

KPI MLC Information Notice MLCIN-February,No.2-2013 (Ship-owners' responsibilities under MLC pertaining to Food & Catering on board their vessels)

The MLC will enter force on 20.Aug.2013.

The count-down is getting closer & various matters are to be taken care of. The food & catering is one of the top-most important issues.

MLC Standard A3.2 contains the following mandatory requirements on food and catering that ship-owners shall ensure on board their ships:

- ✓ (a) Food and drinking water supplies, having regard to the number of seafarers on board, their religious requirements and cultural practices as they pertain to food, and the duration and nature of voyage shall be suitable in respect of quantity, nutritional value, quality and variety;
- ✓ (b) The organization and equipment of the catering department, shall be such as to permit the provision to seafarers of adequate, varied and nutritious meals
 Prepared and served in hygienic conditions; and
- ✓ (c) Catering staff shall be properly trained or instructed for their positions.

Ship-owners shall also ensure that seafarers on board their ships are provided with food and drinking water free of charge during the period of engagement.

Companies are reminded to check the qualificationsofcrewwhoarecurrently working as ship's cooks or trainee cooks.Theyarealsostrongly

recommended to arrange for such cooks to attend courses to comply with the requirements of MLC and obtain certificates before August 2013.

It is also very important to bear in mind undertaking promotional activities to educate ships' masters and crew on nutrition, health, hygiene, storage of food and related activities. Companies may use relevant material from their flag administrations, International Maritime Organization (IMO), the World Health Organization (WHO) or ILO in these activities.

A relevant publication is the WHO Guide to Ship Sanitation (3rd edition) which contains information and detailed guidance on the areas of food, water and catering.

The Kish Protection & Indemnity Club members are urged to study the related materials provided in our web-site amongst which are the various MLC Information Notices & "Human Element Issues" circulars; particularly:

KPI-HEI-8-2012(MLC & Effects of Food & Nutrition on Personnel)

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