

Translation. Only the Danish document has legal validity.

Order no. 67 of 20 January 2005 issued by the Danish Maritime Authority

Order on the training of ship's cooks

In pursuance of sections 12, 13 and 16 of Act no. 226 of 22 April 2002 on maritime training programmes, the following provisions are laid down:

Purpose, structure and contents of the training programme

Section 1. The purpose of the training programme is to provide skilled cooks with competences as ship's cooks on board merchant vessels.

Section 2. The aim of the training programme is that the participant can acquire a certificate of competency as a ship's cook after having completed the training programme, cf. the act on ships' crews.

Section 3. The structure and contents of the training programme shall be as described in the training plan, cf. annex 1.

Participants' qualifications for being admitted to the course in maritime safety, etc. for ship's cooks

Section 4. Persons who have acquired a certificate of apprenticeship in the cooking profession or other similar training programme may be admitted to the course. Furthermore, the participant shall hold a valid health certificate, which may not contain restrictions on the field of work preventing galley service.

Teaching, stays at boarding houses and grants

Section 5. The teaching in the course on maritime safety, etc. for ship's cooks shall be free of charge.

Subsection 2. Participants in courses on maritime safety, etc. for ship's cooks may be given education grants and offered stays at boarding houses pursuant to the Danish Maritime Authority's current provisions hereon.

Evaluation of participants in courses on maritime safety, etc. for ship's cooks

Section 6. Evaluations shall be carried out pursuant to the Order on the examination and evaluation of participants at the maritime training programmes.

Approval and quality management

Section 7. Providers of courses in maritime safety, etc. for ship's cooks shall be approved in accordance with the Danish Maritime Authority's regulations on the approval and quality control, etc. of the maritime training programmes.

Entry into force

Section 8. This Order shall enter into force on 15 February 2005.

Subsection 2. At the same time, Order no. 836 of 27 November 1998 on the training of ship's cooks shall be repealed.

Danish Maritime Authority, 20 January 2005
Andreas Nordseth / Kurt Skytte

Plan for the training of ship's cooks

1. Purpose

On the basis of the participant's background as a skilled cook, the training programme shall ensure that the participant acquires a theoretical and practical basis sufficient to enable him to assume responsibility for the crew's food on board a Danish merchant vessel, including to carry out common work in the galley area in an appropriate way in terms of safety.

The training programme shall, among other things, provide the participants with:

- 1) such theoretical and practical competences as are necessary to survive at sea in case it becomes necessary to leave the ship;
- 2) practical competences extinguishing minor fires by use of common portable fire-extinguishers and fire blankets;
- 3) such theoretical and practical competences as will enable him to act expediently and properly in case an accident or any other medical emergency is detected;
- 4) knowledge about personal safety and care of human lives at sea.

2. Structure and duration of the training programme

The training programme shall be introduced by a special course in maritime safety held at an approved nautical training college with an official length of 37 lessons.

The training shall be followed by at least 1 month's work experience at sea in a seagoing vessel as a supernumerary in the galley under the instruction of a person holding a certificate of competency as a ship's cook. During the work experience period, the cook shall be trained pursuant to part 3.2 of the training plan.

3. Goal description

3.1 Course in maritime safety

After having completed the training programme, the course participant shall:

- 1) have knowledge about ships' crews, their composition and field of work;
- 2) have knowledge about the ship's cook's duties and rights pursuant to the Seamen's Act;
- 3) have knowledge about documents that are important/necessary for signing on and serving on board;
- 4) have knowledge about the safety organisation on board;
- 5) have knowledge about health conditions at sea, including tropical diseases, HIV infections and sexually transmitted diseases;
- 6) have knowledge about the risks related to drug and alcohol abuse;
- 7) have knowledge about the launching of life-saving appliances;
- 8) have knowledge about fire and extinction theory;
- 9) have knowledge about the prevention of fires on board;
- 10) have knowledge about the extinction of various types of minor fires by using common portable fire-extinguishers and fire blankets, including the extinction of fires in deep fryers and tilting roasters.

Furthermore, the participant shall meet the training requirements for:

- 1) personal rescue techniques pursuant to table A-VI/1-1 of the STCW Code;

- 2) basic first aid pursuant to table A-VI/1-3 of the STCW Code;
- 3) personal safety and care about human lives at sea and the environment pursuant to table A-VI/1-4 of the STCW Code.

3.2 *Work experience period at sea*

After having completed the work experience period at sea, the purpose is that the participant shall have an understanding of:

- 1) the steward/ship's cook's responsibilities and duties;
- 2) galley hygiene and self-monitoring;
- 3) the shipping company's food policy;
- 4) administrative conditions;
- 5) the purchase of provisions/stores/bonded stores;
- 6) the baking of bread;
- 7) conditions related to refrigerating and storage of provisions;
- 8) the ISM system.

4. *Contents*

4.1 *Course in maritime safety*

The following elements shall form part of the course in maritime safety:

- 1) General information about the ship as a workplace, what is required to sign on as well as what duties and rights generally follow with the job;
- 2) Various emergencies that may occur (collision, groundings, fire, loss, etc.);
- 3) The necessity of always being prepared to act in the right way in any emergency, including the value of training and drills;
- 4) Instructions in the use of life-saving appliances;
- 5) Safety posters, signing and their significance;
- 6) Muster lists, alarm signals and their significance, muster stations and tasks, the carrying out of musters;
- 7) Common life-saving appliances, their special properties and use;
- 8) Use and control of lifejackets and immersion suits;
- 9) Jumps from a certain height and embarkation of a liferaft from the water wearing a lifejacket;
- 10) Turning of a liferaft with the bottom up;
- 11) The launching of immediate measures increasing the chance of survival during stays in lifeboats/liferafts;
- 12) The use and operation of equipment on board lifeboats/liferafts, including radio equipment;
- 13) General information about health conditions at sea, including the risk of infectious diseases, tropical diseases, HIV infections and sexually transmitted diseases;
- 14) Occupational accidents occurring in the galley and the handling of these and other medical emergencies;
- 15) The tasks, duties and rights of the safety organisation;
- 16) The fire triangle, fire classes and reasons for fires;
- 17) Fire risks and fire prevention on board;
- 18) Practical fire-fighting using portable fire-extinguishers;
- 19) Knowledge about measures for preventing pollution of the marine environment attributable to the ship's operation;
- 20) The importance of always observing safe work routines;
- 21) The importance of maintaining good human relations and a good work community on board.

4.2 *Work experience period at sea*

The following subjects shall form part of the work experience period:

- 1) The steward/ship's cook's responsibilities and duties;
- 2) Workplace safety;
- 3) Administrative tasks, including provisioning, food accounts, customs and port papers, relief accounts, etc.
- 4) The purchase of provisions/stores/bonded stores;
- 5) The baking of bread;
- 6) The carving of meat;
- 7) Special conditions concerning the refrigerating and storage of provisions;
- 8) Galley hygiene and cleaning;
- 9) The ISM system.

5. *Evaluation of course participants*

5.1 *Course in maritime safety*

Minimum requirements for the course participant's knowledge, understanding and competencies shall be in accordance with the frames described under "Purpose", "Goal description" and "Contents".

The evaluation shall primarily emphasize fundamental safety-related aspects and the participant's commitment.

The course participant shall be informed exhaustively about the evaluation form and the criteria for passing no later than at the start of the course.

5.2 *Work experience period at sea*

The work experience period shall be focused and follow a training book drawn up by the Danish Maritime Authority containing the basis for the work experience period at sea. The training book shall be kept according to the guidelines described in the book as such.

5.3 *Completion of the training programme*

The training programme shall be completed by the master and the ship's cook having been responsible for the training certifying a declaration in the training book on the participant's compliance with the items stipulated in part 3.2.

The training book with the certified declaration shall be presented when having a certificate of competency as a ship's cook issued.