



L&D Awards

Rodrigo Gelle



WHAT WE DO

**PROVISIONS
(FOOD, BONDED,
CABIN)**

1

**TRAINING
& SUPPORT**

2

**FOOD & BUDGET
MONITORING**

4

**CREWING
SOLUTIONS**

3



WHERE WE WORK



- IFS Offices Ship
- Suppliers
- IFS Representation

IFS has international presence in multiple locations
IFS audit all global suppliers IFS has 24/7 operational
availability across all time zones

BELGIUM OFFICE

Bredabaan 569
2170 Merksem
Belgium

SINGAPORE OFFICE

150 Cecil Street
#11-01 Singapore 069543

POLAND OFFICE

Slowianska 11
67-200 Glogow
Poland

PHILIPPINES OFFICE

Kamaya Pt. Rd
Brgy. Alas-asin
Mariveles
Bataan 2105
Philippines

WEST AFRICA OFFICE

Rua Dos Generais, n 36
Futungo de Belas
Talatona, Luanda, Angola

IFS REPRESENTATIVE OFFICES

UK (London), Senegal, Kenya,
Greece

FACTS AND FIGURES

**20+ years of experience as a
maritime catering partner**

**55+ valued
global customers**

**740 Offshore &
Merchant Navy
vessels**

**700+ ports
worldwide**

**1400+ trained
catering crew**

**15 million
meals a year**



GESCHIEDENIS

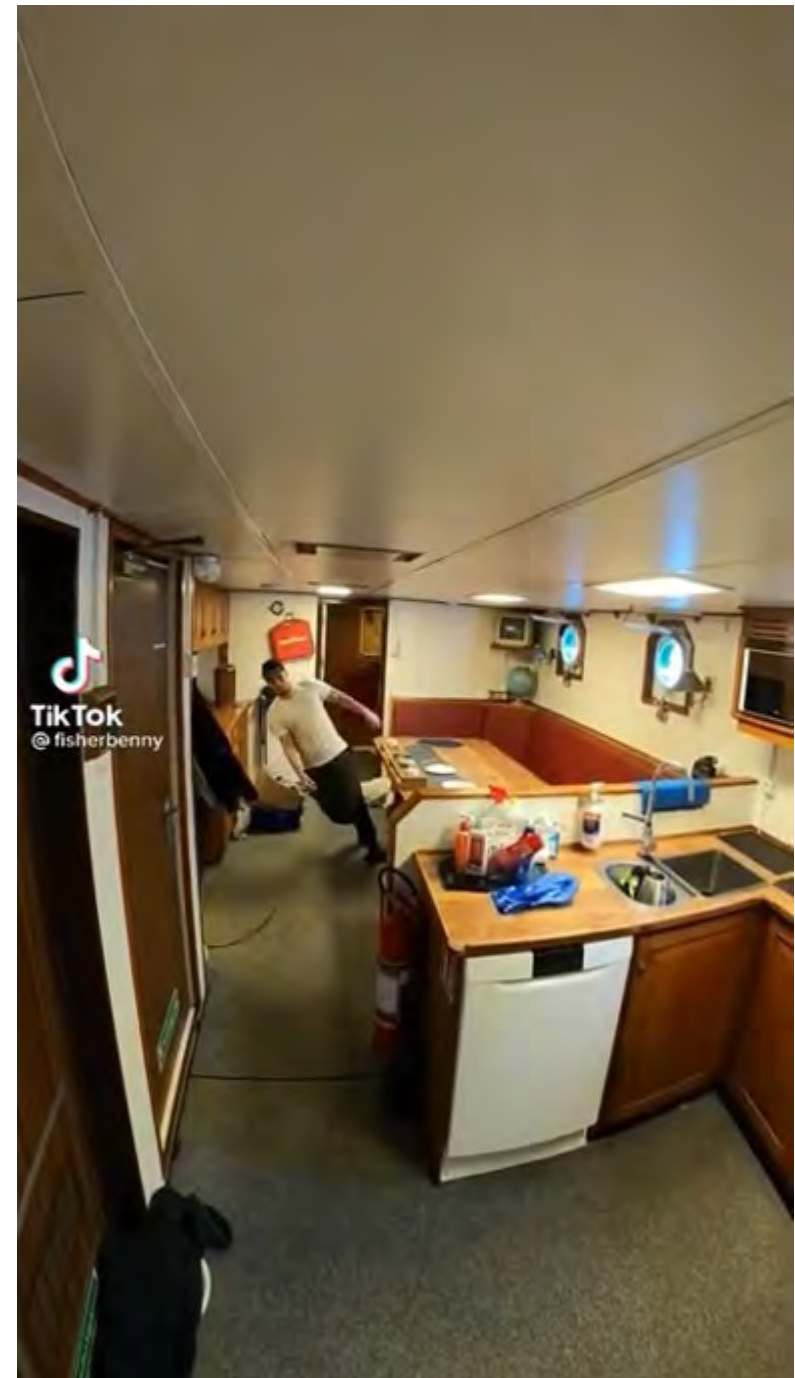


CHIEF COOK'S COURSE



UNIEKE SECTOR

- Wat kan je doen met 7 USD per man per dag?
- Koken op een rollend schip?
- *Rollen?*
- 3x rijst per dag?
- Wat doet een kok tijdens een piratenaanval?
- Beperkt tot geen internet, wereldwijd
- Voedselveiligheid? Proviandbeheer?





UITDAGINGEN OPLEIDING

- Koks van klanten
- Uit 3^e wereldlanden
- Culture verschillen
- **Pandemie**
- Sluiting trainingscentra
- Ongeschoold aan boord
- Geen remote learning
- Heruitvinden!

HET DOELPUBLIEK



- Catering crew
- Meestal mannen
- Tussen de 25 en 65
- Voornamelijk Filipijns, maar ook Indonesisch, Indisch, Europees en Afrikaans
- Engels als tweede taal
- Weinig tot veel ervaring

TRAINING CENTER BELGIUM

MARITIME FOOD LAB

Bredabaan 569, Merksem, Belgium



TRAINING CENTER PHILIPPINES

MARITIME ACADEMY ASIA PACIFIC

Kamaya Pt. Brgy. Alas-asin, Mariveles, Bataan, Philippines



TRAINING CENTER ANGOLA



TRAINERS



Andrzej Trzoss
Senior Chief Cook
Instructor (BE)



Tim Melotte
Chief Cook Instructor (BE)



Jimmy Patiña
Senior Chief Cook
Instructor (PH)



Joshua Gabor
General Manager
(PH)



Mark Mendoza
Chief Cook Instructor (PH)



Ryan Pitong
Chief Cook Instructor (BE)



Michel Pradolini
CEO

MARITIME ENGLISH



- *Deck*
- *Cabin*
- *Bulkhead*
- *Galley*
- *Vessel*
- *POB? ROB?*
- *Starboard (SB) & Portside (PS)*
- *"She's alongside"*
- ***Over jargon..***



B	I	N	G	O
Social Learning	Blended Learning	E-Learning	Hollistic Approach	Mobile first
Micro-learning	Learning Roadmap	Soft Skills	Remote Learning	Community
Gamification	Upskilling	L&D	Fun	Coaching
Classroom training	Bite-Sized	Retention	Engage ment	Onboarding
Analytics	Hard Skills	Learner experience	Personalized	Mobile Learning





Blended Learning

Practical Course

IFS Cooking App



IFS Coach

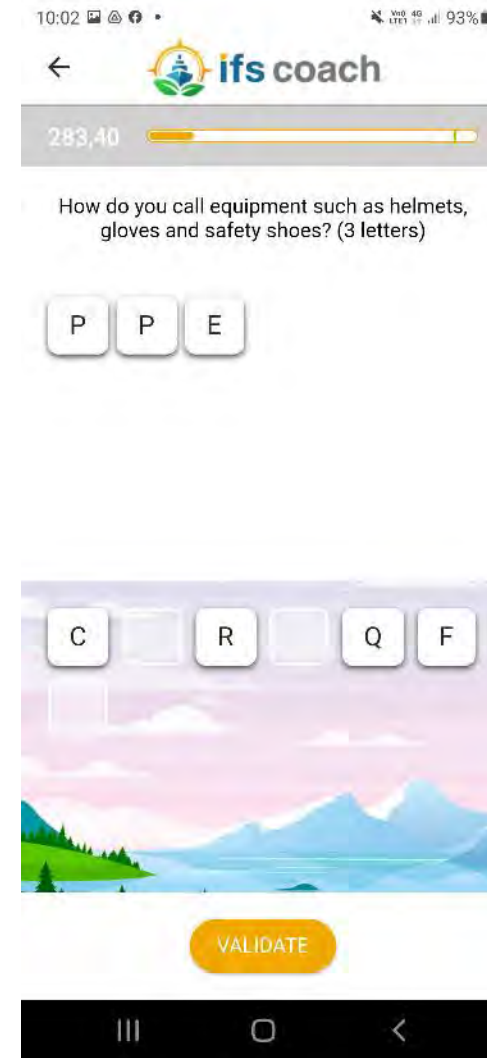
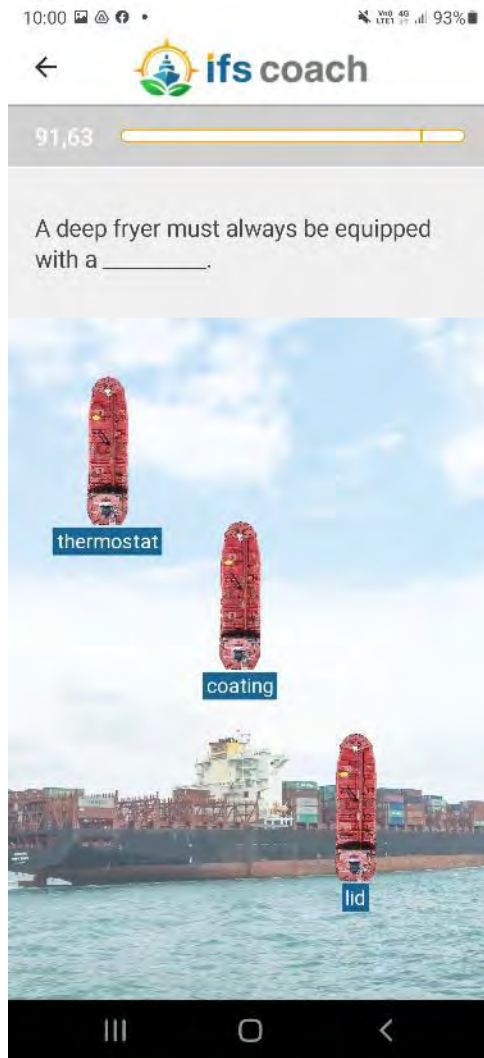
Classroom Training

iLEARN Framework

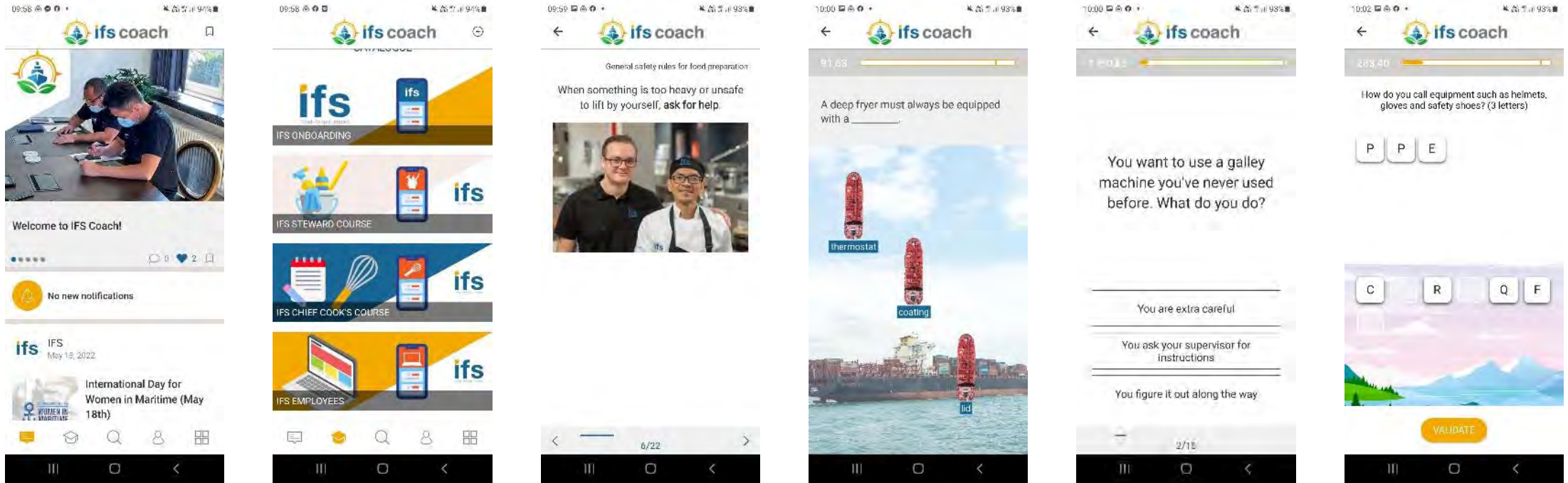
- **i**nspire
- **L**earn
- **E**xercise
- **A**pply
- **R**epeat
- **N**urture



IFS COACH



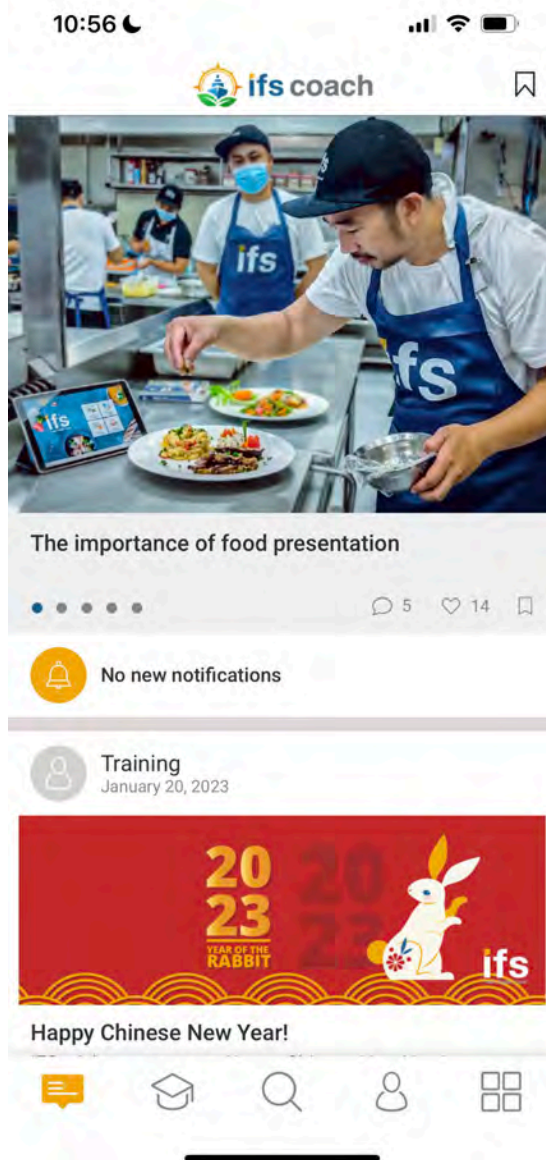
MICRO-LEARNING



- Overal, altijd
- Mobile
- Eigen tempo
- Behapbaar
- Kortere doorlooptijd
- Engels, Tagalog, Portugees

GO!

COMMUNITY & SOCIAL LEARNING



'FYSIEKE' TRAINING



Example Chief Cook's Course Planning

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
ARRIVAL	TRAINING DAY 1	TRAINING DAY 2	TRAINING DAY 3	TRAINING DAY 4	TRAINING DAY 5	DEPARTURE
Afternoon Arrival and safety introduction	06.00h Prepare breakfast 06.30h Breakfast 07.30h Theory & Menu 08.30h Start Preparing lunch 12.00h Lunchtime & cleaning 13.30h Lunchbreak 14.30h Menu & planning 15.00h Prepare dinner 18.00h Dinner & cleaning 19.00h End of training day	06.00h Prepare breakfast 06.30h Breakfast 07.30h Theory & Menu 08.30h Start Preparing lunch 12.00h Lunchtime & cleaning 13.30h Lunchbreak 14.30h Menu & planning 15.00h Prepare dinner 18.00h Dinner & cleaning 19.00h End of training day	06.00h Prepare breakfast 06.30h Breakfast 07.30h Theory & Menu 08.30h Start Preparing lunch 12.00h Lunchtime & cleaning 13.30h Lunchbreak 14.30h Menu & planning 15.00h Prepare dinner 18.00h Dinner & cleaning 19.00h End of training day	06.00h Prepare breakfast 06.30h Breakfast 07.30h Theory & Menu 08.30h Start Preparing lunch 12.00h Lunchtime & cleaning 13.30h Lunchbreak 14.30h Menu & planning 15.00h Prepare dinner 18.00h Dinner & cleaning 19.00h End of training day	06.00h Prepare breakfast 06.30h Breakfast 07.30h Theory & Menu 08.30h Start Preparing lunch 12.00h Lunchtime & cleaning 13.30h Theoretical Exam 14.30h Individual feedback 15.00h Prepare dinner 17.00h Dinner & cleaning 18.00h Graduation	Morning Breakfast and departure

Example Training Menu

Main Course

Soup, Sidings & Mixed Veg. / Salad

Dessert & Bread

Breakfast

- **Continental breakfast :**
 - Bread rolls, baguettes
 - Jam, marmalade, butter, Nutella
 - Choice of cereals
 - Fried egg / poached egg
 - Baked fresh pork sausage
 - Baked beans
 - Assorted cold cuts
 - Assorted cheese
 - Fresh slice fruits
 - Freshly brewed coffee
 - Fresh milk
 - Fruit juice

Lunch

- Classic vegetable soup or Vegetable soup with meatballs
- Chicken Provençale with
- Provençale sauce
- Chicken or pork steak with bell pepper sauce
- Green beans on the French way and
- Cauliflower with bechamel sauce
- Sautéed potatoes, steamed rice,
- Unmixed salad, coleslaw
- North European Dough
- French bread
- Baguette
- Tricolored pudding
- American dough

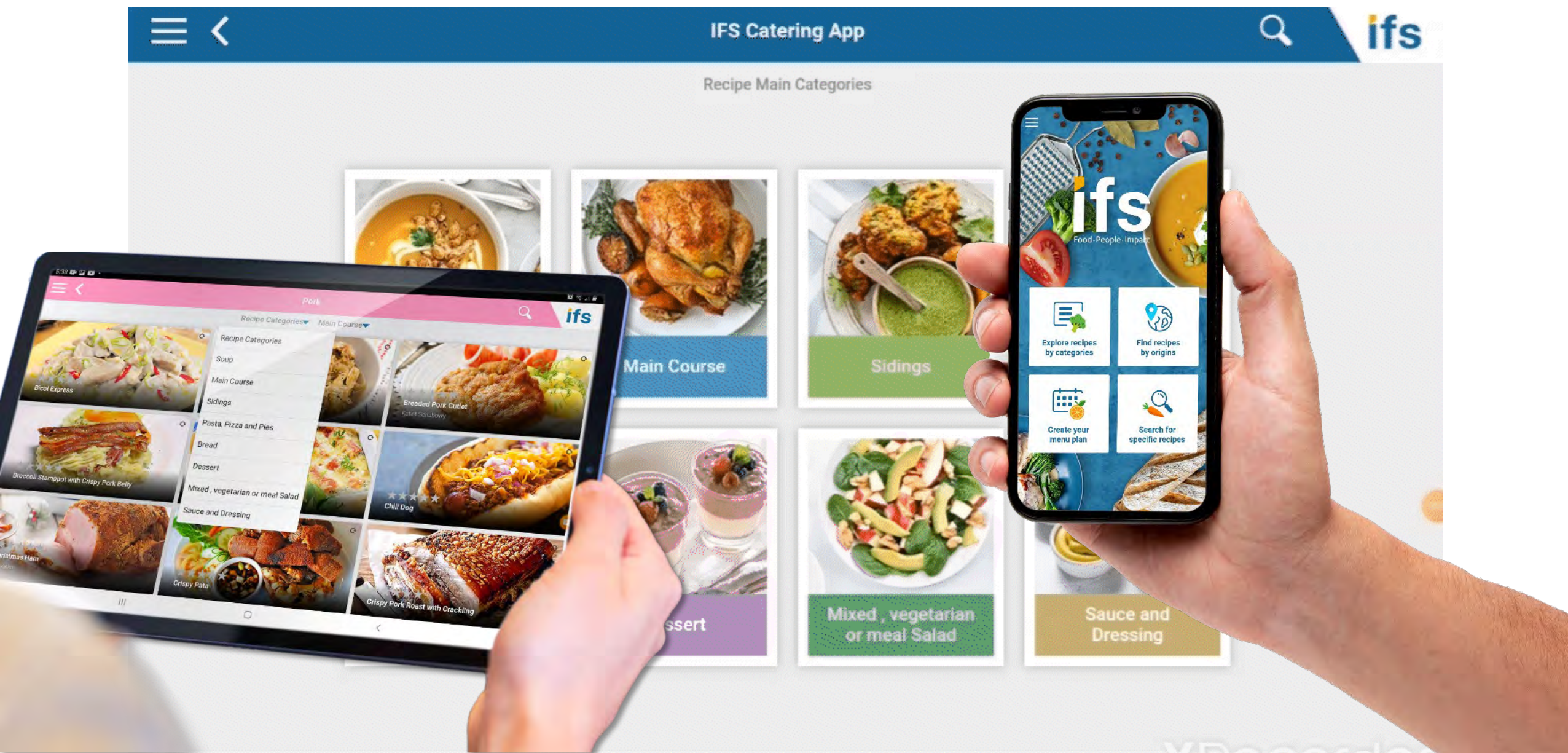
Dinner

- Beef and onion stew
- Beef pie (steak pie)
- Mashed potatoes, steamed rice
- Sauteed zucchini with sesame seed,
- Garlic stir-fry Bok choy
- Unmixed salad
- Beetroot salad
- Vanilla pudding (prepare in the morning)
- Swiss couques
- American dough
- Paulus tart

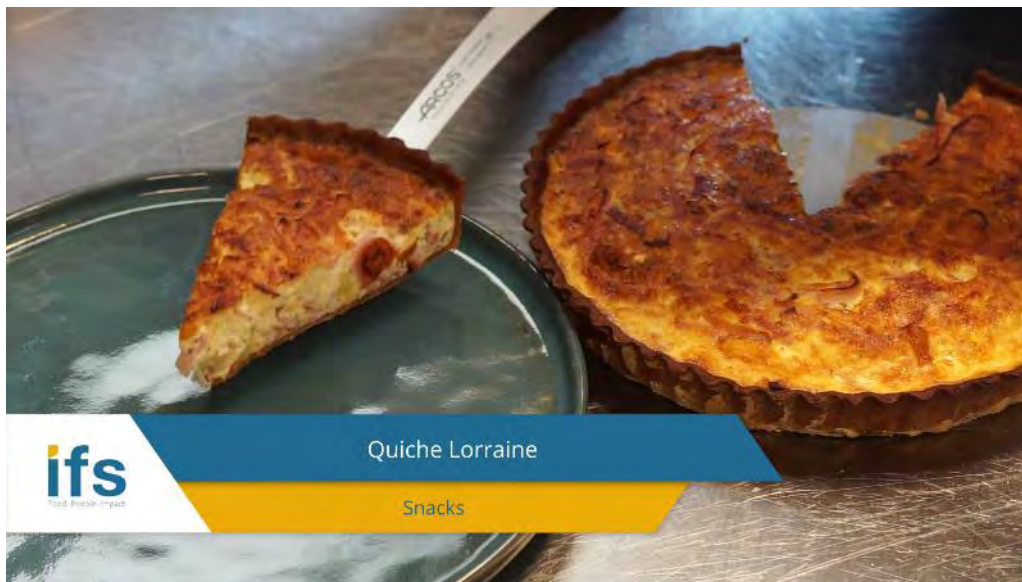
Additional : French Bread 2 x 250 ml for each team

AM Snack : Frankfurter wrapped in puff pastry
PM Snack : Frikandellen

IFS COOKING APP



KOOKVIDEO'S



WEEKLY MENU PLAN



Week No. _____

Date : _____ to _____

WEEKLY MENU PLAN

MENU		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
L U N C H	Snack 09.30 HRS							
	Soup							
	Main Courses							
	Potato /Starch							
	Sidings							
	Salad							
	Dessert							

MENU		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
D I N N E R	Snack 09.30 HRS							
	Soup							
	Main Courses							
	Potato /Starch							
	Sidings							
	Salad							
	Dessert							

Prepared by : _____

PLATFORM TRAINING



REKENOEFENINGEN



THEORIE EXAMEN



Final Exam

3571.66

Which foods are NOT recommended for healthy blood pressure?

Fish and vegetable

Fruit and yoghurt

White bread and cakes

EVALUATIE

	A	B	C	D	E	F
1						
2		James Cooke				
7						
8			Score	Total	Percentage	Passed?
9	2. Technical Skills		18	24	74.6%	YES
10	Food preparation		4	6		
11	A1	Was the trainee able to demonstrate proper food preparation ?	6	10		
12	A2	Was the trainee able to follow the video presentations as per modules ?	7	10		
13	A3	Was the trainee able to portion the recipe/s accordingly ?	8	10		
14	A4	Was the trainee able to prepare everything in accordance to the time specified ?	9	10		
15	A5	Was the trainee able to use leftovers adequately ?	5	10		
16	A6	Was the trainee able to prepare the bread doughs taught during the classroom session ?	8	10		
17	Cooking		6	7		
18	B1	Please rate the dough texture and taste	8	10		
19	B2	Please rate the overall food execution (Preparation / Cooking / Presentation).	5	10		
20	B3	Was the food appetizing or appealing ?	9	10		
21	B4	Was the trainee able to follow the correct temperature required in cooking the dish/bread ?	9	10		
22	B5	Was the trainee able to follow the different cooking methods ? (e.g blanching, sautéing, broiling, etc...)	9	10		
23	B6	Was the trainee able to follow the recipes of the dish accurately ?	9	10		
24	B7	Was the trainee able to present balance and correct taste of the dish/sauce ?	9	10		
25	Menu Planning		3	4		
26	C1	Please rate the overall menu construction ?	7	10		
27	C2	Was the menu created by the trainee able to present a variety of flavors ?	7	10		
28	C3	Does the menu prepared by the trainee give consideration to the cultural diversity onboard ?	7	10		
29	C4	Was the trainee able to arrange his prepared menu according to the IFS system ?	7	10		
30	Safety Practices		2	3		
31	D1	Was the trainee able to demonstrate proper handling of galley (kitchen) equipment (e.g. Knives, Cutting Machines...)	7	10		
+ Grade Overview Trainee One Trainee Two Trainee Three Trainee Four Trainee Five Trainee Six Trainee Seven Trainee Eight						

GRADE REPORT

THEORETICAL

TECHNICAL

- Food Preparation
- Cooking & Baking
- Menu Planning
- Safety Practices
- HACCP / Hygiene

NON-TECHNICAL

- Teamwork
- Leadership
- Attitude



IFS
Food - People - Impact

IFS Chief Cook's Course Examination COURSE GRADE REPORT



Name of Trainee :
Darry Casuyon Diamante

Date of Birth :
02 October, 1987

Examiner :
Joshua Gabor

Course Name :
IFSCCKC-2022P32

Training Period :
8 August 2022 to 12 August 2022

Training Center :
PH - Training Center Mariveles, Bataan - Philippines

In order to pass the IFS Chief Cook's Course, the trainee has to get a score of at least 70% for each of the 3 categories

1. THEORETICAL :	SCORE
IFS Chief Cook's Course Examination	
Score : 21 / 25 Percentage : 84 % Passed ?	YES

2. TECHNICAL SKILLS :	SCORE
A. Food Preparation	5 / 6
B. Cooking and Baking	6 / 7
C. Menu Planning	3 / 4
D. Safety Practices	2 / 3
E. HACCP / Hygiene Practices	3 / 4
Score : 19 / 24 Percentage : 80 % Passed ?	YES

3. NON-TECHNICAL SKILLS :	SCORE
A. Teamwork	2 / 3
B. Leadership	2 / 3
C. Attitude	4 / 5
Score : 9 / 11 Percentage : 79 % Passed ?	YES

Did the trainee pass the course ?

YES

Overall Score : **49 / 60** Overall Percentage : **81 %**

COURSE FEEDBACK :

Was able to make good and proper food preparation (mise en place). Time management and scheduling of tasks can be improved. Knows the cooking methods but advised to further enhance his baking skills. Was able to create a menu plan but still advised to present variety of food and lessen "fried and dry" dishes. Should maintain a balanced menu including healthy dishes. Advised to further check the IFS Cooking App for more international recipes. Was able to make use of leftovers. Showed a positive attitude during the training and displayed willingness to learn especially the use of the IFS Cooking App. Was able to observe safety practices and HACCP methods including cleaning of work areas and personal hygiene. Taught how to effectively use the IVI system to create good inventory and order. Participated in classroom discussions and shared his thoughts with the group. Displayed good positive character and cheerful personality. Quick on his thoughts and showed that he can work well with the team.

International food services nv
Marine Food Lab
Breda, Belgium
Breda, Belgium
Breda, Belgium

TRAINING FEEDBACK



Date	Where did your training take place?	Which of the following instructors organized...	How would you rate the quality of the...	How would you rate the performance of...	How w... your ex...
2 Sep 2022 01:47	IFS Training Center in the Philippines	Mark Jimmy	Excellent	Excellent	Excele
2 Sep 2022 01:47	IFS Training Center in the Philippines	Jimmy Mark	Excellent	Excellent	Excele
2 Sep 2022 01:45	IFS Training Center in the Philippines	Jimmy Mark	Excellent	Excellent	Excele
2 Sep 2022 01:45	IFS Training Center in the Philippines	Jimmy Mark	Very Good	Very Good	Excele
2 Sep 2022 01:44	IFS Training Center in the Philippines	Jimmy Mark	Excellent	Excellent	Excele
2 Sep 2022 01:43	IFS Training Center in the Philippines	Jimmy Mark	Excellent	Excellent	Excele

16:18

ifs.typeform.com

6+ Do you have any suggestions on how we can improve our training?

If you do not have any suggestions, please click OK to finish the survey

Type your answer here...

Submit

UITKOMST



- +1400 koks getraind, waarvan meer dan 250 in het afgelopen jaar
- Gemiddeld 5 u *micro-learning* per trainee
- 90% Completion Rate
- Steward & Camp Boss Courses
- Micro Courses
- Deel van bedrijfscultuur

A HUMAN TOUCH (CSR)

TNK Foundation



In the Philippines, the IFS Training Center collaborates with the TNK Foundation who helps local street children. Our trainees regularly prepare meals for them, and kids are offered the opportunity to participate in the academy's food courses. This way they can expand their skill set and work on their future.

Story of Jonathan

"As a child, I lived on the streets of Manilla. It was a very difficult time. I was lonely and it was everyone for themselves. I didn't dare to dream. My only focus was surviving.

When I was 13 years old, I was very lucky to be picked up by a street educator from the TNK foundation. I ended up in a shelter where I was no longer hungry, got an education, was protected, and was admitted to a large family. From then on, my life really started and I dared to dream.

And then TNK introduced me to IFS. IFS gave me the opportunity to follow the training to become a ship's cook. IFS helped me build a future."





