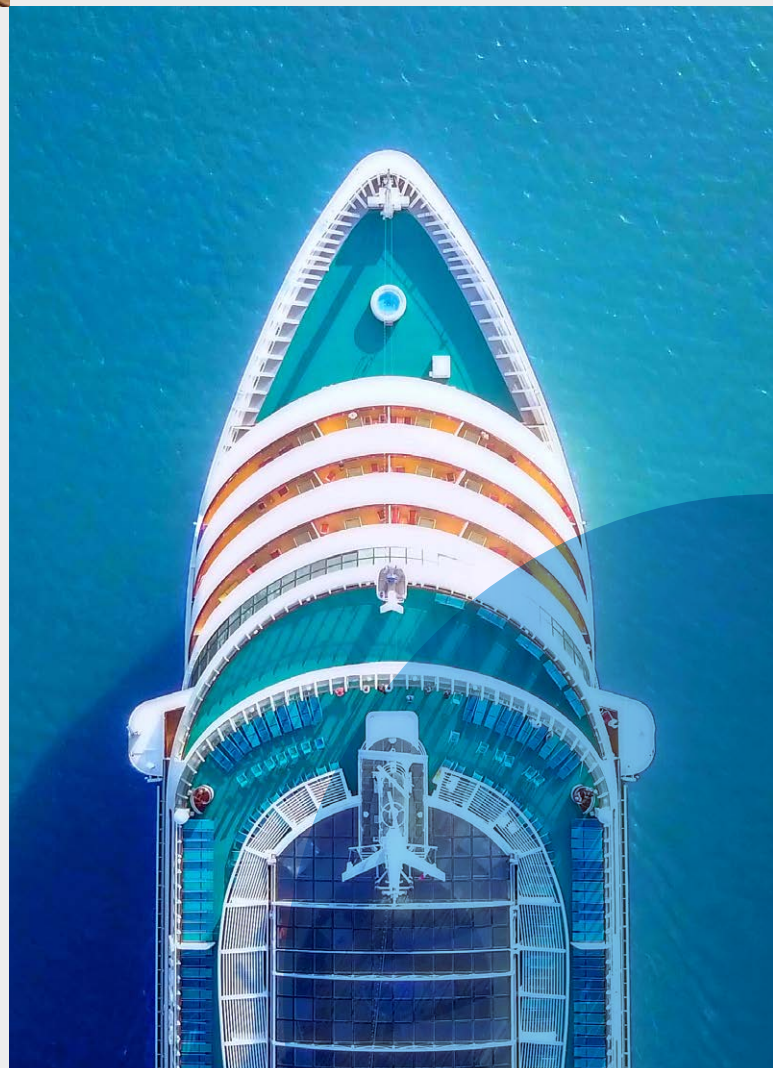
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We interview and evaluate hotel and restaurant management graduates who are applying for jobs onboard our clients' vessels, as well as existing staff. We then provide feedback and extensive evaluation to our clients on their skills.

## Maritime Culinary Development Programme

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We select and recruit catering staff to work onboard our clients' vessels. We then enrol them onto a three-month extensive onshore development programme in Manila. This course provides them with the necessary introductory skills to begin their career in maritime training.





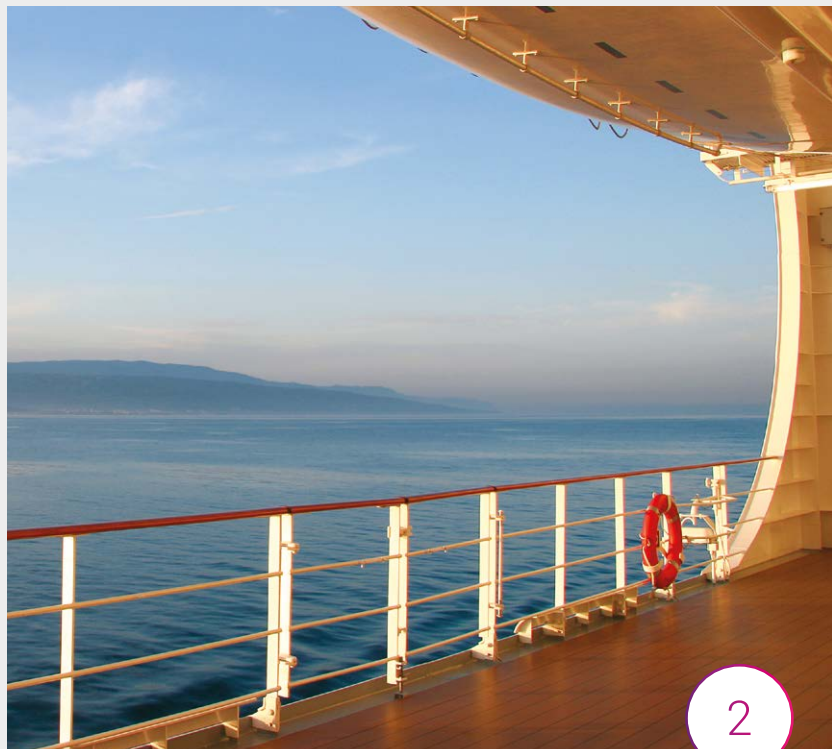
# Safe Food Handling and Nutrition Course – Support & Consultancy

All catering staff can take part in a ten-week computer-based and distance coaching training programme comprised of five modules, where course attendees can learn and study onboard while applying their knowledge in practical sessions onboard once a week. The aim of MCTC's training programme is to train the galley crew and give them all the knowledge and skills they will need to perform their duties. Every week participants will take part in a practical evaluation day where he or she will be responsible for the planning and delivery of all meals for that day. They will then be evaluated by the vessel's Master who will feed back to MCTC. A team of culinary experts from MCTC will then revert back to the client with feedback and comments on how to improve.

The second aspect to the training programme is support and consultancy. A dedicated panel of experts, made up of in-house nutritionists, food technologists and culinary consultants work with the course participants to ensure healthy nutrition onboard, and to continually support the catering personnel throughout the course. The support also continues after the participants have graduated through regular newsletters and scheduled webinars.

## Vessel Visits

We go onboard our clients' vessels regularly to carry out onboard training sessions. This is to ensure that everything that was taught in the Safe Food Handling and Nutrition Course has been implemented. This also gives us a chance to provide support where necessary and maintain a regular face-to-face contact with our clients' catering crews.



# Contact

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