

Training Circular No. 18 of 2005

No:11-TR(8)/2005

Dated: June 16, 2005

Subject : Guidelines saloon rating course

Sir,

Maritime safety and efficiency is of utmost concern to the Directorate General of Shipping (DGS), the constituted authority of the Government of India for all maritime affairs.

It was noticed that some training institutes barely met the minimum standards set by the Directorate, while other provided training facilities that were world class. In order to bring about uniformity of training, amenities and equipment provided by all, old guidelines were revised and new ones formulated. This was done by the DGS in consultation with the training institutes and employers (shipowners and manning agencies). Draft guidelines were displayed on the website of the DGS and comments invited from interested parties, regardless of the position or office held.

Meetings of interested parties were held and modification made to the draft guidelines. In keeping with Government policy, the guidelines have been made in as transparent manner as practicable. The final guidelines for **Saloon Rating** is attached herewith.

It is expected that training institute would follow these guidelines in letter and spirit.

The above guidelines shall come into force w.e.f. **1st August,2005**

This issues with the approval of the Director General of Shipping and ex-officio Addl. Secretary to the Government of India.

Sd/-

(Naresh Salecha)

Sr. Dy. Director General of Shipping

Guidelines for the approval of Institutes
FOR IMPARTING PRE-SEA TRAINING FOR SALOON RATINGS.

1. BASIC DETAILS OF THE COURSE:

1.1 Aim.

This course is aimed at training the prospective seafarer in culinary arts which would enable him to serve onboard ships as an assistant to the Ship's Cook and in the departments of House Keeping, Food Production & Beverage service.

1.2 Objective

A trainee successfully completing this course will be able to prepare Indian and continental dishes. He will be able to undertake food and beverage service operations as well as attend to the cabin cleaning and other associated work of Housekeeping with confidence, employing good work habits.

He will acquire knowledge of importance of Nutrition and Hygiene, in addition to getting an insight into the budgetary and costing aspects of catering operations. He will develop the right attitude to the job.

1.3 Scope

These guidelines have been carefully framed to achieve this objective and therefore only those institutes which fulfill these guidelines will be approved to impart pre sea training for saloon ratings.

1.4 Application.

Compliance with these guidelines read with **DGS order no. 1 of 2003**, shall be mandatory for all institutes to follow from 1st August 2005. These guidelines supersede all guidelines issued earlier for this course.

2. QUALIFICATION & ELIGIBILITY OF CANDIDATES

2.1 Academic Standards

Pass with aggregate 40% marks in 10th standard from a recognized Board with English as a subject with

minimum 40% marks in English language.

2.2 **Age Limit**

Between 17 ' and 20 years on the date of commencement of the course.

2.3 **Physical Standards**

As per M. S. Medical Examination of Seafarers Rules, 2000 as amended from time to time.

2.4 **Communication Skills**

The institute shall ensure that the candidates admitted for the course possess adequate ability for communication in spoken and written English by relevant examination or tests which may be monitored by the Directorate.

3 **COURSE INTAKE**

3.1 **Number of Ratings**

The sanctioned number of ratings shall be 40 per class and in multiples of 40 thereafter.

All fresh approvals shall be restricted to a maximum of 40 ratings. The course intake, expansion of capacity, and fresh approvals shall be governed by orders issued by the Director General of Shipping from time to time.

3.2 **Staggering of classes**

Where sanctioned strength is more than one class of 40, the classes may be staggered in multiples of 40, if desired.

3.3 **Attendance**

All trainees must join the course within 24 hours of commencement of course.

All institutes are required to inform the Directorate the list of candidates who have joined the course on the second day of the commencement of the course.

Considering the course is residential, attendance shall normally be 100%, however 90% and

above would be acceptable.

In exceptional cases the head of the institute may accept attendance of 75% & above, if he is satisfied that the reason for the shortfall is genuine and the trainees performance is satisfactory.

4. INFRASTRUCTURE REQUIREMENTS

4.1 Physical requirements for classrooms, hostels etc., are to be provided as per DGS Order no. 1 of 2003

Requirements for the Infrastructure and Equipment for this course are stipulated in **Annexure 7.**

4.2 The institute shall in addition to the above requirements have an auditorium or a hall capable of accommodating 150 persons and:

4.2.1 A raised stage of reasonable size is to be provided.

4.2.2 The hall is so located so as to be reasonably free from undesirable external noise.

4.2.3 Curtains are provided to reduce external noise and darken the hall for visual displays.

4.2.4 A screen of suitable size, commensurate with the capacity of the hall, for movies, LCD projector displays, etc., is to be provided.

4.2.5 The flooring, walls, roof etc., are of a high standard of construction and appearance.

4.2.6 Chairs for the audience, appropriate for use in a function involving eminent visitors, are to be available.

4.3 For institutes already approved before the application of these guidelines, the institute's dining hall can be used for this purpose provided.

4.3.1 It is of the required area.

4.3.2 The dining tables can be conveniently taken out and stored in a designated space.

- 4.3.3 There are proper exhaust fans to prevent odour from the galley from entering the hall.
- 4.3.4 The adjoining toilets are kept up to a high level of appearance, cleanliness and hygiene, considering that eminent persons would be attending functions.

OR

A suitable hall/auditorium available on hire within a distance of 5 km from the institute shall be acceptable provided proof of availability is produced. However, this arrangement is acceptable only till 1st April 2006 after which the requirement of para 4.2 must be met.

- 4.4 Institute shall provide following laboratories/workshops, of suitable area commensurate with the number of Ratings under training -
- Navigation Laboratory
 - Seamanship Laboratory
 - Training Kitchen
 - Laboratories containing Fire Fighting and Survival Equipment

5. COURSE DETAILS

5.1 **Duration of the course**

The duration of the course shall be twenty-five weeks.

5.2 **Dates of commencement of the course**

Course shall commence on the first working day of January, April, July or October.

5.3 **Modular Courses**

The syllabus for this twenty-five-week course includes four basic modular courses. Henceforth all existing and new training Institute are required to conduct modular courses for PSSR & EFA in house. Modular Courses for PST & FPF may be conducted in other approved training institutes, but, all the equipment as required by the IMO Guidelines for these courses shall be available for display & demonstrations.

6. FACULTY REQUIREMENTS

6.1 **Qualifications of course in charge**

The institute/department shall be headed by a person, qualified as a 'Certified Hospitality Educator (CHE) or possess a Diploma in Hotel Management and Catering Technology from an Institute of Hotel Management (IHM) recognised by the National Council with minimum five years experience in teaching in department of food production.

6.2 **Qualifications and strength of faculty members**

Minimum faculty on full time employment of the Institute for this course shall be-

6.2.1 For 40 Ratings, not less than one Diploma Holder in Hotel Management and Catering Technology from IHM recognized by the National Council of Hotel Management having teaching experience of atleast two years in Department of Food Production, and

6.2.2 For 40 Ratings, atleast two instructors having five years experience as Chief Cook/Ship's Cook.

OR

Three years Training experience in training Saloon Ratings in an institute approved by DG of Shipping to conduct Saloon Ratings Course.

6.2.3 The overall teacher to student ratio for the course shall not exceed 1:8 excluding the Head of the Institute/department.

6.2.4 Institutes with approved capacity of 80 or more may be permitted to employ visiting faculty to the extent of 50% of the strength of faculty members and instructors.

7. **Course outline**

Please see **Annexure 1**.

8. **Detailed syllabus**

This is given in **Annexure 2**.

9. **Evaluation and Monitoring**

The Institute shall have in place a system for continuous evaluation during the course of training to ensure that the candidates have achieved the desired level of education & skills. Structure of Periodical & Final Examination is stipulated in Annexure 3 & 3A.

10. **Duration of the Course:**

The duration of the course shall be Twenty-five weeks inclusive of two weeks training in four basic modular courses.

11. **Uniforms**

The list of uniforms and other accessories that each Rating must possess while under training in the Institute is given in **Annexure 4**.

12. **Criteria for issue of the "Passing out" certificate and instructions for resists**

These are contained in **Annexure 5 & 6** respectively.

13. **Infrastructure and other equipment**

These are contained in **Annexure 7**.

(Naresh Salecha)

Sr.Dy. Director General of Shipping

COURSE OUTLINE

NO.	EDUCATIONAL ORIENTATION	LECTURES	PRACTICALS
1	General	16	-
2	Knowledge of ships & shipping industry	50	16
3	Four courses in Basic Familiarisation & Safety	51	18
	Total	117	34
NO.		LECTURES	PRACTICALS
1	Cookery	72	364
2	Food & Beverage Service	30	106
3	Housekeeping	18	79
4	Bakery	-	80
5	Hygiene	16	-
6	Food Costing	24	-
7	Nutrition	10	-
8	Computers	10	26
9	Generic Skills	14	-

10	Evaluation	6	24
	Total	200	679
	Grand Total	1030 hrs.	

NO.	EDUCATIONAL ORIENTATION	THEORY HOURS	PRACTICAL HOURS
1.	Familiarization & Orientation. Standard Marine Navigational Vocabulary Elementary Knowledge of Navigation and Seamanship.	08	
2.	Knowledge of Ships and Shipping Industry. <ul style="list-style-type: none"> - Shipboard Organisation - Merchant Ship Types and their functions. - Functions of D.G.Shipping, MMD, SEO, Port Health, Customs, Immigration, Dock Safety Instructor - Signing on/off offences against discipline, - Official Log Book. - Articles of Agreement, Passport, C.D.C - IMO, SOLAS, STCW 95, ISM Code, Port State Control. 	08	
3.	Elementary knowledge of Navigation and Seamanship <ul style="list-style-type: none"> - Corrosion, paints, pigments vehicles. - Preparation of surface for painting. - Maintenance of the galley equipment. - Chipping, Scaling, Painting. - Parts of Ship. - Terms defining position and direction of the ship. - Terms defining movement of the ship. - Draught, Load Line 	42	08
4.	<ul style="list-style-type: none"> - Jetty, Berth. - Docks, Dry docks 	08	
5.	Standard Marine Navigational Vocabulary		08

	Ship Visit		
	<i>Sub Total</i>	66 hrs	16hrs.
	Total	82 hrs	
6.	Course in Personal Survival Techniques	10	08
7.	Course in Fire Prevention & Fire Fighting.	13	05
8.	Course in Personal Safety & Social Responsibilities.	18	-
9.	Course in Elementary First Aid	10	05

Sub Total	51 hrs.	18 hrs.
	Total	69 Hours

82 ' 7 = 12 days

66 ' 6 = 11 days

Total no. of days = 23 days = 4 weeks

Sr.No.	NARRATION	VARIATION	THEORY	PRACTICALS
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1.A	<p>COOKERY (Theory) 60 hrs.</p> <p>Classical cuts of Veg /Meat/Poultry and Fish Culinary Terms Popular Cuisines Characteristics of Raw Materials Herbs/Spices/Condiment Convenience food Mis-en-Place Texture Various Cooking Methods Stocks & Sauces Fish Cookery Meat Cookery Poultry Vegetable Cookery Cheese Accompaniment and Garnish Rechauffe</p>		72 hrs	
1.B	<p>Galley Organisation Equipment, Maintenance and Safety Waste Management</p> <p>COOKERY (Practicals) (Training Kitchen) Indian</p>	<p>5 8 4 4 8</p>		240 hrs.

	Ricepreparation	3		
	Vegetables preparation	4		
	Meat	6		
	Fish	2 each		
	Poultry	4		
	Eggs	4		
	Pulses	4 each		
	Dal	6		
	Cereals (chapatti puries,parathas)			
	Sweet preparation			
	Snacks Preparation			
	Salads/Chutneys preparation			
	Break Fast Preparation	4		
	Tea, Coffee & Other Beverage preparation	5 5		
		2 each		
	Western	4 each		
	Soup preparation	4 each		
	Stock/Sauces			
	Vegetable			
	Meat/Fish/Poultry/Egg			
	Salads/Dressings			
	Sweets (Hot / Cold)			
1.C	PRACTICAL TRAINING			62 hrs

2.A	<p>(In Galley)</p> <p>Vegetable cutting practice</p> <p>Cooking Practice</p> <p>FOOD & BEVERAGE</p> <p>(Theory)</p> <p>Introduction to F&B Service</p> <p>Napkins Folding</p> <p>Menu</p> <p>Menu Planning</p> <p>Table Service</p> <p>Sequence of Service</p> <p>Attributes of F & B</p> <p>Staff</p> <p>Etiquettes of F & B</p>		30 hrs	62 hrs
2.B	<p>Beverages</p> <p>FOOD & BEVERAGE</p> <p>(Practicals) at Training</p> <p>Restaurant</p> <p>Practical of napkin folding/ Assignment</p> <p>Laying & relaying of table Cloth</p> <p>Practical of holding service clamps</p> <p>Practice of water service</p> <p>Practice of laying 3,4 & 5</p> <p>Course covers & clearing</p> <p>Practice of food service</p> <p>Menu Compiling</p>			54 hrs
2.C	<p>Practice laying of covers for the compiled Menu</p>			52 hrs

	<p>Breakfast & Lunch service</p> <p>Practical of holding trays & plates</p> <p>Tea/Coffee service</p> <p>F & B service (Practice) at Training Restaurant during actual Meal service</p>			
3.A	<p>HOUSEKEEPING (THEORY)</p> <p>Role of Housekeeping onboard ship</p> <p>Classification of cleaning agents, its selection, use, care & storage</p> <p>Types of cleaning equipments</p> <p>Use & care of cleaning equipments</p> <p>Routine & periodical cleaning schedule & areas involved</p> <p>Cleaning of common areas, bed making & cabin cleaning</p>		18 hrs	44 hrs
3.B	<p>HOUSE KEEPING (Practical) Classroom</p> <p>Glass pane cleaning</p> <p>Polishing of silver, brass</p> <p>Cleaning of public area/offices</p> <p>Bed making</p> <p>General cleaning</p> <p>Laundry</p> <p>HOUSE KEEPING (Practice)</p>			35 hrs 50 hrs
3.C	<p>BAKERY (Practical)</p> <p>(Training Kitchen)</p>			
4.A	<p>Rolls</p> <p>Bread</p> <p>Nankatai</p> <p>Choclote Cream Fingers</p> <p>Macaroons</p>		16 hrs.	

4.B	<p>Cake/Pastry Puff pastry / Choux pastry / Short crust pastry ' various products made from the pastry</p> <p>BAKERY (Practice) (Galley) Practical of bread, buns and cakes</p> <p>HYGIENE Personal Hygiene Galley Hygiene Food Hygiene Bacterial Growth & Temperature Control Identification of steps critical to food safety (HACCP) Safe food Handling Causes of Food Contamination Prevention of Food Contamination Few Common Bacteria, Its Sources, Symptoms, Prevention and Characteristics of Infection</p>			30 hrs.
6.	<p>FOOD COSTING Introduction of Food Costing Budgeting & Budgetary Controls Standard purchase Specification Standard Recipe / Standard Yield Standard Portion Control Recipe Calculations Daily Food Costing Exercises</p>		24 hrs.	
7.	<p>BASIC NUTRITION Explain the importance of Nutrition List Six Basic Nutrients</p>		10 hrs.	

8.	<p>Describe the function of various Nutrients</p> <p>Explain the Importance of water To the Human Body</p> <p>Explain the Basic Four Food Group Plan</p> <p>Explain how Nutrients Can be Lost When Food Is Stored Or Prepared Health Concern</p> <p>COMPUTERS</p> <p>Computer Fundamentals & Software</p> <p>Basic Features of Windows</p> <p>Word</p> <p>Excel</p>		<p>04 hr.</p> <p>02 hr.</p> <p>02 hr.</p> <p>04 hr.</p> <p>01 hr.</p> <p>05 hr.</p> <p>01 hr.</p> <p>05 hr.</p> <p>01 hr.</p> <p>05 hr.</p> <p>01 hr.</p> <p>05 hr.</p>	<p>02 hr.</p> <p>04 hr.</p> <p>05 hr.</p> <p>05 hr.</p> <p>05 hr.</p> <p>05 hr.</p>
9.	<p>Power Point</p> <p>Access</p> <p>GENERIC SKILLS</p> <p>A. Communication Skills</p> <ul style="list-style-type: none"> - Concept - Barriers - Oral & written - Body Language <p>B. Self Development</p> <ul style="list-style-type: none"> - Time Management - Stress - Emotion - Health - Ethics - Motivation 		<p>04 hrs.</p> <p>06 hrs.</p>	<p>-</p> <p>-</p>

	C. Task Management - Task Identification - Task planning - Task Execution		04 hrs.	-
10.	EVALUATION / ASSESSMENT		06 hrs.	24 hrs.
	Sub Total		200 hrs.	679 hrs.
	Total		879 hrs.	

ANNEXURE 3

PRE-SEA SALOON RATING

STRUCTURE OF PERIODICAL EXAMINATION

SR. NO	SUBJECT	MARKS	PASS	MODE	TIME
1	Cookery Theory, Hygiene, F & B Service Food Costing, Nutrition Housekeeping	25	15	Written	30 Min
2	Cookery & Bakery Practicals	50	30	Practical	1 Hr 30 Min
3	F & B Practicals	50	30	Practical	20 Min
4	Orals	25	15	Oral	10 Min
		150			2Hrs 30Mins

5	Personal Grooming, Etiquettes, Journal, Teamwork, Extra Curricular Activities Conduct, Punctuality, Assignments	50	30	Continuous Assessment	
		50	30		

ANNEX 3 A

STRUCTURE OF FINAL EXAMINATION

SR. NO	SUBJECT	MARKS	PASS	MODE	TIME
1	Cookery Theory, Food & Beverage Service, Housekeeping, Hygiene, Food Costing, Nutrition etc.	50	30	Written	1.00 Hrs
2	Cookery/Bakery Practicals	100	60	Practical	2.00 Hrs
3	Orals, Cookery, Bakery, Housekeeping, F & B Service.	50	30	Practical	1.00 Hrs
		200			4.00 Hrs

Examination Structure:

- Periodical examination of the candidates in Cookery, Bakery, Food & Beverage Service and

Housekeeping will be carried out every three weeks during the twelve weeks period, as indicated the structure of examination on page 1 of 2.

- Four such periodical tests shall be held during the duration of the Course, and the marks scored by the candidate added and averaged to determine whether the candidate has passed in the periodic evaluation.
- Candidates must score a minimum of 60% marks in each of the five topics before they are permitted to appear for the final examination. The structure of the final examination is as per the schedule on page 2 of 2.
- The examination shall be conducted, and the papers valued, by the Institution itself.
- The Institution shall retain the answer scripts of the periodical tests for at least six months.
- In order to ensure that proper valuation has been done, an external examiner of the academic council, or other officer appointed by the Directorate may re-value answer scripts of candidates during the periodical exams at random and also ask questions to some of the Ratings to assess overall quality of the training imparted.
- The criterion for issue of passing our certificate and instructions for “resits” of failed Ratings is given in Annexure E.
- The format of the passing our Certificate is given in Annexure F.

Annexure 4

List of approved Accessories

Approved Accessories :

1. White Shirt, Half sleeves

2.	White shorts (half)	1
3.	Black leather belt with buckle	1
4.	Blue stockings	1 pair
5.	Beret with badge	1
6.	Sports shirt (Grey)	1
7.	Grey shorts (games)	1
8.	Grey socks	1 pair
9.	White socks	2 pairs
10.	Black shoes (without toe caps)	1 pair
11.	White canvas shoes	1 pair
12.	Safety gloves	1 pair
13.	Geometrical instrument box with pencil, eraser and coloured pencils	1
14.	Exercise books as specified by the Institute	-
15.	Black shoe polish	-
16.	Blanco for white shoes	-
17.	White handkerchief	4
18.	Bath towels	2
19.	Table napkins	2
20.	Floor cloths/Table dusters	2

21. Vegetable knife	1
22. Potato peeler	1
23. Aprons	2
24. Cook's cap	1
25. Boiler Suit	1

ANNEXURE 5

EVALUATION

CRITERIA FOR ISSUE OF "PASSING OUT" CERTIFICATE

1. EXAMINATION

Candidate must pass in each written paper and practicals and orals.

2. ATTENDANCE

The minimum classroom attendance required is 90%. However, attendance of 75% and above will be acceptable if the head of the institution is satisfied about the overall performance of the rating. Where a rating passes the examination but is short of the prescribed minimum attendance due to genuine reasons acceptable to the head of the institution, a passing out certificate may be prepared and kept ready but handed over to the rating only after he has attended those classes/practicals, that he had missed earlier, along with the next course. A report to that effect shall be sent to the Chief Examiners.

3. CONDUCT & DISCIPLINE

The head of the institution has the power to withhold the result of a candidate in case of gross misconduct or in-discipline. A report explaining the circumstances for such a decision must be forwarded to the Directorate General of Shipping

4. VIEWING OF ANSWER SCRIPTS BY A FAILED CANDIDATES

In order to ensure transparency of the examination systems, a rating who has been declared failed in a particular written paper may be permitted to see his answer script under the following conditions:

It must be within a period of two weeks after the declaration of the results.

The rating must not be left alone with the answer scripts - viewing must be done in the presence of the course-in-charge or the head of the institution.

Parents, guardians, other ratings, etc must not be permitted to view the answer scripts.

The viewing time shall not exceed 15 minutes per answer scripts.

ANNEXURE 6

INSTRUCTIONS FOR RESITS

A rating who fails in the examination may be permitted to make up to two more attempts within a period of one year from the date of announcement of the results.

Such attempts shall be made together with the candidates of the two batches subsequent to the batch of the candidate desirous of doing a re-sit.

The institute shall announce the date of such re-examination at the time of announcement of the results. Depending on the weakness shown by the failed candidates the institute may announce two separate dates - one for those who fail in not more than two subjects and the other, for the resit.

Such a rating may proceed home and come only for the re-examination.

A rating need only appear in those written paper/s, practical/s or oral/s in which he had failed earlier.

The answer scripts of the re-examination shall be reviewed at random by an officer of the Academic

Council to ensure that proper valuation has been done.

ANNEXURE 7

PRE SEA SALOON RATING

Infrastructural and other requirements ‘

1 CATERING TRAINING BLOCK	Area Required
- Catering Training Coordinator’s office	125 sqft
- Faculty Room	180 sqft
- Training Kitchen (4 work station area) 2003)	48m ² (As per DGS 1 of (12 m ² / workstation)
- Mock cabin 2003)	48m ² (As per DGS 1 of (12 m ² / workstation)
- Training hall / restaurant for on F & B Service	25 m ²
- Pantry	8 m ²
- Bakery	15 m ²
- Students Dining Hall	As per DGS 1 of 2003
- Store rooms for Dry provisions	12 m ²
- Walk in refrigerator	12m ² (Desirable)
- Double bed for bed making practice	1 No.

- Washing machine 1 No.
- Ironing board 1 No.

2 TRAINING GALLEY TO INCLUDE

(Basic Training Galley)

Qty Required

- High pressure cooking range 3 burners 1 nos.
- 4 burner electrical hotplate with safety rails & cabinet for small utensils & equipments 4 nos. (72' x 30')
- S. S. Sink with draining top (for each work station) 4 nos.
- Stainless steel vertical three door refrigerator 2 nos.
- Salamander 1 no.
- Wet grinder 1 no.
- Faculty demo table with cooking range 1 no.
- Microwave oven 1 no.
- Mixie 1 no.
- Bakery oven 1 no.
- Dough mixer 1 no.
- Bread slicer 1 no.
- Kitchen Hood to extract hot air & with grease removers

One set of the following for each work station (4 sets)

Stainless steel heavy bottom cooking pots with lid

- 1. Large 2 nos.(dia 12')
- 2. Medium 2 nos. (dia 8')
- 3. Small 4 nos. (dia 6')
- Frying Pan (Non stick) 1 no. (dia 8')
- Kadai 1 no. (dia 8')
- Oil dispenser 1 no. (quarter ltr. Capacity)
- Masala Container Stain Steel 1 no. (with seven waties)
- Rolling Pin 1 no.

Flat spoon	1 no.
Frying spoon	1 no.
Soup strainer	1 no.
Tong	1 no.
Potato Masher	1 no.
Whisk	1 no.
Egg slicer	1 no.
Chinois	1 no.
Round spoons	2 nos.
Soup Strainer	2 nos.
Wooden spoon	1 no.
Piping bag and assorted nozzles	1 no.+ 6 Assorted shape nozzles
Bakery palatte knife	1 no.

COMMON UTENSILS & EQUIPMENTS IN TRAINING GALLEY

- Heavy bottom Soup pots (small (dia 9') (medium (dia 12')(large(dia 15')	6 nos. (2 each)
- Sauce pots3 (small(dia 8') (Medium (dia 10') (large (dia 12')	3 nos.(1each)
- S. steel bowl (12' dia)	6nos.
- Meat mincer	1 no.
- Meat Hammer	1 no.
- Cutting board	6 nos.
- Knife set 3 nos.	

3. QUANTITY FOOD PRODUCTION GALLEY TO INCLUDE

- High pressure cooking range	3 nos with 2 burners
- Rice boiler	2 nos. (capacity 20 kg. rice)
- Chappathy puffer	1 no. (capacity 40 chappathy)
- Tilting pans (brat pans)	2 no.s (capacity 10 kg.

	Vegetables)
- Potato's peeler	1 no. (capacity 5 kg.)
- Wet grinder	1 no.
- Dough mixers	1 no.
- Bakery oven	1 no.
- Deep fridge chest type / vertical	2 nos.
- Walk in vegetable refrigerators	1 no.
- Bain Marie	1 no.
- Idli machine	1 no.
- Tandoor	1 no.
- Deep fat fryer	1 no.

4. DINING HALL & MOCK BARFOR TRAINING ON F&B SERVICE TO

INCLUDE

- Service pantry	
- Mock bar	
- Dining table of ship type with adjustable side rails	4 nos.
- Chairs	16 nos.
- Bain Marie	1 no.
- Toaster	1 no.
- Juicer	1 no.
- Carafe'	1 no.
- Dummy waiter	1 no.
- Service trays	6 nos.
- Wine chiller Stand	1 no.
- Cocktail shaker	1 no.
- Peg Measure	1 no.
- Wall mounted peg dispenser	1 no.
- Complete set of cutlery / crockery and other table ware for 20 covers	
- Complete set of bar glasses / wine glasses for mock bar	

5. General equipment to include:

- World maps
- Models of ships
- Wall- mounted photographs of ships and ports
- Official Log Book
- Articles of Agreement

6. Seamanship Equipment To Include:

- Manila ropes (various sizes)
- Synthetic ropes (various sizes)
- Steel wire ropes (various sizes)
- Seizing twine and seizing wire
- Heaving lines
- Rope and wire stoppers
- Chipping hammers, scrapers and wire brushes.
- Paint brushes (various sizes and types)
- Pilot ladder rigged up for practice
- Jacob's (coolie) ladder rigged up for practice
- Safety harness

