



The local, global food family

MLC 2006 Accreditation Training

As you may be aware, it is a requirement under the Maritime Labour Convention, 2006: Food and Catering that cooks onboard a Sea bound vessel must be possession of a Ships cook certificate.

Entier have a state of the art training academy that the Maritime and Coastguard Agency has approved as an accredited training centre. MCA and Entier are delighted to invite you to attend training at our facility. Details can be found overleaf.

Please note that you are required to bring with you the following:

- **Chefs Whites – Safety shoes, hat, trousers, apron, oven cloth**
- **Knives**

If for any reason, you cannot make the above course, then please call me as soon as possible to advise. Should you have any further queries, please do not hesitate to contact me on **01224 356065**.

Yours sincerely

Alisdair Macsween
Executive Chef



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Venue:

**Entier Culinary Training
Academy**, The Olive House,
Arnhall Business Park, Westhill,
Aberdeenshire AB32 6UF.

Itinerary for day 1

0900 - 0930	Safety brief House rules and induction to the building, fire safety and muster points Entier cut resistant glove policy
0930 - 1000	Knife handling skills Preparation of classic vegetable cuts Broniuse, julliene, jardinarie and paysanne
1000 - 1100	Poultry & Fish cook off Prepare whole chicken for saute in the classical fashion, fillet one round and one flat fish and prepare 2 portions of a finished fish dish of your choosing
1110 - 1200	Essential Skillz and online training Using Entier unique online training modules, revising knowledge of coshh and haccap
1200 - 1230	Lunch Break
1230 - 1600	Practical Examination 3.5 hours to complete a 3 course menu, testing the chef's skill base and ability to follow recipes
1630	Finish for day 1

Itinerary for day 2

0900 - 1000	Recap and feedback session Practical examination results and feedback about dishes
1000 - 1100	Mystery Basket A selection of ingredients will be given to test the chef's ability of being able to utilise ingredients and think on their feet
1200 - 1230	Lunch Break Prepare whole chicken for saute in the classical fashion, fillet one round and one flat fish and prepare 2 portions of a finished fish dish of your choosing
1110 - 1200	Revision for written examination An open session discussing and revising culinary topics and processes
1200 - 1230	Lunch Break
1400 - 1500	Theory Examination Comprising of 25 questions to test the chef's knowledge of the industry this is to be completed in one hour
1500	Finish