

## NATIONAL CERTIFICATE I

in

# SHIPS' CATERING SERVICES (Messman)

is awarded to

## JANE KOELEN B. LACAY

for having completed the competency requirements under the Philippine TVET Competency Assessment and Certification System in the following units of competency:

(In compliance to the requirements of MLC 2006)

Unit Code	Unit Title	Unit Code	Unit Title
500311101	Receive and respond to workplace communication	MTM512213	Perform mess hall activities
500311102	Work with others	MTM512214	Perform housekeeping services
500311103	Demonstrate work values	MTM512215	Provide assistance in receiving and
500311104	Practice basic housekeeping procedures		Storing provision and supplies

Unit Code	Unit Title	
MTM512208	Observe personal hygiene	
MTM512209	Practice food and safety sanitation and hygiene	
MTM512210	Observe catering health and safety practices	
MTM512211	Protect marine environment/waste segregation	
	Management	
MTM512212	Work within multi-cultural and religious environmen	

Signature of the certificate holder Certificate No. 18130601063907 ULI:LJB-96-916-04010-001 Issued on: Valid until:

May 07, 2018 May 06, 2023





LACAY, JANE KOELEN B.

CLN-NQ-2992855



## **RCTI Training and Assessment Corp**

Suite G7 Bel-Air Apartment, 1020 Roxas Blvd, Ermita Manila City, Philippines. Tel No. (02) 523-7652 / 484-2975 Email: rcticorp@yahoo.com



## CERTIFICATE OF COMPLETION

This certificate is awarded to

## Training & Assessified E KOELEN B. LACAY

Ship's Catering Services NC I (Messman / Steward) (50 Hours)

Conducted April 23 to April 28, 2018 . In conformity with

Standards A3.2 of the Maritime Labor Convention (MLC) 2006

Issued this this 28<sup>TH</sup> day of April 2018 in the City of Manila, Philippines



Chester P Creila Administrative Manager

Cert No. SCSNCI2018-16-002141

Ricky M. Purificacion

SN WTD- -0355 NO. WTD -201513021002

### **COMPETENCIES**

### **BASIC COMPETENCIES**

- ◆ Receive and Respond to Workplace Communication
- ♦ Work with others
- ♦ Demonstration Work Values
- ♦ Practice Basic Housekeeping Procedures

#### **COMMON COMPETENCIES**

- ♦ Observe Personal Hygiene
- ♦ Practice Food Safety, Sanitation and Hygiene
- Observe Catering Health and Safety Practices
- ◆ Protect Marine Environment / Waste Segregation Management
- ◆ Work Within Multi-cultural and Religious Environment

### CORE COMPETENCIES

- ♦ Perform mess Hall Services
- ◆Perform Housekeeping Services
- ◆ Provide Assistance in Receiving and Storing Provisions and Supplies

---Nothing follows beyond this line---

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