



New Beginning for MCS LTD

The Largest Ship in the World

Yes I know I am a few year late in publishing my latest news letter however I have been busy. This was the first vessel produced for the Nakilat fleet .

It was the largest vessel built so far for LNG in the globe.

And yes I sailed on her on her maiden voyage I was at sea over Christmas and new-year leading in to 2010.

Culinary training at its best , and I assure you its not all glamour out here.

We sailed from Korea to the middle east Fujairah bay rolling a lot of the time not nice to work in.

To get the staff up to specification I was working 12-hours every day as schedules and work had to

be planned for effectiveness and continuity.

Christmas day came and went and as usual the catering team and myself went to bed tired.

However happy that all onboard had enjoyed there Christmas meal. It's the busiest time of the year for anyone in the catering trade. I had my hands full out here as all the staff were new starts and had no idea of what was expected within the industry.

That being said it wasn't long before I put them all straight and set to with the training program. An uphill struggle would be an understatement in some areas. Its not only the culinary section that these candidates have to conquer they have to pass the hygiene exam that is set

them and the Chief cooks are trained to intermediate level. Well by the time I have completed this it is now 2010 Happy new year and after new years day I am off to a new vessel training onboard is now complete , its time for me to pick up the pieces on some other vessel. Then its back out to Japan for my next venture.



Started a New Offshore Company in 2009 Marine Catering Services

As most of you all know I used to be a Chef Training Manager with Sodexo.

Five years ago in 2004 I decided it was time to work for myself again I tendered for the work with the largest companies in the world everything was fine until 2009. As it was

time for me to expand due to the quantity of vessels I am expected to cover.

I started the new Offshore Company in April 2009 Marine Catering Services. After a lot of red tape I am now pleased to say that MCS Offshore is available for business in all sectors.

I would like to give my Accountants at AAB a vote of thanks for all the work completed on my behalf.

The new Company still has the same training staff and we can and will fit a package that will suit your Company requirements

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Special points of interest:

- If you want to be part of a good team contact our Company .
- What we can do for your Company.
- Keeping in line with new regulations.
- Safety procedures and training for all catering staff.
- Call us now information on last page.

What Marine Catering Services can do for you as a Company

We can and do supply honest, hard working, experienced, competent and talented Culinary Training Managers. Who are available with very good references. I myself am the head Consultant/ Development Chef and have many references from Masters of vessels I have sailed on. We as a Company can help you build your Culinary staff competency ensuring that your business complies with laws and maritime ILO regulations.

Given the chance we will help ensure that your business is cost effective within this area with a minimum of 30% savings being accomplished. We have a victualing program that has been developed specifically for this and once set up is very advantageous to any Company. HACCP became law for

all merchant vessels in January 2006. MCS has written a manual that is specific to merchant vessels and staff training project inline with HACCP. Once again when it is set up it has advantages that lets 3rd party auditors see that your vessels are in compliance and standards set, and will be very highly and main-



tained throughout the service we supply. We really look at what your staff do and how they work within the matrix. We have written a catering manual which encompasses a full working program. This is applied as part of the training system. We find that in a growing commodity changes are required for standards to be met in most areas of today's ever changing working environment.

We can save most Companies a large amount of revenue each year by looking at where wastage is happening and setting a structured no wastage system in place. When you look at this economically you will clearly see that this can and will be cost effective if you use our staff or me personally as your Companies Consultant.

We can ensure that opportunities are in place for your Company

MCS Specialise in working in difficult environments.

Competence in catering on and offshore.

We supply innovative solutions to the Catering industry.

We can and will hold management meetings with all new customers to ascertain current methods and standards.

A site visit to 3 vessels in each company

to ascertain where redirection and where training schedules are to be set, evaluated and developed throughout all contract process.

We can and will implement the following within your Company.

> Culinary Standards.

Don't just take our word for it as a Company put us to the test.

I can assure you that you will benefit if you do!

- > Menu planning and structure for all cultures.
- > Health and Hygiene Certification to intermediate level.
- > Personnel competency.
- > Implementation of HACCP structure.

> Implementation of housekeeping structure.

When you see what we produce as a Company for your staff training program we are sure that you will be satisfied.

> Implementation of a comprehensive training program for all Catering personnel.

> Effective training program for all vessels SMT (ships management teams)

> We have developed a performance measurement system that will enable Masters to easily asses catering ratings performance and enable further performance and development.

There are Companies today who will compete for business today strictly on price.

MCS would like would like to take the advantage for competing for business on given track record. Mr. Henry Taylor Anderson has a proven track record within the industry, and has over 150 references from Various Masters /Fleet Directors and Superintendents relating to standards and out put of his working

Capabilities. On all the vessels Mr. Anderson has trained multicultural staff such as, Filipino, Indonesian, Bruneian, Latvian, Russian and Nigerian and has a very good pass rate for all staff trained within his company training schedule.

One advantage of this Position you never Know what dignitary you may be asked to Cater for.

On this occasion I was asked to cook for His Royal Majesty the Sultan of Royal Brunei. Below in the photo you see some of the staff that were trained by me during that time on-board the vessel.

The function in question was held aboard the vessel when we came in to port in Japan. I spent around three days and three nights arranging everything from what was served to the arrangements of flowers for the occasion. We had to have the flowers transported from Yokahama in Japan to the port of Sodegora and it took five professional florists to arrange the flowers under my direction. Prior to this I had to go over to the Noritaki factory in Japan to order specially made china dishes for the Sultan and dignitar-



ies from the factory . The personnel in the factory thought I had gone loopy and wondered if I could pay. I had a Japanese agent with me and he explained in his own language exactly

what these items were for so that being said we then proceeded to purchase what could only be deemed as very high cost items. The day came and went in a bit of a blur due to my lack of sleep the

feed back from the Company was excellent as they were more than pleased with the service provided . However once that was finished I had to pack everything up and head off to a dry dock function from one extreme to the other but believe me the standards have to be just as high as you will see further on in the news paper. However first things first I required eight hours sleep before I could perform to given standard again.

Some Photos of the Event Onboard the Bubuk.



Phil Lewthwait with His Majesty The Sultan of Brunei:

Phil Lewthwait is the IMR Company Manager.

This is the gentleman I have to thank for having the confidence in me to cater for such a dignitary.

He had given me a great responsibilities and I'm pleased to say that I fulfilled my contractual duties within this area. I have to go one step further and give a great deal of thanks to Mr. Lewthwait for all the support I had during my con-

tract with IMR. Furthermore a great deal of thanks for all the support I received during contractual times when dealing with my latest new venture.

I don't believe I would be where I am today if it were not for people like Mr. Lewthwait and many others within the Company.

And I could not have done this on my own as you see I had good staff



Abadi Dry Dock Party in Japan

Something fishy here no only a poached Salmon shipped in from Scotland or was it? I did say the quality we produce is second to none and that's all very true statements I have made throughout this news paper. We had many Japanese VIPs onboard in total over one hundred people. That's where I have to be hard with the staff to ensure that standards are met. Its not all bad they learn new skills and techniques that they have never seen before. And eventually move on to fine dining as a result of doing so. I take a pride in teaching candidates to a very high level of culinary cuisine. And of course that's only as it should be for any Company who charges for their services. I meet what I call very special people during my training program. Some may have limited English. That to me is only a door that requires opening

as I can and do speak in most of their own language, however I am not fluent. Once again when they see that you are willing to try and meet their requirements they give their best. I personally have learned many world wide dishes during my Culinary travels in which you will find in my cook book which I hope to release one day. However anyone that knows me and should want a copy don't hesitate to write to me and I will send you a personalized copy.

I believe that what I do should be shared many young people have lost the art of cooking . I believe that its going to be a lost art shortly if we don't share our talents and here I am offering the hand of friendship if you want to learn ask.



I'm treated to a Glass of wine from My favorite Captain Suman Ganguly.



Abadi Dry Dock Party in Japan

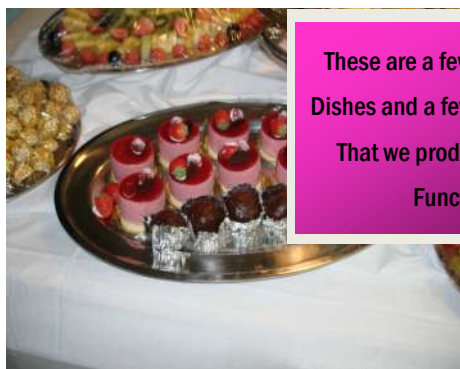
It was an exemplary function with Hot Cuisines as well as a cold Buffet. Yes another tiring one considering I was working all through the dry dock feeding the ships workers and staff and there is a lot to feed in a day.

Not only me the whole Catering team were more than tired at the end of this function.

What the others don't see is the time and preparation and the clear up afterwards.



If You Have a Sweet Tooth Try Some of These



These are a few of the Sushi Dishes and a few of the sweets That we produced for this Function.



Captain Glen Turner and Captain Suman Ganguly's Speech and Some of the Guests that came Aboard the Abadi.



HACCP and Audits

Don't be fooled life isn't always so grand I do have other work to comply with.

That's audits in HACCP files.

Evaluating, developing and training staff to comply within HACCP procedures. Its not just something we talk about the laws changed in January 2006 with regards to this matrix.

As a Company we supply comprehensive training for all staff within this criteria so that every vessel is left with a complete working package.

Furthermore ships management teams are incorporated in to our companies training matrix so that the system can be managed to a high standard with all onboard compliant in the use of the system.



What is the Catering Staffs Opinion of Standards In the Training Program



Here I have the pleasure of Training Mr. Jaime Orlina.
Who is the Chief Cook
On-board the Mesaimmer

Jamie and his staffs personal comments on my performance!

As a Chief Cook this was my first experience with Mr. Anderson within 12 years of him being in the fleet.

The training that I received was quite comprehensive and there was a lot of information and techniques that had to be mastered on behalf of my staff and myself. I myself have been a chief cook for many years and I have to admit wondered if I would learn anything at all during this course.



The answer to this question is yes. My culinary skills were developed to a far higher standard. My management skills are far more structured now at the end of the course. On behalf of my staff and my self we are all very grateful for the training and time that Mr Anderson spent with each of us. We have all developed in many different areas. In my opinion we believe that the Company has spent its money well by having Mr Anderson in place to train Catering staff.



MCS Offshore LTD

You may wonder what my Company does.

We train foreign nationals at sea within the Culinary industry. We train all participants in Culinary standards, management, hygiene, housekeeping and HACCP. We have the professional capacity for creating this standard of service for any client.

www.marinecateringservices.co.uk

Staff recruitment :

I am always willing to welcome new ideas and staff within the Company where a position is possible.

That being said please don't think its an easy job for it isn't. The work at sea is hard and you will be away from your family for months on end that is one of the down sides of the position. The other problem is it can be very rough at sea weather is not smooth we have experienced some very hard weather conditions while at sea and work still carries on.

Think very hard before applying as this job is not for everyone and if you do still wish to go ahead you will require the following items before you are contracted to my company.

Firstly you would be contracted on a self-employed basis. You will then have to attain a seaman's discharge book, American CD1

American visa, yellow fever vaccination certificate and an ENG1 medical certificate. You will be responsible for your own insurance cover national insurance and tax. You will have to own a laptop to collate reports. However don't let that stop you there are benefits for working for me its not all bad. The time you

have off will be longer that you would get ashore. Your income will expand and all I ask in return is professionalism at all times and good conduct of all my staff.

Remember you are my envoy out there and I will be sent reports on all my staffs conduct aboard all vessels they have served on. You may be wondering about me and who I am, well to be honest I came from a normal hard working family of whom I am very proud of them all. However that being said I believe it gives me the benefit of being a fairer person with all whom I deal with.

I am more than willing to share my bounty with the correct candidates who wish to join my company and ensure a good working future for all concerned within the Company.





No its not always like this most of the time its good sailing weather :

A Day Out of my Passport:

Well here I am heading out of the Airport yet again. Having to face pretty grim food its never what I deem to be of any good and I find it over priced. Another long haul trip and straight on to another vessel. I have an overnight flight and then hopefully be picked up by the ships agent tomorrow morning. I arrived at 7am this morning in Dubai no agent as yet to meet me surprise, surprise. Finally got through the airport security and immigration and finally the agent has turned up. I am now on my way to the ship

I've had no sleep no breakfast and as usual quite tired. Now while on the way I receive a call saying that I wont be able to join the vessel until 10pm tonight. I will have to get a Hotel in Fujairah which is a three hour drive from where I am at present and its 52c out

here. I sat about all day to say it was a long day would be an understatement. I was picked up at 9pm got onboard the tug and expected to sail out to the anchorage yeh you have it think again. The tug finally sailed at 11.45pm I got onboard the vessel at 03.50am in the

morning next day. I will have to work today as well so I will try to get a few hours sleep . Once you get the first day in its not so bad and hopefully when I return home the journey wont be so bad. By the time I finish the training program out here the truth of the matter is it wont matter how bad the journey is as it will be homeward bound . To my lovely wife Ruth and for want of better words. I would not be the Chef I am today without her support and love, and believe me the time away from family is very hard..



My Aim is to Take Some of The Sea faring Chief Cook's in to a Salon Culinaire



These are the results I will be looking for at Competition level.

I understand the training and levels of skills that are required for this event.

I shall pick my candidates wisely as I know how the stress levels build up in the arena.

That being said I have every confidence or I would not even dream of such a task. I wish them luck on this venture for I will be a very hard person to please under these conditions and who would ask for less.

OES PCC LTD CELL 102 MCS, are at present looking for the following personnel

At present I am looking to other shipping Companies due to Company expansion. There is a good future with my Company providing you with the best quality of my efforts at all times.

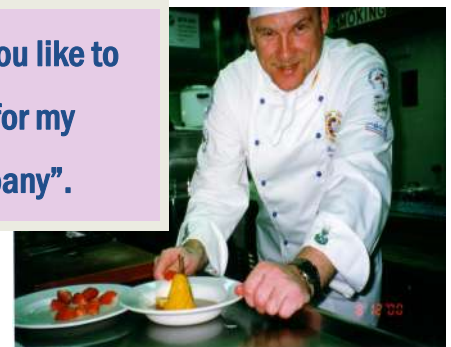
I will also be looking for Chef Training managers in the near future.

You can send your cv through my website which is www.marinecateringservicesco.uk

Please ensure that only work related messages are left in the email box all spam and suspicious emails will be automatically dumped.

Ensure that you mark a subject on each email to prevent your mail being sent through the spam filter.

"Would you like to work for my Company".



MCS Company Vacancies:

Chef/Training Manager's

Qualifications: 7063/HND/HNC Intermediate Hygiene certificate or above.

Responsibilities: To evaluate, train and develop Catering staff at sea in culinary standards. Train catering staff in health and Hygiene and ensure exam passes are in place. Train and Develop staff in HACCP (**Hazard Analysis Critical Controls**). Collate staff development and appraisal plans for each individual. Including vessels end of trip reports .

Furthermore as a manager it will be your duty to ensure that a Company leaving ships per-forma is completed at the end of each tour on each vessel and finishing up with a conference call with the ships superintendent prior to departure.

Salary:TBA

Email MCS: info@marinecateringservices.co.uk

Mark all in coming information for the attention of Mr. Anderson