

Galley Operation and Administration

To provide the theoretical knowledge, practical skills and safe work practices in the overall administration and management of the galley with focus on menu planning, cost control management and victualing.

Training Outcome/s:

After the training, the participant/s shall be able to:

- Maintain galley stores and supplies
- Maintain galley equipment and facilities
- Deal with administrative concerns in the galley
- Control/monitor stocks and supplies

Entry Standard/s:

Qualified Ship Cooks for upgrading