

K to 12 BASIC EDUCATION CURRICULUM
SENIOR HIGH SCHOOL TECHNICAL-VOCATIONAL-LIVELIHOOD MARITIME SPECIALIZATION
SHIP'S CATERING SERVICES NC I

Grade: 12
Subject Title: Ship's Catering Services NCI

Semester: 2nd Semester
No. of Hours: 80 hours

Subject Description: This course leads to a National Certificate Level I (NCI). It focuses on the basic, common, and core competencies that the Senior High School (SHS) student ought to possess, and is designed to enhance the knowledge, skills, positive attitude, and work values in accordance with workplace standards. The competencies are 1) receiving workplace communications, 2) working with others, 3) responding to workplace communications, 4) demonstrating work values, 5) practicing basic housekeeping procedures, 6) observing personal hygiene, 7) practicing food safety, sanitation and hygiene, 8) observing catering health and safety practices, 9) protecting marine environment/ enforcing waste segregation management, 10) working in a multicultural and multireligious environment, 11) performing mess hall service, 12) performing housekeeping services, and 13) providing assistance in receiving and storing provisions and supplies.

CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
Introduction 1. Observe procedure, specifications, and manuals of instruction 2. Relevance of the course 3. Career opportunities	The learners demonstrate an understanding of the basic concepts and underlying principles in ship's catering services	The learners shall be able to independently demonstrate an understanding of the competencies in ship catering services as prescribed by TESDA Training Regulations.	1. Interpret manuals 2. Discuss the relevance of the course 3. Explore on opportunities for ship's catering services as a career	
LESSON 1: RECEIVE AND RESPOND TO WORKPLACE COMMUNICATION (RRWC) (4 hrs)				
1. Receiving and gathering information 2. Recording information	The learners demonstrate an understanding of the basic concepts and underlying theories in receiving and responding to workplace communication	The learners shall be able to receive and respond to workplace communication as prescribed by TESDA Training Regulations	LO 1. Follow routine spoken messages 1.1 Gather required information by listening attentively and correctly interpreting or understanding information/instructions 1.2 Record instructions / information properly 1.3 Immediate action is done on instructions in accordance with information received 1.4 Clarification is sought from workplace supervisor on all occasions when any instruction/information is not clear	TVL_MSCS12RRWC-IIIa-1
3. Organizational guidelines 4. Written notices and instructions			LO 2. Perform workplace duties following written notices 2.1 Interpret written notices and instructions correctly in accordance with organizational guidelines	TVL_MSCS12RRWC-IIIa-2

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			2.2 Follow routine written instruction in sequence 2.3 Feedback is given to workplace supervisor based on the instructions/information received	
LESSON 2: WORK WITH OTHERS (WWO) (4 hrs)				
1. Duties and responsibilities 2. Work group 3. Feedback on performance 4. Personal values and beliefs	The learners demonstrate an understanding of the basic concepts and underlying principles in working with others	The learners shall be able to work with others as prescribed by TESDA Training Regulations	LO 1. Develop effective workplace relationship 1.1 Perform duties and responsibilities in a positive manner to promote cooperation and good relationship 1.2 Seek assistance from workgroup when difficulties arise and addressed through discussions 1.3 Encourage feedback to be provided by others in the team, acknowledged, and acted upon 1.4 Respect differences in personal values and beliefs, and acknowledged in the development	TVL_MSCS12WWO-IIIb-1
5. Providing support to team members 6. Workgroup goal 7. Organizational requirements			LO 2. Contribute to work group activities 2.1 Provide support to team members to ensure workgroup goals are met 2.2 Make constructive contributions to workgroup goals and tasks according to organizational requirements 2.3 Share information relevant to work with team members to ensure designated goals are met	TVL_MSCS12WWO-IIIb-2
LESSON 3: DEMONSTRATE WORK VALUES (DWV) (4 hrs)				
1. Purpose of work	The learners demonstrate an understanding of the basic concepts and underlying principles in demonstrating work values	The learners shall be able to exhibit proper working values as prescribed by TESDA Training Regulations	LO 1. Define the purpose of work	TVL_MSCS12DWV-IIIc-1
2. Work values / ethics /concepts 3. Work practices 4. Incidents / situations			LO 2. Apply work values/ethics 2.1 Classify work values/ethics/concepts in accordance with the transparent	TVL_MSCS12DWV-IIIc-2

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5. Ethical standards 6. Policies and guidelines			company ethical standards, policies and guidelines 2.2 Undertake work practices in compliance with industry work ethical standards, organizational policy and guidelines 2.3 Conduct personal behavior and relationships with co-workers and/or clients in accordance with ethical standards, policy and guidelines 2.4 Use company resources in accordance with transparent company ethical standard, policies and guidelines	
7. Prevention and reporting of unethical conduct 8. Work / incidents / situations			LO 3. Deal with ethical problems 1.5 Access company ethical standards and organizational policies and guidelines on the prevention and reporting of unethical conduct in accordance with transparent company ethical standards, policies, and guidelines 1.6 Report work incidents/situations in accordance with company protocol/guidelines 1.7 Use resolution and/or referral of ethical problems identified learning opportunities.	TVL_MSCS12DWV-IIIc-3
9. Ethical standards 10. Company's core values			LO 4. Maintain integrity of conduct in the workplace 1.5 Demonstrate consistently personal work practices and values with acceptable ethical conduct and company's core values. 1.6 Provide instructions to co-workers based on ethical, lawful and reasonable directives 1.7 Share company values/practices with	TVL_MSCS12DWV-IIIc-4

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			co-workers using appropriate behavior and language	
LESSON 4: PRACTICE HOUSEKEEPING PROCEDURES (PHP) (8 hrs)				
1. Proper housekeeping (5S)	The learners demonstrate an understanding of the basic concepts and underlying principles in practicing housekeeping procedures	The learners shall be able to practice housekeeping procedures as prescribed by TESDA Training Regulations	LO 1. Sort and remove unnecessary items 1.1 Sort reusable and recyclable materials in accordance with company/office procedures 1.2 Remove unnecessary items in accordance with company or office procedures 1.3 Dispose of unnecessary items in accordance with company or office procedures	TVL_MSCS12PHP-IIIId-1
			LO 2. Arrange items 2.1 Arrange items in accordance with company/office housekeeping procedures 2.2 Arrange work area according to job requirements 2.3 Prioritize activities based on instructions 2.4 Provide items with clear and visible identification marks based on procedure 2.5 Keep safety equipment and evacuation passages clear and accessible based on instructions	TVL_MSCS12PHP-IIIId-2
			LO 3. Maintain work area, tools, and equipment 3.1 Maintain cleanliness and orderliness of work area in accordance with company/office procedures 3.2 Clean tools and equipment in accordance with manufacturer's instructions/manual 3.3 Perform minor repairs on tools and	TVL_MSCS12PHP-IIIE-3

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			equipment in accordance with manufacturer's instruction/manual 3.4 Report defective tools and equipment to immediate supervisor	
			LO 4. Follow standardized work process and procedures 7.1 Maintain materials for common use in designated area based on procedures 7.2 Perform work according to standard work procedures 7.3 Report abnormal incidents to immediate supervisor	TVL_MSCS12PHP-IIIe-4
			LO 5. Perform work spontaneously 5.1 Perform work as per instruction 5.2 Follow company and office decorum 5.3 Comply with company and office decorum 5.4 Perform work in accordance with occupational health and safety (OHS) requirements	TVL_MSCS12PHP-IIIe-5
LESSON 5: OBSERVE PERSONAL HYGIENE (OPH) (4 hrs)				
1. Personal hygiene 2. Good grooming	The learners demonstrate an understanding of the basic concepts and underlying theories in observing personal hygiene	The learners shall be able to observe personal hygiene as prescribed by TESDA Training Regulations	LO 1. Practice personal hygiene and grooming 1.1 Practice personal hygiene to comply with the requirements of the ship's food safety program 1.2 Wear appropriate uniform as required by ship's food safety program 1.3 Avoid wearing of makeup, lipstick, nail polish, jewelry (except plain wedding band)	TVL_MSCS12OPH-IIIe-1
3. Food handling safety 4. Hand washing 5. Reporting of health condition and illness			LO 2. Comply with food handling safety practices 2.1 Practice hand washing using prescribed procedure 2.2 Use disposable gloves in handling ready-to-eat food	TVL_MSCS12OPH-IIIe-2

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			2.3 Cover cuts and sores with clean waterproof dressing 2.4 Report health condition and/or illness according to the ship's policy and procedures	
LESSON 6: PRACTICE FOOD SAFETY, SANITATION AND HYGIENE (PSSH) (4 hrs)				
1. Sources of food contaminants 2. Food safety practices 3. Cleaning and sanitizing tools and agents 4. Serving food at recommended temperature	The learners demonstrate an understanding of the basic concepts and underlying principles in practicing food safety, sanitation, and hygiene	The learners shall be able to practice food safety, sanitation, and hygiene as prescribed by TESDA Training Regulations	LO 1. Practice food safety sanitation 1.1 Identify sources of food contaminants 1.2 Observe awareness of food safety practices to food contact surfaces to prevent cross contamination 1.3 Determine potentially hazardous foods 1.4 Prevent the consumption of potentially hazardous foods 1.5 Maintain cleaning and sanitizing tools and agents in accordance with ship's procedure 1.6 Practice awareness of serving food at recommended temperature	TVL_MSCS12PSSH-IIIg-1
5. Method of refrigeration 6. Dry storage of foods			LO 2. Store food 2.1 Comply with approved methods of refrigeration of food. 2.2 Practice dry storage of food according to instructions and procedures. 2.3 Stored food is covered and labelled in accordance with ship's procedure	TVL_MSCS12PSSH-IIIg-2
7. Cleaning tools and sanitizing agents 8. Cleaning and sanitizing procedures			LO 3. Practice cleaning procedure 3.1 Identify appropriate cleaning and sanitizing tools and agents based on cleaning requirements and manufacturer's instructions 3.2 Handle appropriate cleaning and sanitizing tools and agents based on cleaning requirements and manufacturer's instructions 3.3 Perform cleaning and sanitizing	TVL_MSCS12PSSH-IIIg-3

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9. Signs of pest infestation 10. Measure to prevent pest infestation in food			according to procedure LO 4. Report pest infestation 4.1 Identify sign of pest infestation to concerned personnel 4.2 Report sign of pest infestation to concerned personnel 4.3 Apply measures to keep pests away from food premises	TVL_MSCS12PSSH-IIIg-4
LESSON 7: OBSERVE CATERING HEALTH AND SAFETY PRACTICES (OCHP) (4 hrs)				
1. Cleaning and sanitizing catering equipment 2. Inspection and testing of catering equipment 3. Stowed catering equipment	The learners demonstrate an understanding of the basic concepts and underlying principles in catering health and safety practices	The learners shall be able to observe catering health and safety practices as prescribed by TESDA Training Regulations	LO 1. Handle catering equipment 1.1 Clean catering equipment in accordance with ship's standards 1.2 Sanitize and dry catering equipment in accordance with ship's standards 1.3 Test catering equipment for functionality and breakage in accordance with ship's standards and/or manufacturer's instructions 1.4 Report catering equipment malfunction or defects in accordance with ship's standards and/or manufacturer's instructions 1.5 Store catering equipment in accordance with ship's standards and/or manufacturer's instructions	TVL_MSCS12OCHP-IIIh-1
1. Common causes of accidents 2. Preventive measures 3. Extinguishing fire			LO 2. Prevent common accident in the workplace 2.1 Identify common causes of accident/s in the galley and preventive measures are discussed and undertaken 2.2 Use appropriate fire extinguisher in case of fire in the galley	TVL_MSCS12OCHP-IIIh-2
LESSON 8: PROTECT MARINE ENVIRONMENT/ WASTE SEGREGATION MANAGEMENT (PEWS) (4 hrs)				
1. Sorting and segregating waste 2. Personal protective equipment (PPE)	The learners demonstrate an understanding of the underlying principles in	The learners shall be able to protect marine environment and practice waste	LO 1. Segregate waste 1.1 Identify waste based on relevant regulations	TVL_MSCS12PEWS-IIIi-1

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	protecting marine environment and waste segregation management	segregation management as prescribed by TESDA Training Regulations	1.2 Sort waste based on relevant regulations 1.3 Segregate sorted waste in designated bins/containers in accordance with relevant MARPOL regulations and procedures 1.4 Place sorted waste in designated bins/containers in accordance with relevant MARPOL regulations and 1.5 Perform task using the recommended Personal protective equipment (PPE)	
3. MARPOL Annex V (sealing, packing and labelling waste)			LO 2. Package waste 2.1 Seal waste in accordance with MARPOL Annex V 2.2 Pack waste in accordance with MARPOL Annex V 2.2 Label waste in a location designated for the purpose 2.4 Place waste in a location designated for the purpose	TVL_MSCS12PEWS-IIIi-2
LESSON 9: WORK WITHIN MULTI-CULTURAL AND RELIGIOUS ENVIRONMENT (WWME) (4 hrs)				
1. Specific religious practices 2. Food preference	The learners demonstrate an understanding of the underlying principles in working in a multicultural and multireligious environment	The learners shall be able to work in a multicultural and multireligious environment as prescribed by TESDA Training Regulations	LO 1. Recognize cultural and religious diversity among crew 1.1 Recognize specific religious practices in terms of food preferences, prayer time, and personal hygiene/ clothing 1.2 Adhere to specific religious practices in terms of food preferences, prayer time, and personal hygiene/ clothing 1.3 Identify food preferences in accordance with crew's cultural and religious practices and beliefs 1.4 Note food preferences in accordance with crew's cultural and religious practices and beliefs	TVL_MSCS12WWME-IIIj-1

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3. Verbal and nonverbal indecent language 4. Cultural and religious diversity			LO 2. Demonstrate sensitivity to specific cultures and practices 2.1 Know verbal and nonverbal indecent language in accordance with crew's cultural and religious practices and beliefs 2.2 Avoid verbal and nonverbal indecent language in accordance with crew's cultural and religious practices and beliefs 2.3 Show respect for cultural and religious diversity in communication and interaction with the ship's crew	TVL_MSCS12WWME-IIIj-2
LESSON 10: PERFORM MESS HALL SERVICE (PMHS) (16 hrs)				
CONTENTS: 1. Ship's table-setting standards 2. Cleaning and checking of tables and chairs 3. Setting up of condiments	The learners demonstrate an understanding of the underlying principles in performing mess hall service	The learners shall be able to perform mess hall service as prescribed by TESDA Training Regulations	LO 1. Set up table 1.1 Set up tableware according to ship's table-setting standards 1.2 Clean tables and chairs 1.3 Check tables and chairs for damages and functionality 1.4 Set up condiments in accordance with ship's table- setting standards	TVL_MSCS12PMHS-IVa-1
4. Greeting and assisting officers and visitors 5. Checking of foods for completeness and correctness 6. Food serving according to ship's service standards			LO 2. Serve food 2.1 Greet officers and/or visitors 2.2 Assist officers and/or visitors in sitting 2.3 Check prepared food for completeness and correctness before serving 2.4 Serve prepared food according to ship's service standards 2.5 Check officers/visitors needs from time to time until they moved out 2.6 Monitor hot-holding food equipment during service time	TVL_MSCS12PMHS-IVa-2
7. Cleaning of tables and chairs			LO 3. Clear table 3.1 Remove unused/soiled plates/ flatware 3.2 Remove condiments / shakers from	TVL_MSCS12PMHS-IVb-3

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
			the tables 3.3 Return condiments / shakers to designated storage 3.4 Clean tables and chairs according ship's standards	
8. Waste disposal based on MARPOL regulations 9. Ship sanitation standards			LO 4. Wash used tableware and dispose of waste 4.1 Scrape tableware 4.2 Sort tableware 4.3 Stock tableware 4.4 Clean tableware according to ship's sanitation standards 4.5 Dry tableware according to ship's sanitation standards 4.6 Secure cleaned tableware in designated storage area 4.7 Dispose of waste according to relevant regulations (MARPOL requirements)	TVL_MSCS12PMHS-IVc-4
10. Cleaning pantry area 11. Monitoring availability of beverages, condiments, and tableware			LO 5. Prepare pantry area for service 5.1 Clean pantry area all the time as per ship's sanitation standards 5.2 Monitor availability of beverages, condiments, and tableware in the pantry area daily 5.3 Use pantry equipment properly in accordance with manufacturer's instructions or manual	TVL_MSCS12PMHS-IVd-5
LESSON 11: PERFORM HOUSEKEEPING SERVICES (PHS) (16 hrs)				
CONTENTS: 1. Changing of linens and towels 2. Cleaning of dust board, furniture, portholes, glasses, coffee cups, ash tray, utensils, cabins, and toilets 3. Vacuum cleaning	The learners demonstrate an understanding of the underlying principles in performing housekeeping services	The learners shall be able to perform housekeeping services as prescribed by TESDA Training Regulations	LO 1. Perform cabin services 1.1 Change linens and towels as per ship's standards 1.2 Dust headboard, furniture, appliances, and portholes as per ship's standard practice 1.3 Clean glasses, coffee cups, ashtrays,	TVL_MSCS12PHS-IVe-1

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
4. Bed setting 5. Replenishing amenities 6. Collecting and disposing garbage 7. Collecting and sorting soiled linens and towels 8. Checking furniture, appliances, lights, and air vents 9. Reporting defective furniture, appliances, lights, and air vents			and utensils 1.4 Dry glasses, coffee cups, ashtrays, and utensils 1.5 Store glasses, coffee cups, ashtrays, and utensils 1.6 Clean cabin and toilets as per ship's standard procedures 1.7 Vacuum clean all carpeted areas in the cabin 1.8 Perform bed setting as per ship's standards 1.9 Replenish cabin and toilet amenities as per ship's standards 1.10 Collect garbage as per garbage disposal regulations 1.11 Dispose of garbage as per garbage disposal regulations 1.12 Collect soiled linens and towels accordingly and readied for laundry 1.13 Sort soiled linens and towels accordingly and ready these for laundry 1.14 Check furniture, appliances, light, and air vents for defects 1.15 Report defective furniture, appliances, lights, and air vents to concerned personnel	
10. Preparing appropriate cleaning materials and equipment 11. Cleaning assigned areas 12. Stripping and waxing deck 13. Cleaning air ducts, lights, walls, and ceilings			LO 2. Clean assigned areas 2.1 Prepare appropriate cleaning materials and equipment as per ship's cleaning procedures 2.2 Clean assigned areas and its contents using appropriate cleaning equipment 2.3 Strip and wax deck according to ship's schedule 2.4 Clean air ducts, lights, walls, and	TVL_MSCS12PHS-IVf-2

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
			ceilings as per cleaning schedule 2.5 Clean cleaning equipment after use as per manufacturers' instruction 2.6 Replenish toilet amenities as per ship's standards 2.7 Place safety signages in the areas to be cleaned 2.8 Collect garbage as per garbage disposal regulations 2.9 Dispose garbage as per garbage disposal regulations	
14. Collecting, segregating, and disposal of garbage			LO 3. Handle and dispose garbage 3.1 Secure collected garbage 3.2 Transport collected garbage to designated collection area 3.3 Segregate garbage according to type 3.4 Store garbage according to type 3.5 Apply garbage disposal procedures according to type 3.6 Check garbage containers for damages in designated garbage cleaning area 3.7 Clean garbage containers in designated garbage cleaning area 3.8 Sanitize garbage containers in designated garbage cleaning area	TVL_MSCS12PHS-IVg-3
15. Checking laundry equipment 16. Collecting soiled linen and special laundry item 17. Washing linen and special laundry item 18. Pressing / ironing linen and special laundry item			LO 4. Launder soiled linen/special laundry items 4.1 Collect soiled linen/special laundry items according to ship's laundry schedule 4.2 Sort soiled linen/special laundry items according to ship's laundry schedule 4.3 Check laundry equipment before operation 4.4 Use laundry equipment in accordance with manufacturer's instructions	TVL_MSCS12PHS-IVh-4

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CONTENT	CONTENT STANDARD	PERFORMANCE STANDARD	LEARNING COMPETENCIES	CODE
			4.5 Wash sorted soiled linen/special laundry items using designated washing machine 4.6 Check washed linen/special laundry items for stains and damages 4.7 Apply appropriate action to remove stains on washed linen/special laundry 4.8 Press linen/special laundry items 4.9 Iron linen/special laundry items according to type 4.10 Fold linen/special laundry items according to type 4.11 Store linen/special laundry items according to type 4.12 Deliver to owner pressed linen/special laundry items 4.13 Record any damage arising from the laundering process to concerned personnel/ supervisor 4.14 Report any damage arising from the laundering process to concerned personnel/ supervisor	
19. Storing cleaning materials and equipment			L05. Store cleaning materials and equipment 5.1 Store cleaning materials and equipment in the designated areas as per ship's standards 5.2 Keep cleaning materials labeled with its original container 5.3 Monitor usage of cleaning materials 5.4 Record usage of cleaning materials 5.5 Report usage of cleaning materials to the supervisor	TVL_MSCS12PHS-IVh-5

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LESSON 12: PROVIDE ASSISTANCE IN RECEIVING AND STORING PROVISION AND SUPPLIES (PARS) (8 hrs)				
1. Transporting provisions and supplies 2. Receiving inspected provisions and supplies	The learners demonstrate an understanding of the underlying principles in providing assistance in receiving and storing provision and supplies	The learners shall be able to provide assistance in receiving and storing provision and supplies as prescribed by TESDA Training Regulations	LO 1. Provide assistance in receiving provision and supplies 1.1 Prepare trolley to transport provision and supplies as per standard operating procedures 1.2 Prepare weighing scale 1.3 Use weighing scale in accordance with manufacturer's instructions 1.4 Receive inspected provisions and supplies in accordance with ship's standards	TVL_MSCS12PARS-IVi-1
3. Store room 4. Stock control system 5. Transporting and arranging first in-first out (FIFO) order			LO 2. Provide assistance in storing provision and supplies 2.1 Keep storeroom clean and free from obstruction 2.2 Transport provisions and supplies in first in-first out (FIFO) order 2.3 Arrange provisions and supplies in FIFO order 2.4 Identify stocks control system in accordance with industry practice 2.5 Apply stocks control system in accordance with industry practice 2.6 Perform task using prescribed PPEs	

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Glossary

Beverage	Any liquid for drinking
Braise	To cook (meat and vegetables) by browning in fat, then simmering in a small quantity of liquid in a covered container
Cabin	A room on board a ship for use of one or more officers or passengers; a space in which the accommodation for officers and / or passengers is located
Cold cuts	Variety of sliced cold meats and cheeses
Cross contamination	The transfer of harmful microorganisms from one food item to another
Environmental hazard	Working conditions unsafe to crew
Galley	A cook room, kitchen, or deckhouse used for cooking drippings
Griddle	A flat metal surface used for cooking by dry heat
Hollandaise	An emulsion of egg yolk and liquid butter usually seasoned with lemon juice, salt, and pepper, and used on steaks, vegetables, and fish
MARPOL	Abbreviation for Marine Pollution
Meal service	To serve food or beverages
Menu	A list of food available or choices given to guests before the start of a meal
Mess hall	A dining room or space on board in which all or part of ship's crew eat their meals
Mirepoix	A mixture of vegetables and herbs to enhance the flavor of stock, sauces, and soups
Miseen place	A French culinary phrase that means "to set up" or "put in place" all the necessary raw materials, utensils, and ingredients needed for cooking
Mixer	A machine / equipment for mixing or beating foods
Oven	An enclosed chamber for heating, roasting / baking
Pantry	A small room or closet, usually of a kitchen where food, china, silver, and linens are stored
Personal Hygiene	Conditions and practices that serve to promote or preserve health
Provisions	A store of needed materials for a voyage; especially a stock of food for use of crew and passengers (usually 3 months' provision/ 200 % allowance)

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Glossary

Recipe	Procedure and direction in preparing dish or drink
Sanitation	Formulation and application of measures designed to protect public health
Stock	Broth in which meat, fish, or poultry bones are simmered for a period of time
Store	To fill or furnish with supply
Thaw	To change from a frozen solid to a liquid by gradual warming
Victualing / Victual	Food fit for consumption; lay in food supplies or provisions; providing, storing, or supplying provisions.

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Code Book Legend

Sample: TVL_MSCS12PHP-IIIe-3

LEGEND		SAMPLE	
First Entry	Learning Area and Strand/ Subject or Specialization	Technical Vocational Livelihood Maritime Ships Catering Services	TVL_MESCS 12
	Grade Level	Grade 12	
Uppercase Letter/s	Domain/Content/ Component/ Topic	Practice Housekeeping Procedures	PHP
			-
Roman Numeral <i>*Zero if no specific quarter</i>	Quarter	Third Quarter	III
Lowercase Letter/s <i>*Put an en dash (–) in between letters to indicate more than a specific week</i>	Week	Week Five	e
			-
Arabic Number	Competency	Maintain work area, tools and equipment	3

DOMAIN/ COMPONENT	CODE
Receive and Respond to Workplace Communication	RRWC
Work with Others	WWO
Demonstrate Work Values	DWV
Practice Housekeeping Procedures	PHP
Observe Personal Hygiene	OPH
Practice Food Safet, Sanitation, and hygiene	PSSH
Observe Catering Health and Safety Practices	OCHP
Protect Marine Environment/Waste Segregation Management	PEWS
Work in a Multicultural and Multireligious Environment	WWME
Perform Mess Hall Service	PMHS
Perform Housekeeping Services	PHS
Provide Assistance in Receiving and Storing Provision and Supplies	PARS

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Reference

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