



# CERTIFIED MLC GALLEY AUDIT

## Comply with food and catering regulations

Through galley audits and on-board training, we inspect, guide and train you to help you comply with the Maritime Labour Convention 2006 regulation 3.2 on food and catering.



### Galley audits

In close collaboration with you, we will go through your galley procedures and methods and guide you in how to improve and become compliant – all to ensure that you have access to quality food and drinking water provided under regulated hygienic conditions according to the convention.



### On-board galley crew training

We make sure that your cooks and galley crew are competent and feel safe in carrying out their tasks. As part of your galley audit, we provide on-board training in:

- MLC compliance, food hygiene & safety
- Stock management incl. victualling rate optimization
- Nutritional guidance, menu planning, portion control & cooking time management
- Food waste management
- Galley safety & equipment management

Contact our team to learn more

- [superintendents@garrets.com](mailto:superintendents@garrets.com)
- [garrets.com](https://garrets.com)

