

## **YACHT CHEF QUALIFICATIONS & CERTIFICATES**

### **1. STCW95 AND SECURITY AWARENESS CERTIFICATES FOR YACHT CHEFS**

#### **STCW95**

Any chef working on a yacht is required to have a certificate called an STCW95. Officially this is required by law on all charter/commercial vessels but most private boats now require all crew to have this qualification as well.

As of January 2017 if your STCW is over 5 years old, it will not be valid and will need to be renewed.

#### **PSA - Proficiency in Security Awareness**

The STCW95 now includes the PSA (Proficiency in Security Awareness) certification, which you may not have if it was not part of your original training. In accordance to the revised STCW 2010 Code as of 1st January 2014 all seafarers must receive approved security awareness training.

The half day (4 hour) Proficiency in Security Awareness course will provide those on board ships who do not have designated security duties the essential training, education, understanding and proficiency requirements set out in the STCW Code, covering the importance of ship security and the roles of those involved in its provision, the requirements and measures to maintain ship security and recognise and report a security threat.

#### **PDSO - Proficiency in Designated Security Duties**

This is a 2 day training course required by all personnel employed or engaged onboard ships to which the ISPS Code applies who have designated duties under the ships security plan. Many vessels are now expecting Head Chefs to hold this certificate.

For further information about where do renew your STCW certificate and train for your OSA or PDSO please contact Amandine directly.

### **2. ENG 1 / MEDICAL CERTIFICATE**

A medical certificate certifying you as fit and able to work at sea is called an ENG1. All chefs working on a private or charter yacht are required to have this certificate which is valid for 2 years from the date it is issued. We recommend that you don't wait until the last minute to renew it as you may join a vessel in a country where you cannot access a doctor to renew it. Therefore it's best to make sure you always have 6 months left until it expires. For a list of approved doctors able to conduct ENG1 seafarer medical examinations around the world, check the MCA website here:

<http://www.dft.gov.uk/mca/mcga07-home/workingatsea/mcga-medicalcertandadvice/mcga-ml5-medicalinfo/mcga-approved-docs-list.htm>

An ENG1 Certificate will set you back approximately £80 pounds or €120 and only takes a couple of hours to complete.

### 3. FOOD HYGIENE CERTIFICATE

For chefs seeking work on yachts you are required to have the minimum of a Level 2 Food Hygiene Certificate that has been awarded via an invigilated examination. Please note that on line certificates are not accepted. In 2006 the MLC (Maritime Labor Convention) proposed legislation mandating the certification of all chefs, food handlers and interior crew. The official legislation states:

- Those with responsibility for catering should be properly trained or instructed for their positions and have an adequate knowledge of food and personal hygiene to ensure that food is stored, stock rotated, handled, cooked and served safely and that good practice is clearly applied. Ships' Cooks and other equivalent qualifications will include food hygiene training.
- Periodic assessments of the effectiveness of training or instructions should be made. Company and ship audits should be able to verify competency levels. If there is any evidence of poor hygiene practices, designated cooks or others working in the galley should receive refresher training or other appropriate food hygiene training.
- Catering staff should have an awareness of the potential problems associated with food allergy and intolerance and have a basic understanding of how to avoid cross contamination and of the importance of providing accurate information to the crew.

To find your nearest authorised trainer either visit the PYA website [www.pya.org](http://www.pya.org) or contact your local environmental health department.

If you already hold a Food Safety (Hygiene) Certificate issued in the UK or Europe it is important that you check the certificate to see that the qualification number is recognised by the MCA. The list of recognised UK qualifications can be seen [here](#).

If your current certificate doesn't have a qualification number that appears on this list then it probably won't be accepted by the MCA. If you have any doubts you can email MCA with a copy of your certificate or telephone them and ask them to clarify your situation. Tel : +44 (0) 23 8032 9328 / Email: [mlc@mcga.gov.uk](mailto:mlc@mcga.gov.uk) / General Enquiries: [info@mcga.gov.uk](mailto:info@mcga.gov.uk)

Note for Chefs based in UK: If you already hold a Food Hygiene Certificate that is not accepted by the MCA and you are based in the UK you can call up your local environmental health department and ask about a "refresher" course which means you can sit the exam without having to do the full course. They also provide course literature that gives you all the information needed for the exam.

#### 4. MCA SHIP'S COOK CERTIFICATE OF COMPETENCY (SCC)

It is a requirement by several flag states that commercial vessels with 10 crew or more must have a certified and qualified "Ships Cook" onboard at all times. This is because of changes in the law brought about by the Maritime Labour Convention (MLC 2006). What this essentially means is that any chef wishing to work on a charter or commercial vessel with 10 crew or more will be required to have this certificate.

The MCA Ship's Cook Certificate of Competency is recognized globally and allow to work on any vessels worldwide.

While it could be interpreted by different flag state at present, if you are going to be spending the next few years in the yachting industry and plan to work on bigger vessels then we strongly recommend you get this certificate. The industry is already competitive enough and if you don't have your SCC you could definitely be narrowing your chances of being considered for that perfect job!

The Ships Cook Assessment in marine cookery is necessary for all cooks/chefs qualified or not in order to obtain the MCA Ships Cook Certificate by having their skills objectively assessed in a controlled environment.

Training Providers of the Ships Cook Assessment / Assessment in Marine Cookery

France: [Ocean Wave Monaco \(South of France\)](#)

UK: [Tante Marie \(Woking, Nr London\)](#)

At the time of publication there are no certified training centres offering this official qualification in the USA.