



Australian Government

MAR30713 Certificate III in Maritime Operations (Marine Cookery)

Release 1

MAR30713 Certificate III in Maritime Operations (Marine Cookery)

Modification History

Release 1	This is the first release of this qualification in the MAR13 Maritime Training Package.
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Description

This qualification is suitable for persons carrying out marine cook duties on a ship.

Pathways Information

Pathways into the qualification

Completion of an approved training course in hospitality or completion of at least six months documented qualifying sea service as a marine cook.

Pathways from the qualification

Hospitality industry qualifications; marine hospitality roles.

Licensing/Regulatory Information

This qualification is currently cited as meeting some of the requirements for certification as a Marine Cook by the Australian Maritime Safety Authority (AMSA).

Certification will require achievement of the MAR30713 Certificate III in Maritime Operations (Marine Cookery), a valid first aid certificate and a Certificate of Safety Training; people seeking certification should check the requirements with AMSA.

Entry Requirements

There are no entry requirements for this qualification.

Employability Skills Summary

The following table contains a summary of the employability skills as identified by the maritime industry for this qualification. This table should be interpreted in conjunction with the detailed requirements of each unit of competency packaged in this qualification. The outcomes described here are broad industry requirements that may vary depending on packaging options.

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	Communicate with crew about WHS/OHS matters Count and check quantities of stock Recognise communication modes and use appropriately
Teamwork	Identify work team goals jointly with colleagues and relevant others Negotiate changes to individual responsibilities to meet reviewed work goals Offer assistance to colleagues when required to ensure designated work goals are met
Problem-solving	Deal with minor problems such as shortages, variations and errors Promptly identify and report any problems Respond to conflicts and customer complaints
Initiative and enterprise	Identify, prioritise and complete individual tasks within designated timeframes Make contributions to risk assessments Recognise emergency and potential emergency situations promptly and determine or take required actions within the scope of individual responsibility
Planning and organising	Follow up orders Process stock orders Rotate supplies according to enterprise policy
Self-management	Maintain personal presentation standards Recognise own role and responsibilities Use language and tone appropriate to a given situation in both written and spoken communication
Learning	Identify WHS/OHS training needs of crew Participate in consultation forums

	Practise realistic drills and musters to ensure pre-incident readiness of response personnel
Technology	Explain types and purpose of security equipment Make distress calls using radio equipment on distress call frequency to communicate nature of emergency Operate security equipment

Packaging Rules

Total number of units = 14 units

14 core units

Core units			
Field			
F	Operational Quality and Safety	MARF1003A	Follow vessel security procedures
		MARF3002A	Observe personal safety and social responsibility
		MARF3005A	Prevent and fight fires on board a vessel
		MARF3006A	Survive at sea in the event of vessel abandonment
	Imported	SITHCCC001B	Organise and prepare food
		SITHCCC002A	Present food
		SITHCCC003B	Receive and store kitchen supplies
		SITHCCC004B	Clean and maintain kitchen premises
		SITHCCC005A	Use basic methods of cookery
		SITHCCC027A	Prepare, cook and serve food for food service
		SITXCOM001A	Work with colleagues and customers
		SITXINV002A	Control and order stock
		SITXOHS001B	Follow health, safety and security procedures

		SITXOHS002A	Follow workplace hygiene procedures
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Custom Content Section

Not applicable.