



MARINECATERING
SERVICES

Turning the Tide on the Marine Catering Industry



“Transforming
on-board catering
standards through
hands-on catering
and housekeeping
training”



Henry Anderson, Founder



About Marine Catering Services

Marine Catering Services has provided catering and housekeeping training since it was founded in 2004 by industry renowned chef, Henry Anderson.

Having built his reputation over many years training cooks around the world both on and offshore, Henry is passionate about passing his exacting standards across the marine catering sector and delivering direct solutions to catering staff and Ship Management Teams (SMT).

While competitors have turned towards distance-learning formats to train catering staff and ship management teams on issues such as HACCP food safety management, stock rotation, menu planning and eliminating waste, MCS sees the value in face-to-face training to get past language barriers and engage masters, management teams and catering staff in a way they can't be reached through a screen.

In fact, Henry, along with his team of highly qualified professional chefs, has successfully trained multinational crew from, among others, The Philippines, Latvia, Nigeria, Brunei, India, Russia and Indonesia by implementing the D.I.S.C. process, which is unique to MCS.

'With a proven track record of more than 180 positive references and the excellent pass rate for all crew post-training, it's no surprise MCS has established itself within the offshore industry for its high standard of service and development of on-board catering.'

We have adapted our own Decisive, Interactive, Stability and Cautiousness (DISC) training model to ensure sufficient focus is given to getting your catering department, Masters and Ship Management Team (SMT) compliant to current regulations.



Marine Catering Services offers hands-on catering and housekeeping training targeted to the on-board requirements of your officers and crew's welfare. In all cases we at MCS will demonstrate, train and develop catering staff. We never turn our backs when we see something below standard, instead seeing the value in nullifying the issue immediately so correct procedures can be implemented in a more effective direction.

Our aim is to enhance the competency of senior staff and catering personnel employed within your company, ensure site standards and procedures are in line with laws and regulations, and all current catering industry legislation is complied with and verified by good and accurate record keeping.

Once your catering staff complete a course with MCS, your vessel will be running at its most efficient with a knowledgeable crew in charge of hygiene standards and providing nutritious meals from a well-stocked kitchen.



What makes MCS different?

Our aim is to offer a personal touch and hands-on approach in an ever growing world of corporate impersonality. We will supply each company with a bespoke catering package tailored to suit the size of the company and its needs.



Services

- Policies

MCS implements and sets clear, concise policies on safety, pollution, HACCP, catering standards, health, hygiene and risk assessment, and sets the highest marine industry standards on-board client vessels.

- Cost, Stock & Waste Efficiency

Preventing over-ordering, eliminating wastage of food products and ensuring reasonable costs and high quality provisions for vessels, both in port and under way.

- Record Keeping

MCS demonstrates the necessity of precise record keeping and responsibility for inventory planning and stock control by cooks, using the Marine Catering Services Victualling program.

- Menu Planning & Cooking for Different Cultures

Cooks and stewards will receive an upgraded and improved solution to menu planning, cooking and how to cater for special dietary, ethnic and cultural taste. Overall catering standards are improved by introducing shore-trained professionals onto vessels to assess and teach all aspects of catering, health and hygiene.

- Health & Hygiene

Health and Hygiene certification can be given shoreside from level 1-3 for cooks and catering staff with MCS in-house certification. We also provide Health and Hygiene courses on-board vessels from foundation to intermediate levels and staff are certified on completion of the course. MCS is also able to provide training for ship stewards to the same standards of hygiene and housekeeping as that applied in the hospitality industry ashore.



Meeting ILO/ MLC standards

- **MCS** is approved and certified to provide training to the offshore and marine sectors and will ensure that your company is ready for the recently enforced ILO/ MLC 2006 regulation changes.
- **MCS's** training recognises how every member of the International Labour Organisation is responsible for the proper standards of food supply and catering service for the officers and crews of its sea-going vessels, whether publicly or privately owned. MCS strives during this time to produce these given standards to the correct departments.
- **MCS** provides an onshore course on national laws and regulations for ship management companies, their superintendents and staff and incorporates training for fleet managers, fleet directors and on-shore staff to current ILO/MLC 2006 3.2 regulations.



Training school and courses

Marine Catering Services offers comprehensive culinary packages for all new staff, inclusive of refresher courses, over nine or 12 days in a very high standard catering school in Manila, The Philippines.

The course takes an in-depth look at HACCP food safety management and development on-board; culinary preparation skills which eliminate waste by training staff in the use of a correct standard of menu and structure; butchery and preparation skills where staff are shown the correct cuts to use for each item on the menu, **the culinary techniques and standards**, which are taught each day until the course is completed; as well as the challenges of reducing overall kitchen waste, stock rotation and purchasing procedures.

Class-based learning enhanced by ongoing **on-board visits from Henry Anderson** or a member of his professional team. Course attendees receive additional on-board support to develop their classwork.

On completion of each course catering staff will be assessed on the standard of their work through an **appraisal and development plan** to work towards until their next on-board training session, in order to keep improving their culinary skills and knowledge.

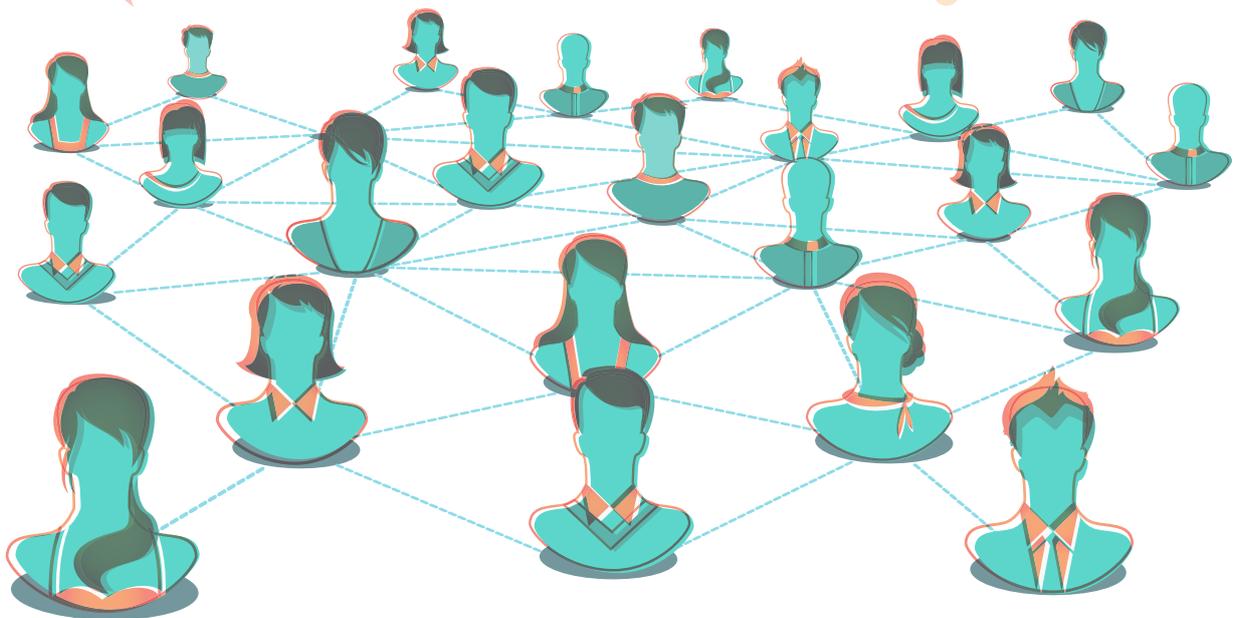


What past clients say about MCS

“Many thanks... to Mr. Anderson in bringing the vessel back to its present standard in all areas. I will look forward to sailing with him again, where more of his time can be given to further improvements and development of a good team.”

“Although the Catering Department was already working to a high standard, with the help and assistance of Mr Anderson, their skills have been fine-tuned and the Catering Department as a whole has been re-invigorated and are now working to a new higher standard.”

“His attention to healthy eating and vegetarian diet requirements brings a well-needed balance and important element to our catering regime, which cannot be ignored. A very successful and much needed visit, come back soon.”



You can read more testimonials about MCS
on our website at www.marinecateringservices.co.uk



Contact Details

info@marinecateringservices.com
www.marinecateringservices.co.uk

follow us on

[@marinecatering](https://twitter.com/marinecatering)

[henryanderson](https://www.linkedin.com/company/henryanderson)