



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 in possession of a Ships cook certificate.

Entier has 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

Orry Shand

Executive Chef



## **MCL 2006 Accreditation Training**

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

### **Itinerary for day 1**

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

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### **Itinerary for day 2**

<b>0900 – 1000</b>	<b>Recap and feedback session</b> Practical examination results and feedback about dishes
<b>1000 – 1100</b>	<b>Mystery Basket</b> A selection of ingredients will be given to test the chef's ability to be able to utilise ingredients and think on their feet
<b>1100 - 1200</b>	<b>Revision for written examination</b> An open session discussing and revising culinary topics and processes
<b>1200 – 1230</b>	<b>Lunch Break</b>
<b>1400 – 1500</b>	<b>Theory Examination</b> Comprising of 25 questions to test the chef's knowledge of the industry this is to be completed in one hour
<b>1500</b>	<b>Finish</b>