

# SHIP CATERING

Catering on board ship is vastly different to shore catering. It will be appreciated that conditions are entirely different. Most lines appoint what is termed as a Catering Superintendent or Superintendent Purser to be in-charge of all catering afloat. He has an assistant and an agent ashore who will represent him. This agent is known as a Victualing Agent. The other chief members of staff aboard are the Purser, Chief Steward and Head Chef. These all work together to ensure the smooth and efficient running of the catering services on board ship. The type of catering varies between catering service, cargo vessels and ships carrying mainly cargo and a small number of passengers. The service on a large passenger ship may be compared to that of a first class hotel ashore, and that on a cargo vessel to an industrial type of establishment. In the same way the Catering Superintendent may be compared with the Director of a hotel ashore; the Purser with the Hotel manager; the Chief Steward with the Restaurant Manager and the Head Chef in overall charge of the Kitchens. Two main factors are aimed for by all steamship lines in competition with one another: Service & Speed. The passenger liners vary considerably in size from a tonnage of 1500 upto 70-80000. The type of catering service offered depends to a large extent on the following:

1. Length of trip.
2. Type of passenger ( First Class, Cabin or Tourist).
3. Cost.
4. Facilities available.

A store department is responsible for all purchasing and the duty here may be sufficient to occupy two or three officers full-time, depending on the size of the passenger liner concern. The majority of stores required are taken aboard at the home port, but every advantage would be taken by the ships officers concern to buy at reasonable prices at any ports of call. All alcoholic drink is purchased in bond form bonded warehouses at the ports. The keys for the warehouses are held by both the Custom and Excise Officer and the Victualing Agent. Outside the 'three mile limit' drinks are sold at duty free prices. As many fresh foods as possible, of all varieties are store on board and these would be supplemented by a wide variety of frozen foods.

The ocean going passenger liners are like floating hotels with great considerations being given to heating, lighting, ventilation, space allocation, equipment furnishing and the general comfort of the passenger. Many amenities are provided are such as, libraries, ball room, swimming pool, laundries, and shops. In the case of large steamship lines with ocean going passenger liners the Catering Superintendent remains ashore and controls and directs from his office desk, deciding on policy and issuing directives.

The kitchen on board ship is known as the Galley. The kitchen equipment used is normally oil or electricity fire. The menu's offered in large passenger liners are equivalent to, if not better than, those found in first class establishments ashore. Because of this highly skilled staff are needed to work in the kitchens which are organized into the recognized parties. In the same way the food service areas have restaurant managers, head waiters, chef and Commis d'Rang and wine butlers. The service given is full silver service and may involve the use of a carving trolley, sweet trolleys, a central cold buffet and so on. Apart from this main food service offered in the restaurants there are supplementary food services offered in smoke rooms, saloons, lounges and private cabins.

The cost the passenger pays for food on board ship is generally inclusive with the fare, and according to 'class' an allowance per head, per day is made for catering purposes. It is generally accepted that all drinks and other purchases are paid for at the time of 'sale'. To give one an appreciation of the food stores that need to be taken on, the following are approximate quantities required for a ship taking 650 passengers and 450 crew on a six week voyage:

- 17 tonnes of Meat
- 6 tonnes of Poultry
- 10 tonnes of Fish
- 18 tonnes of Dairy Products
- 75 thousands of Egg
- 33 tonnes of Groceries
- 48 tonnes of Fresh and Root Vegetables, Salads & Fruit.

The following are quantities of wines, spirits and tobacco sold during the voyage of a 45000 tonne ship carrying 600 first class and 1700 tourist class passengers.

- 250 dozen bottles of Wine
- 230 dozen bottles of Spirit
- 29,550 litres of Beer

3500 bottles of Minerals  
790000 Cigarettes  
3600 Cigars  
115 kg Tobacco.

It will be realized from the examples given how important it is for proper use to be made of all available space for storage, and for great care to be exercised in ordering of foods for the type of passenger one is carrying in relation to the voyage.

All stores taken on board are placed in store rooms or cold rooms which are maintained by refrigeration machinery. The food stored in the latter must be kept at certain temperatures to ensure that when it is required for use it is in perfect condition. Great care is taken over hygiene as this can very quickly affect both crew and passengers and regular inspections are carried out by the Purser who is in overall charge, whilst afloat, of all the catering services.

For the food service the area used for First class service is usually large enough to sit all First class passengers at one sitting but for Cabin and Tourist class it is usual to operate two sittings. The waiter ratio to passengers according to the type of menu offered, would be as follows;

1st class	-	2 waiters to 11 passengers
Tourist class	-	1 waiter to 10 passengers
Cabin class	-	1 waiter to 8 passengers

It was originally the custom for all meal service to be given by male waiters. Fairly recently however experiments have been carried out using waitress or as they are termed aboard: Stewardettes. A great deal of attention and thought is given to the service to the individual on the occasion of a special anniversary or birthday. This creates an atmosphere of goodwill which is passed on to the rest of the passengers and is a means of advertising the facilities and services on board the ship and thus eventually creating more demand for passengers abroad.

From this examination of Ship Catering it can be seen that it demands the same qualities of initiative, organization and administration, and an ability to control staff from the Catering Superintendent, Purser, Chief Steward and Head Chef as from their equals in a first class hotel ashore. There are obviously great differences between the large ocean going passenger liners and those smaller passenger liners which only travel short distances and with a limited number of passengers. But the difference is no greater than that between catering ashore in a first class establishments or in an institution.

The essence should still be to provide every facility possible to create efficient service for the passenger.

### **Food Safety Impact**

“It is illegal to be unsanitary”..... Food safety is non-negotiable. Serving safe food is not an option; it is an obligation. Proper education is one of the best ways to create a culture of food safety onboard.

Vessel sanitation program is standard for all company vessels where ever they may be sailing. Training provides up to date information on many aspects of food handling, from receiving and storing to preparing and serving. You must learn science - based information needed to assist you in becoming a part of the food safety team. Food safety education however dose not end once you have read this chapter. You have the responsibility to take this information back to your workstation and together with your co-workers, apply this knowledge to create the onboard food safety culture.

### **HACCP (Hazzard Analysis Critical Control Point)**

#### ***Principles of HACCP***

The HACCP system involves looking at the food service operation step by step from the selection of ingredients through the service of food to the customer. By carefully analyzing each step of the operation, anything that may affect the safety of the food is identified.

## **What is HACCP?**

The HACCP system is based on the idea that if biological, chemical, or physical hazards are identified at specific points within the flow of food they can be prevented, eliminated or reduced to safe levels. A HACCP system helps you to do the following:

- \* Identify the foods & procedures that are most likely to cause food borne illness;
- \* Develop procedures that will reduce the risk of a food borne illness outbreak;
- \* Monitor procedures to keep food safe;
- \* Verify that the food you serve is consistently safe.

## **HACCP Principles**

The system that is developed will be based on the seven basic HACCP principles. Each principle builds upon the information gained from the previous principle.

1. Conduct A Hazard Analysis: Assessing hazards at each step in the flow of food and developing the procedures to lower the risk for each step: identify potential food hazards, determine where hazards can occur in the flow of food, group foods by how they are processed, and identify the guests you serve - very young, elderly or people who are ill or immunocompromized.

2. Determine Critical Control Points: Find any step in the flow of food where a physical, chemical, biological hazard can be controlled: this is a Control Point (CP). Assess whether the CP is critical - you need to determine if it is the last step where you can intervene to prevent, control, or eliminate the growth of micro-organisms before the food is served. If it is, this is called a Critical Control Point (CCP). Cooking, chilling or holding are typically CCPs however, these may not be the CCPs for all foods or all processes at your workstation.

3. Establish Control Limits: Once CCPs are determined for potential food hazards in the flow of food, you need to make them measurable, by establishing critical limits, which are values that the CCP must meet in order to prevent, eliminate, or reduce a hazard to an acceptable limit. The measurable limit must be based on scientific data, appropriate for the food and equipment and clear and easy to follow.

*N.B. - Principles 1, 2 & 3 help with the design of the system.*

4. Monitor CCPs: Monitoring lets you know that critical limits are being met, and that things are being done right. Monitoring must establish clear direction that will determine how to monitor the CCP, when and how often to monitor the CCP, you will monitor the CCP, and equipment, materials, or tools needed to monitor the CCP.

5. Take Corrective Action: Corrective actions are pre-determined steps taken when food does not meet a critical limit. This step will be the last opportunity to ensure the safety of the food served.

*N. B. - Principles 4 & 5 help implement the system.*

6. Establish Record Keeping & Documentation: Recording how food is produced and kept safe is important to the success of a HACCP system. Proper records will document that food is being prepared and served safe as well as identify when the process should be modified due to food-safety problems that have been noted. Examples of records include time-temperature logs, procedures for taking temperatures, SOPs, monitoring schedules, product specifications, etc.

7. Verify the System Works: Once the system is developed you need to confirm that it works according to the plan. This is called verification and should be performed on a regular basis. Verify the following: selected CCPs & critical limits are appropriate, monitoring alerts you to hazards, corrective actions are adequate to prevent food borne illness, crew members are following established procedures.

*N. B. - Principle 6 & 7 help maintain the system and verify its effectiveness.*

## **COOKING**

Poultry, stuffed food	-	75 <sup>0</sup> C (167 <sup>0</sup> F) for 15 sec
Ground beef, pork	-	75 <sup>0</sup> C (167 <sup>0</sup> F) for 15 sec
Ground fish, lamb	-	75 <sup>0</sup> C (167 <sup>0</sup> F) for 15 sec
Ratites (Ostrich, Emu)	-	68 <sup>0</sup> C (155 <sup>0</sup> F) for 15 sec
Beef, pork, lamb	-	63 <sup>0</sup> C (145 <sup>0</sup> F) for 15 sec
Fish, seafood	-	63 <sup>0</sup> C (145 <sup>0</sup> F) for 15 sec
Eggs	-	63 <sup>0</sup> C (145 <sup>0</sup> F) for 15 sec

Rare roast beef - 54°C (130°F) for 121 minute

All other food - 60°C (140°F)

Corrective action - Continue cooking to required temperature.

*COOLING* - Cool food from 60°C (140°F) to 4°C (39°F) within 4 hours.

*Corrective Action* - Discard

*REHEATING* - Reheat food to 75°C (167°F) for 15 seconds. Reheat within 2 hours, reheat only once.

*Corrective Action* - Continue reheating or discard if more than 2 hours.

*HOT - HOLDING* - Hold hot foods above 60°C (140°F).

*Corrective Action* - Reheat to 75°C (167°F) and continue hot holding. Discard if food has been below 60°C (140°F) more than 4 hours.

*COLD - HOLDING* - Hold cold food below 4°C (39°F)

*Corrective Action* - Blast chill to 4°C (39°F) and continue cold holding. Discard if food has been above 4°C (39°F) for more than 4 hours.

### ***Personal Health & Hygiene***

1. Wash hands often only in hand washing sinks.
2. Wear clean uniforms and hair restrains.
3. No jewelry, no watches.
4. Use plastic or latex disposable gloves when touching ready to eat food.
5. Do not eat, drink, smoke or chew gum in food areas.
6. Do not work when ill or if you have diarrhea.

### ***Receiving & Storing***

1. Inspect incoming shipments.
2. Use FIFO.
3. Do not store food on the deck.
4. Store raw poultry, meat, seafood separately.
5. Store raw and ready to eat food separately.
6. Store ready to eat food above other food.

### ***Cleaning & Sanitizing***

1. Pre-flush, wash, rinse, sterilize, air-dry.
2. 3 compartment sink: hot water 77°C (171°F) for 30sec or chlorine 50ppm for 30sec.
3. 3 bucket system: cold water + 100ppm chlorine
4. Check concentration with test strip.
5. Dishwasher: 74°C (165°F) at dish level.
6. Check machine data plates.
7. Store wiping cloths in buckets with 100ppm chlorine.

## A FIRST CLASS BREAKFAST MENU

### BREAKFAST

Iced Tea                      Iced Coffee  
Juices:                      Orange / Pineapple / Liquid Apple / Tomato  
Stewed Prunes      Preserves Pears      Chilled Raspberries  
Scotts Porage Oats      Sugar Frosted Flakes      Rice Krispies  
Grape - Nuts              Puffed Wheat      Weetabix  
                                 Cream                      Yoghurt  
Smoked Haddock      Fried Scallops      Tomato Sauce  
Eggs: Fried      Poached      Buttered  
Omelettes:      Plain      Princess      Celery  
Bacon      Gammon Slice      Tomatoes  
Minute Steak      Chipolata Sausage  
                                 Saute Potatoes  
Cold: Roast Lamb              Ham  
White & Brown Rolls      Danish Pastries      Toast  
Melba Toast      Caraway Seed      Vienna Bread  
                                 Waffles  
                                 Hovis                      Procia Bread  
Jams      Honey      Marmalade      Golden Syrup  
Ceylon & Indian & China Tea      Coffee Nescafe Cocoa  
                                 American Coffee: Sanka

## A FIRST CLASS DINNER MENU

### DINNER

Swiss Pate Truffe              Fruit Cocktail  
Consomme Lorette              Potage Andalouse  
                                 Iced Consomme  
                                 Dover Sole Nicoise  
                                 Dover Sole Veronique  
                                 Lamb Pilaw  
                                 Green Peppers Piemontaise  
Venison with Cucumber Turtes, Cumberland Sauce  
Roast Duck with Baked Apple, Liver & Sage Stuffing  
                                 Grill to Order  
                                 Fillet Steak, Continental  
Cold: Ham      Ox Tongue              Lettuce & Artichoke Sald  
                                 Tossed Green Salad, Tarragon Dressing  
Green Peas Francaise              Buttered Parsnips  
Potatoes: Chateau              Boiled  
                                 Sweets  
Strawberry Gateau              Meringue Glace  
Petits Fours              Assorted Pastries  
                                 Olive Talmousse  
New Zealand Cheddar              Gruyere  
                                 Assorted Biscuits  
Dessert: Crystalized Ginger  
Coffee              Ceylon, Indian & China Tea              Nescafe  
                                 American Coffee: Sanka, Chase & Sanborn

## A FIRST CLASS LUNCHEON MENU

### LUNCH

Toamto Juice                      Horsd'oeuvres  
                                 Muligutwany Soup  
                                 Fillet of Plaice, Tartare Sauce  
                                 Avocado Pear & Shrimp Salad  
                                 Chicken Liver Omlette  
                                 Khandahar Curry with Rice  
Vol-Au-Vent of Beef & Mushrooms  
Pork & Baked Bean En Casserole  
                                 Mixed Grill to Order:  
Cold: Ham Corn Silver Side of Beef  
                                 Potato Salad  
Tossed Green Salad              Roquefort Dressing  
Buttered Cabbage      Broad Beans      Parsley Sauce  
Potatoes: Baked      Jacket      Bataille      Boiled  
                                 Sweets  
Chocolate Layer Cake              Orange Pancakes  
                                 Lemon Ice Cream  
                                 Cheese  
Specially Matured Gouda      Gruyere      Port Di Salut      English Cheddar  
                                 Double Gloucester              Assorted Biscuit  
                                 Dessert  
Coffee      Ceylon, Indian & Chinese Tea              Nescafe  
                                 American Coffee: Sanka, Chase & Sanborn

## A TOURIST CLASS BREAKFAST MENU

### BREAKFAST

Iced Tea                      Iced Coffee  
Juices:                      Orange / Pineapple  
   Stewed Prunes                      Preserves damsons  
Quaker oats                      Sugar frosted flakes                      Puffed rice  
   Grape - Nuts                      Shredded wheat  
   Cream                      Yoghurt  
   Kippered Herring  
   Eggs: Fried                      Scrambled  
Omelettes:                      Plain                      Ox tongue  
Bacon                      Dry hash cakes with fried onions                      Tomatoes  
   Saute potatoes  
Cold: Roast sirloin of beef                      Breakfast sausage  
   Rolls                      Toast  
Jams                      Honey                      Marmalade                      Golden Syrup  
Coffee                      Ceylon & Indian Tea                      Cocoa  
American Coffee: Chase & Sanborn

## A TOURIST CLASS LUNCHEON MENU

### LUNCH

Lentil Soup  
Salmon Salad Mayonnaise  
Spaghetti & Tomato Sauce  
Steak & Kidney Pudding  
Grill to Order:  
Lamb Cutlets, Reforme  
Cold: Leicester Pie                      Brisket of Beef  
Lettuce, Celery & red Cabbage Salad  
Lemon Dressing  
Buttered Carrots                      Boiled Potatoes  
Sweets  
Assorted Jellies                      Fruit Salad  
Pistachio Ice Cream  
Cheese  
New Zealand Cheddar                      Danish Blue  
Biscuits  
Dessert  
Ceylon & Indian Tea                      Coffee  
American Coffee: Chase & Sanborn

## A TOURIST CLASS DINNER MENU

### DINNER

Tomato Juice  
Consomme Lorette  
Boiled Salmon, Mousseline Sauce  
Devilleed Breast of Lamb with Mushrooms  
Fried Chicken, Sweet Corn Cake, Horseradish Cream  
Cold: Melton Mowbray Pie                      Terrine of Game  
Lettuce & Salad Russe  
Chantilly Dressing  
Green Peas                      Alumette Potato  
Sweets  
Fruit Sponge Trifle                      Meringue Glace  
Sardins on Toast  
Cheese  
New Zealand Cheddar                      Gorgonzola  
Biscuits  
Dessert                      Ceylon & Indian Tea                      Coffee  
American Coffee: Chase & Sanborn