

GALLEY COACHING AND TRAINING COURSE (5 DAYS)

Professionalise your cooks' skills with curated galley management and cooking training designed to elevate the culinary standards and budget outcomes from your galley. Your crew will benefit from high quality and nutritious meals catering to all nationalities on board.



2024 - 2025 dates and details

Location: MIHCA training center, Manila, Philippines

2024: 16 - 20 September - SOLD OUT
21 - 25 October - SOLD OUT
25 - 29 November - LAST PLACES

2025: 27 - 31 January
17 - 21 February
24 - 28 March

Further dates in 2025 to be announced.

MIHCA is a registered training provider and all participants will receive a MICHA Certification.

Programme

Day 1: Hygiene & Food Safety

- > Galley hygiene
- > Food safety and allergens
- > Personal hygiene
- > Marpol Annex V Familiarization

Day 2: Galley Operations

- > Menu planning and portion management
- > Nutritional guidelines
- > Supply planning, local availability and seasonality
- > Food waste reduction and use of left-overs
- > Efficient stocktaking

Day 3 - 5: Hands-on Cooking

- > Basic baking
- > Asian cuisine
- > Indian cuisine
- > European cuisine (Eastern Europe)

Contact and booking details

- > To reserve your place(s), please contact: training@garrets.com
- > garrets.com

Learning type and specifications:

- > Combination of interactive classroom lectures and hands on Kitchen skills
- > Accredited trainers from MIHCA and industry experts from Garrets
- > All modules in English

