

# SEACHEF - MARITIME CATERING SOLUTIONS

*Exceeding Customer Expectations...*



**Marine & Offshore Catering Services**

Service, **H**armony, **A**chievement, **R**esponsibility, **E**nthusiasm

 **Seachef**

*Shop Onboard*



*Catering Services*



*House Keeping*



**SCOPE OF SERVICES ON BOARD**

*Entertainment & Event Management Onboard*



*Magazines, videos rental*



*Hygiene & Garbage Disposal*



Service, Harmony, Achievement, Responsibility, Enthusiasm



# VISION

*“To practice excellence in Maritime Catering, in areas of nutrition, quality and hygiene to the level where it becomes a standard by itself ”*

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# TRADITIONAL SHIPBOARD VICTUALLING

- Master's involvement in paper work.
- Lack of uniformity in Deliverance & Service Standards.
- Absence of Organized Purchasing.
- Nutritional Values Overlooked.
- Wastages & Losses.
- Lack of attention to Special Meal Requests.
- Lack of Professional Training.

# ORGANIZED APPROACH BY SEACHEF

- Introduction of Professionals from Hospitality Industry
- Additional Training for Multi Ethnic Cuisine.
- Smooth migration & “Marinisation” of catering staff.
- More attention to Storage and inventory management techniques.
- Proficiency in Onboard paper work.



# ORGANIZED APPROACH BY SEACHEF

- Creating awareness for diverse menu planning and nutritional values.
- Development of communication skills & service concept.
- Creation of awareness for hygiene & garbage disposal.
- Development of strategic alliances with suppliers.
- Achievement of Quality Certifications.

# ACHIEVEMENTS SO FAR ....

- Enhanced Service Deliverance.
- Satisfaction of Multi Ethnic Crew with well designed Cuisine.
- Better Variety and presentation of food.
- Planned purchase procedures with automated systems established.
- Developed higher standards of housekeeping.
- An effective onboard procedure for prevention of food contamination created.
- Proactive responses and establishment of effective measures against communicable diseases.

# SEACHEF'S EXPERIENCE

## Our Present Fleet

✦ A fleet of over 100 merchant vessels sailing worldwide.

## Past Experience

Chellaram Shipping  
United Ship Management  
ASP Ship Management  
V Ships  
Ocean Tankers  
Green Ship Management  
GNMTC  
Pan United Shipping  
Western Shipping  
Dorchester Maritime  
Navigo Management  
Shipping Corporation  
British Petroleum  
Golar Tankers

Hong Kong  
Hong Kong  
Singapore  
Florida, U.S.A.  
Singapore  
Norway  
Libya  
Singapore  
Singapore  
Isle of Man  
Cyprus  
India  
United Kingdom  
United Kingdom

### Our Internal Fleet

Service, Harmony, Achievement, Responsibility, Enthusiasm



# OUR LUMP SUM PACKAGE



*Seachef* offers a **± Fixed Victualling Cost** marine catering & victualling service in a way that is unmatched by any other marine catering service provider.

- Cost is fixed as per budget mutually agreed.
- Victualling cost and menu is defined depending on vessel's trading patterns, and the nationality of the staff on board.

# OUR LUMP SUM PACKAGE

## *Seachef's Promise*

✚ **The catering staff we select for you are professionally trained and briefed.**

- All selected catering staff onboard your vessel have gone through extensive training at hotels & maritime catering schools.
- *Seachef* carries out internal briefing & trade test of catering staff prior to boarding the vessel.
- *Seachef* catering staff possess all certificates required by STCW '95 regulations.

# OUR LUMP SUM PACKAGE

## **Minimum Involvement of the Master**

- The master acts as a guardian leaving the entire catering operations in the safe hands of our base office and our chief cook.
- Sourcing, supplier negotiation, month end inventory... from simple errands to complicated computation of victualling costs are all entrusted to our professional team.

# OUR LUMP SUM PACKAGE

## Commitment to Quality

- *Seachef* is accredited with ISO 9002 by Lloyd's Register.
- We exceed ourselves in providing you with marine catering services meeting accepted international standards of nutrition and hygiene.

# SEACHEF'S RESOURCES

**Seachef's catering staff are skilled and experienced seafarers and possess certification under the STCW '95 regulations.**

## Our Staff Resources

- Our pool of staff consists of over 400 catering professionals from the **Philippines, India and China.**

## Staff Selection & Training

- All necessary training and trade tests are arranged at catering colleges to ensure that all catering staff will meet the requirements of the intended vessel and its crew composition.
- All catering staff are well trained in terms of culinary skills at hotels and maritime catering institutes.
- They are also trained to meet the requirements of STCW 95 regulations.

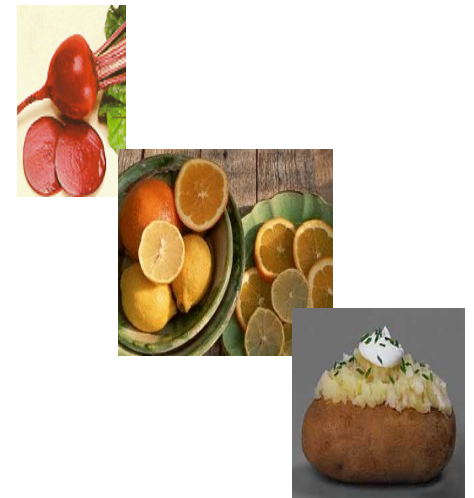
# SEACHEF'S RESOURCES

## + Skills & Experience

- Most of *Seachef's* catering staff are well versed with different cuisines i.e. Filipino, Indian, Oriental, Continental, Thai, Korean, Chinese etc.
- Skills .also include menu planning, avoidance of wastage and cost control.

## Our Base Office

- Our base offices in Mumbai is run by experienced Catering Superintendents who are graduates from recognised catering institutes.
- All base office staff have extensive experience in running catering and housekeeping departments on board merchant vessels, offshore platforms and hotels.



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# QUALITY

*Seachef* accepts that the most important aspect of catering is “Ingredients”. The ingredients have to be procured from a reliable source and of reassuring quality. The selection of ship chandler thus is of prime importance in our operations.

# PURCHASING & PROVISION SUPPLY ARRANGEMENTS

*Seachef*

utilises its considerable purchasing capacity to provide quality ingredients at the most competitive rates.

- ✿ A world wide network of suppliers is in place to service our fleet of over 100 vessels.
- ✿ Economies of scale are secured through bulk purchasing power.



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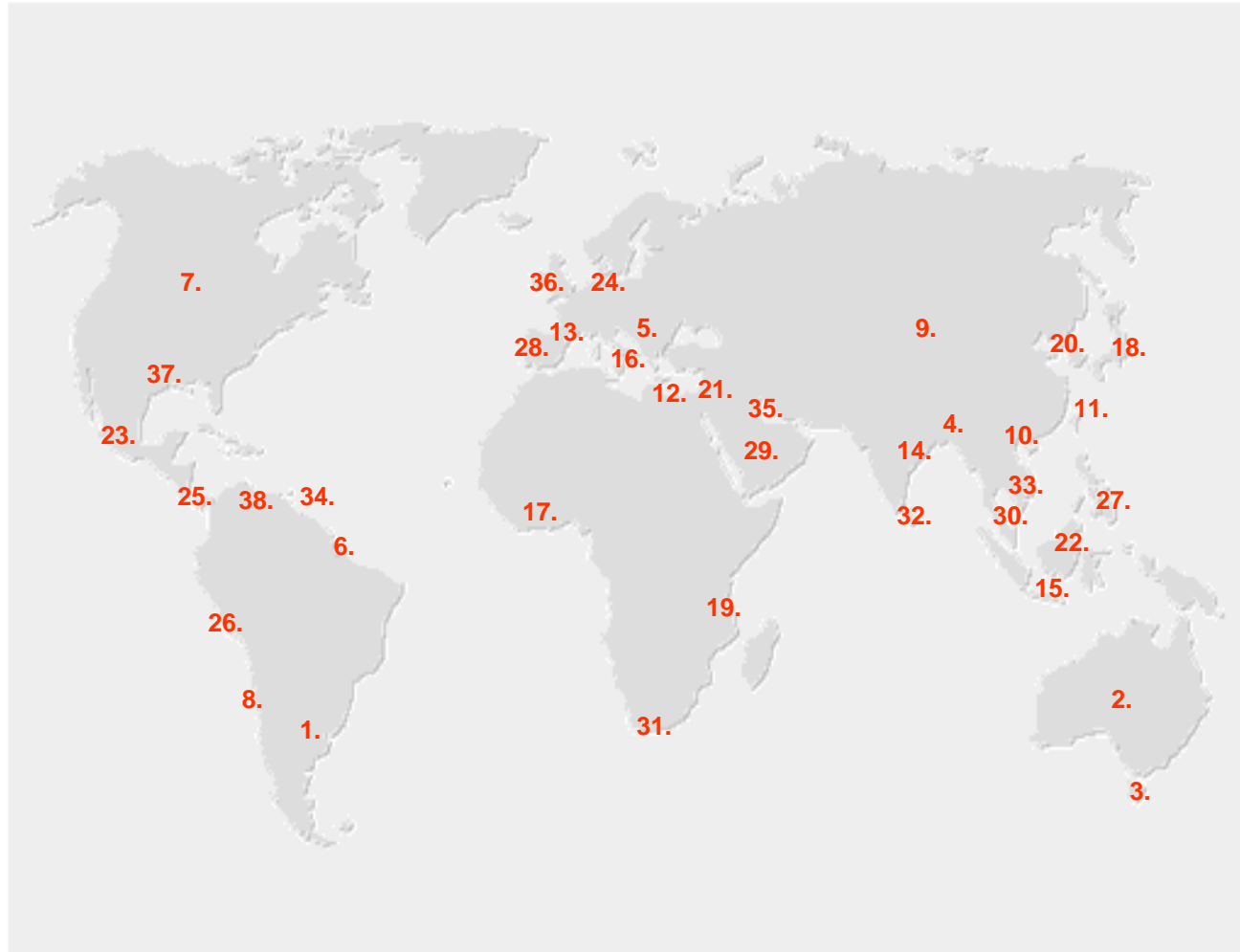
# SUPPLIER PARTNERS

Our appointed ship chandlers are vetted for their professionalism by the following criteria and aspects: -

- Type and nature of establishment.
- Experience in business.
- Warehouse /Storage, Bonded Warehouse facilities
- Road Transport facilities (Fleet profile).
- Launches & Supply Boats facilities. (Fleet Profile).
- Annual Turnover and its breakdown in major categories.

# REGULAR SUPPLIER NETWORK

1. Argentina
2. Australia
3. New Zealand
4. Bangladesh
5. Belgium
6. Brazil
7. Canada
8. Chile
9. China
10. Hong Kong
11. Taiwan
12. Egypt
13. Gibraltar
14. India
15. Indonesia
16. Italy
17. Ivory Coast
18. Japan
19. Kenya
20. South Korea



21. Kuwait
22. Malaysia
23. Mexico
24. Netherlands
25. Panama
26. Peru
27. Philippines
28. Spain
29. Saudi Arabia
30. Singapore
31. South Africa
32. Sri Lanka
33. Thailand
34. Trinidad
35. UAE
36. UK
37. USA
38. Venezuela

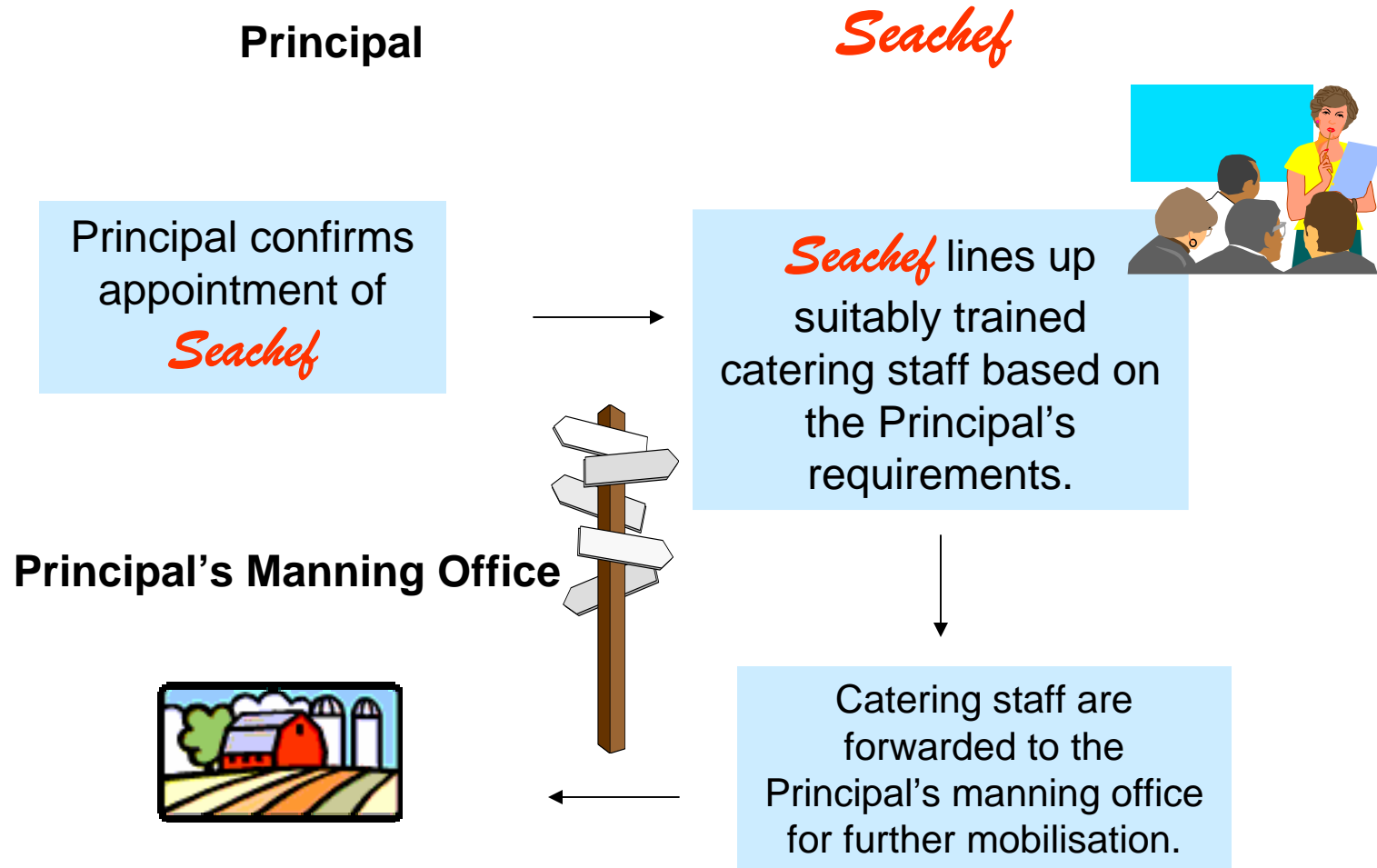
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# SEACHEF'S OPERATION PROCEDURE

1. Implementation of Seachef Services.
2. Commencement of Regular Catering Services on Board.
3. Compiling Month End Victualling Reports.
4. Replenishing inventory on board based on sound materials management practices.

# Implementation of *Seachef* Services



# Commencement of Regular Catering Services on Board



Master provides inventory of provisions ROB on commencement of catering services.

C.Cook checks ROB and signs on behalf of *Seachef*. Stock on board becomes *Seachef's* property and credit note is issued to the Principal.

C/ Cook places order for further supplies with the **Base Office** under the Master's supervision.



The **Base Office** uses its **SUPPLIER NETWORK** to arrange supply of provisions.

**Base Office** intimates supplier's details to the vessel in order to ensure smooth delivery.

Vessel gives their feedback on quality of supply to **Base Office** within 4 days.

C/Cook & Messman receive the supplies with the help of other crew members & sign on the invoice along with the master. Master & C/Cook fill the supplier service report. Invoices are settled by the **Base Office**.



C/Cook prepares a menu every Sunday for the next 7 days in consultation with the Master and in line with an agreed standard sample menu.



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# Compiling of Month End Victualling Report

Principal regularly advises **Base Office** of the vessel's itinerary to allow planning of future supply.



C/Cook compiles month end inventory and monthly report which is countersigned by Master and mailed to the **Seachef Base Office**.



**Seachef** bills the mandays for the crew and visitors to the Principal upon receipt of month end reports.



Master gives his comments about **Seachef's** performance.

# THE ROAD AHEAD ....

- Compliance with HACCP.
- Meet FDA, AQIS guidelines.
- Benchmarking with Cruise Ship Industry.
- Upgrade House Keeping Standards to that of hotel industry.
- Create Onboard Health Awareness.



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For further information please contact:

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