



SHIPS CATERING SERVICES

TECHNICAL-PROFESSIONAL

Grade 12

**Three-Term Budget Of Work (BOW)
for Learning Competencies**

**TECHNICAL-PROFESSIONAL
MARITIME
Grade 12**

**Three-Term Budget of Work
For Learning Competencies**

Please note that each Tech-Pro elective is completed within one term delivered at Grade 12.

Elective	Ships Catering Services
Prerequisite	None

Performance Standard	The learners independently demonstrate waste disposal practices in compliance with MARPOL regulations.
Content Standard	The learners demonstrate comprehensive knowledge and understanding of the international and national maritime regulatory frameworks, environmental sustainability protocols, cultural diversity, and the organizational structure and operations of shipboard catering services.

Week	Learning Competency	Suggested Activities
1	Discuss the regulatory bodies and conventions in the shipping industry	Meet the Leaders of Global Shipping! - Learners analyze the roles of international regulatory bodies such as IMO and ILO. - Learners explain how these organizations ensure safe and regulated shipping. Solve the Shipping Challenge! - Learners analyze real-life ship situations and understand how conventions are applied in maritime operations.

Week	Learning Competency	Suggested Activities
		Present scenarios and ask learners to identify the applicable convention (SOLAS, MARPOL, STCW) and justify their answers.
	Discuss the stressors and emotional challenges of seafarers	Experience Life at Sea! - Learners identify common stressors faced by seafarers and analyze their effects on mental health. - Present a case scenario and ask learners to identify stressors and explain their impact. Be a Supportive Crew Member! - Learners explore coping strategies to manage emotional challenges onboard. - Provide situations and ask learners to suggest appropriate coping strategies
	Identify the career paths and their roles in the ship's catering services	Build Your Dream Career at Sea! - Learners identify various catering roles and career progression in maritime services. - Provide job descriptions and ask learners to make a career pathway diagram. Step Into the Galley Team! - Learners explore responsibilities of each catering position onboard. - Present tasks and assign learners to appropriate roles.

Week	Learning Competency	Suggested Activities
	Discuss the types of vessels, their parts, and the terminologies used for ship navigation and direction.	Explore the Ship! - Learners analyze ship structures and the function of each part. - Present a diagram and ask learners to label and describe key parts. Talk Like a Seafarer! - Learners explore nautical terms and their use in navigation. - Provide direction scenarios and ask learners to apply correct terminology.
	Discuss the history of catering practices in maritime contexts and ship's catering operations	Journey Through Time! - Learners examine the evolution of maritime catering practices. - Present key events and ask learners to prepare a timeline. Then vs. Now! - Learners analyze differences between traditional and modern catering systems. - Provide data and ask learners to complete a comparison chart
2	Discuss the cultural diversity in the ship's catering	Create a Global Menu! - Learners examine the influence of culture on food preparation and service. - Provide cultural preferences and ask learners to design a menu.

Week	Learning Competency	Suggested Activities
		• Celebrate Food Cultures! ○ Learners explore cultural food practices of crew members. ○ Facilitate sharing and ask learners to explain cultural considerations
	• Discuss ships galley personnel	• Meet the Galley Crew! ○ Learners examine roles within the galley department and understand structure. ○ Provide descriptions and ask learners to create an organizational chart. • Who Does What? ○ Learners analyze responsibilities of galley staff ○ Present tasks and ask learners to assign them to roles.
	• Explain the importance of HACCP, OSH, and MLC 2006 aboard vessels	• Stay Safe at Sea! ○ Learners examine safety, hygiene, and labor standards in maritime operations. ○ Provide a checklist and ask learners to identify required practices. • Spot the Safety Issues! ○ Learners analyze shipboard safety scenarios. ○ Present situations and ask learners to identify violations and explain impacts

Week	Learning Competency	Suggested Activities
	Explain the importance of Marine Pollution (MARPOL) regulations in protecting the marine environment from ship-generated waste	Protect Our Oceans! - Learners examine environmental effects of ship-generated waste. - Present scenarios and ask learners to identify environmental impacts and how to protect. Be an Eco-Friendly Seafarer! - Learners explore proper waste management practices. - Provide situations and ask learners to identify compliant actions.
	Identify the special areas under MARPOL Annex and the garbage disposal procedures	Find the Protected Seas! - Learners examine MARPOL special areas and their environmental significance. - Present a map and ask learners to locate and label protected areas. Sort It Right! - Learners examine waste classification based on MARPOL rules. - Provide waste samples and ask learners to classify them correctly.
3	Demonstrate waste disposal practices in compliance with MARPOL regulations to ensure environmental sustainability	Practice Smart Waste Segregation! - Learners perform waste classification activities. - Provide materials and ask learners to segregate waste properly.

Week	Learning Competency	Suggested Activities
		• Do It the Right Way! ○ Learners demonstrate proper waste disposal procedures. ○ Guide learners to perform step-by-step disposal practices

Content Standard	The learners demonstrate an understanding of ship provisioning and storage, mess hall operations, pantry and housekeeping management, and sanitation practices onboard vessels.
Performance Standard	The learners perform food service in various mess hall settings, replenishing pantry items, and carrying out housekeeping procedures in cabins and public areas in accordance with industry standards.

Week	Learning Competency	Suggested Activities
3	• Explain the importance of ship provisioning and the roles of ship handlers in ensuring the efficient supply of provisions for maritime operations	• Trace the Supply Chain! ○ Learners examine the process of ship provisioning. ○ Present a workflow and ask learners to explain each step. • Know the Suppliers! ○ Learners identify roles of ship handlers. ○ Provide scenarios and ask learners to describe their functions.
4	• Discuss the process and importance of receiving, inspecting and storing of provisions and supplies	• Check Before You Accept! ○ Learners examine inspection procedures for provisions.

Week	Learning Competency	Suggested Activities
		Present a checklist and ask learners to evaluate sample deliveries. • Store It Right! ○ Learners explore proper storage practices. ○ Provide items and ask learners to classify storage requirements
	• Discuss the types of mess halls	• Explore Dining Spaces! ○ Learners examine different types of mess halls. ○ Present images and ask learners to identify their uses. • Match the Mess Hall! ○ Learners understand functions of dining areas. ○ Provide scenarios and ask learners to match the correct mess hall.

Suggested Performance Tasks	Individual Activities • Waste Wise Sailor ○ Sort and dispose simulated ship-generated waste according to MARPOL categories and procedures. • Label It Right at Sea ○ Demonstrate proper labeling and documentation of waste prior to disposal following MARPOL guidelines. Group Activities • Clean Ship, Green Sea Challenge
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	○ Collaboratively simulate shipboard waste management ensuring proper segregation, storage, and disposal. ● MARPOL Mission Planning ○ Assess and present a waste disposal plan for a ship catering operation aligned with MARPOL regulations.
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Week	Learning Competency	Suggested Activities
5	● Apply the steps in the mess hall table setting	● Set the Table Like a Pro! ○ Learners perform the standard table setting procedures. ○ Provide guidelines and ask learners to arrange utensils. ● Follow the Sequence! ○ Learners prepare table setup. ○ Ask learners to arrange steps in correct order.
	● Apply the steps in providing food service in mess halls	● Serve with Excellence! ○ Learners demonstrate proper food service procedures in mess halls. ○ Learners perform serving techniques.

		• Deliver the Service! ○ Learners develop a detailed service flow plan based on given standards. ○ Learners execute the service flow properly.
	• Discuss the importance of replenishing the pantry area	• Keep It Stocked! ○ Learners explain the importance of pantry management. ○ Provide inventory list and ask learners to identify shortages. • Restock Smartly! ○ Learners analyze appropriate replenishment methods based on given scenarios. ○ Learners develop a comprehensive restocking plan aligned with inventory requirements.
	• Demonstrate good housekeeping onboard the vessels	• Keep the Ship Clean ○ Learners analyze housekeeping standards and identify required cleaning procedures for assigned areas. ○ Learners perform assigned cleaning tasks by applying proper procedures and adhering to safety practices. • Inspect for Cleanliness ○ Learners apply cleanliness standards using a provided inspection checklist.

		○ Learners assess assigned areas and report findings with recommendations for improvement.
6	● Compare the types of cabins based on purpose, size, and amenities	● Know the Cabins! ○ Learners identify the different types of ship cabins based on their purpose, size, and amenities. ○ Present images or descriptions of cabins and ask learners to organize using a table based on purpose, size, and features. ● Cabin Comparison Challenge ○ Learners create a comparison matrix or chart highlighting key similarities and differences. ○ Learners present their findings and justify which cabin type is most suitable for specific needs (e.g., crew, passengers, luxury use).
	● Apply the procedures and standards for cabin housekeeping services	● Cabin Housekeeping Service ○ Learners are assigned a cabin area to clean and prepare. ○ Learners follow standard procedures to clean, arrange, and replenish cabin items using provided materials. ○ Learners demonstrate proper housekeeping practices by ensuring the cabin is clean, organized, and safe for use.

		• Cabin Housekeeping Simulation ○ Learners follow established housekeeping procedures to complete a simulated cabin service scenario. ○ Learners evaluate their work based on set standards and present improvements to enhance service quality.
	• Apply cleaning techniques for public areas	• Maintaining Public Areas ○ Learners identify appropriate cleaning techniques and materials for assigned public areas (e.g., corridors, lounges). ○ Learners perform cleaning tasks using proper techniques, tools, and safety practices to ensure cleanliness and orderliness. • Cleaning Simulation ○ Learners are assigned a specific public area to clean following the step-by-step cleaning procedures using the provided tools and materials. ○ Learners complete the cleaning task and ensure the area is clean, orderly, and safe. ○ Learners evaluate their work using a checklist and ensure compliance with cleanliness and safety standards.

Performance Standard	The learners apply the methods and techniques in preparing menu in accordance with industry standards.
Content Standard	The learners demonstrate an understanding of the fundamental principles of victualing (budgeting and consumption management) and galley and catering operations.

Week	Learning Competency	Suggested Activities
7	Explain the significance of victualing of maritime operations	Ship Scenario Analysis - Learners read a short scenario where food supply is insufficient or poorly managed. - Learners explain the effects of this situation on crew well-being and ship operations. Food Matters At Sea - Learners examine the concept of victualing and understand its importance in ensuring adequate food supply for the crew during a voyage. - Learners analyze food requirements and explain how proper victualing supports operations and crew well-being.
	Discuss the considerations of menu planning	Learner Menu Planning Task - Learners prepare a 1-day menu plan considering nutrition, cost, storage, and crew preferences. - Learners discuss the factors considered in planning the menu.

		• Learner Menu Evaluation ○ Learners analyze two sample menus. ○ Learners discuss which menu is more suitable based on given considerations.
	• Perform quantification and reduction of recipes for meal preparations	• Learner Quantity Calculation ○ Learners calculate exact ingredient quantities needed for a specific number of crew members. • Learner Recipe Adjustment ○ Learners adjust recipe quantities by scaling up or down using correct measurements.
Suggested Performance Tasks	Individual Activities • Serve Like a Pro at Sea ○ Perform proper food service in a simulated mess hall following industry-standard procedures. • Cabin Care Champion ○ Demonstrate correct housekeeping practices in a mock cabin or public area ensuring cleanliness and safety. Group Activities • Mess Hall Masters Challenge ○ Simulate full-cycle food service, including setup, serving, and clearing in different mess hall settings. • Pantry to Port Perfection ○ Work as a team to replenish pantry items and maintain cleanliness in assigned service and public areas based on industry standards.	

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8	Analyze the functions of galley in maritime operations	Learner Galley Explorer - Learners map out galley functions and analyze their role in operations. - Learners analyze how each function supports operations. Learner Function Explanation - Learners explain how each galley function supports efficiency and safety.
	Describe different galley layouts based on operational efficiency and safety	Learner Layout Comparator - Learners compare galley layouts and describe which is more efficient and safe. Learner Galley Designer” - Learners create and describe a layout showing proper workflow and safety features.

Week	Learning Competency	Suggested Activities
	Identify the tools and equipment used in catering operations aboard ships	Learner Tool Finder - Learners identify tools and explain their uses. Learner Equipment Organizer - Learners classify equipment based on function.

Content Standard	The learners demonstrate an understanding on production of bakery and pastry products.
Performance Standard	The learners prepare and present a range of bread and pastry products in accordance with industry standard.

Week	Learning Competency	Suggested Activities
9	Discuss the fundamentals in baking	Baking Basics Explorer - Learners discuss key baking fundamentals (ingredients, measurements, and techniques). - Learners explain how these fundamentals affect baking outcomes. Baking Concept Breaker - Learners analyze baking scenarios to determine the role of each fundamental in producing quality baked products.
10	Prepare bread products following safety	Bread Maker in Action - Learners prepare a simple bread product (e.g., rolls or loaf) by following standard procedures.

Week	Learning Competency	Suggested Activities
		○ Learners apply proper hygiene and safety practices such as handwashing, correct use of tools, and safe oven handling. ○ Learners present the finished product following proper handling and sanitation. ● Safe Baking Performer ○ Learners perform bread preparation tasks while strictly observing safety procedures (e.g., proper measuring, safe mixing, and handling hot equipment). ○ Learners complete a safety checklist to ensure all practices were followed during the activity.
	● Discuss the characteristics of pastries	● Pastry Profiling: A Sensory Workshop ○ Learners examine different pastry samples while strictly observing sensory evaluation protocols (e.g., proper hygienic handling of samples and palate cleansing between tastings). ○ Learners complete a sensory evaluation matrix to ensure all physical characteristics (flakiness, crumb structure, and mouthfeel) were accurately identified. ● The Pastry Matrix: Classifying Classics

Week	Learning Competency	Suggested Activities
		○ Learners collaborate to discuss the characteristics of specific pastry categories while strictly observing active listening and constructive group discourse guidelines. ○ Learners present a visual matrix to ensure all defining traits, core ingredients, and classifications were thoroughly discussed and covered.
11	● Prepare crust, fillings and, coating for pastry products	● The Trinity of Tarts: Station Rotation Lab ○ Learners prepare a pastry crust, filling, and glaze while strictly observing food safety and hot equipment handling procedures. ○ Learners complete a kitchen sanitation checklist to ensure all safety and preparation practices were followed. ● Deconstruct & Reconstruct: Component Challenge ○ Learners independently bake a pastry requiring a crust, filling, and coating while strictly observing oven safety and tool handling protocols. ○ Learners complete an OHS compliance checklist to ensure all safe preparation standards were met.

Suggested Performance Tasks	Individual Activities • Bake the Perfect Bite Prepare and present a selected bread or pastry product following standard recipe procedures and quality criteria. • From Dough to Display Demonstrate proper baking techniques and present the finished product using appropriate plating or display methods. Group Activities • Bakery Brigade Challenge Collaboratively produce a variety of bread and pastry products applying correct preparation, baking, and finishing standards. • Showcase of Sweet Creations Present a themed bread and pastry display as a group, ensuring consistency, quality, and industry-standard presentation.
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