



This course is designed for messmen and aims to provide knowledge and skills on managing tasks required in performance of messmen duties. The core of instruction focuses on concepts and standard practices governing *personal hygiene, food safety & HACCP, Facility & Kitchen Sanitation, housekeeping, food & beverage services, introduction to baking, and culinary basics.*

COURSE AIMS & OBJECTIVES: Upon completion of the course, trainees should be able to meet the following performance objectives and consequently possess the desired knowledge and skills to fulfill the requirements expected in performance of messmen duties.

- identify guidelines in maintaining good personal hygiene.
- observe proper waste segregation as part of sanitation practices.
- identify and control hazards from contaminating food.
- demonstrate proper housekeeping procedures in cleaning galley and accommodation areas.
- correct use and application of cleaning chemicals on treating various dirt.
- practice proper care and storage of various cleaning equipments and chemicals.
- prepare messroom and set-up dining table appointments
- prepare food condiments before service.
- execute swift and safe food service
- observe proper care and storage of various culinary equipments and utensils on kitchen, dining and housekeeping areas.
- familiarize one self on correct usage of various equipments and utensils on kitchen, dining and housekeeping areas.
- demonstrate correct housekeeping procedures on various areas.
- bake assorted breads while observing proper techniques of execution to achieve quality product.
- create various cold/refrigerated desserts
- bake cakes, quick breads and other easy desserts while observing proper techniques of execution to achieve quality product.
- identify proper storage of breads and pastries.
- create the grand/mother sauces and derivatives
- prepare various salads and salad dressings
- prepare basic stock, soup and sauces
- identify proper storage of food prepared

COVERAGE / PROGRAM FOCUS: The course covers the following subject areas.

1. Personal Hygiene, Food Safety & HACCP, and Facility & Kitchen Sanitation
2. Housekeeping
3. Food and beverage services
4. Introduction to Catering Equipments
5. Introduction to baking & pastry
6. Introduction to Culinary

METHOD: Theoretical and practical instruction is given appropriate arrangement and combination. Laboratory demonstration and guided hands-on followed by assigned group activities shall be employed to facilitate training and to assess & evaluate level of adeptness and comprehension of trainees.

ENTRY REQUIREMENT / TARGET GROUP: Preferably, shipboard experience as Messman/Messboys

COURSE CERTIFICATE: A Certificate of Completion is given to each participant who satisfactorily fulfills the Course.

DURATION:

2 Weeks
(10 days: 0830H – 1630H)

2011 DATES:

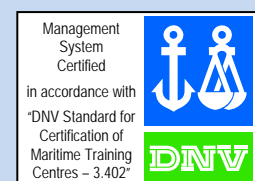
1. Jan 03-07 / 10-14
2. Jan 17-21 / 24-28
3. Jan 31-Feb 04 / Feb 07-11
4. Feb 14-18 / 21-25
5. Feb 28-Mar 04 / Mar 07-11
6. Mar 14-18 / 21-25
7. Mar 28-Apr 01 / Apr 04-08
8. Apr 25-29 / May 02-06
9. May 09-13 / 16-20
10. May 23-27 / May 30-Jun 03
11. Jun 06-10 / 13-17
12. Jun 20-24 / Jun 27-Jul 01
13. Jul 04-08 / 11-15
14. Jul 18-22 / 25-29
15. Aug 01-05 / 08-12
16. Aug 15-19 / 22-26
17. Aug 29-Sep 02 / Sep 05-09
18. Sept 12-16 / 19-23
19. Sept 26-30 / Oct 03-07
20. Oct 10-14 / 17-21
21. Oct 24-28 / Oct 31-Nov 04
22. Nov 07-11 / 14-18
23. Nov 21-25 / Nov 28-Dec 02
24. Dec 05-09 / 12-16

COURSE CONTRIBUTION:

USD 630.00
(NSA Member)

USD 704.00
(Non-NSA Member)

Inclusive of course materials / Handout



Register

ADDRESS: Norwegian Training Center-Manila Gate 2 TESDA Complex, East Service Road, Taguig City, Philippines 1634

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