#### SINAR POSITION GUPITA

Maritime Training Centre



Nomor SK : SC.0301.01.006

SK Number

#### SERTIFIKAT KETERAMPILAN CERTIFICATE OF PROFICIENCY

Dengan ini menyatakan bahwa This is to certify that

nama lengkap

Sahrudin Rasta

tempat dan tanggal lahir place and date of birth Cianjur, 3 May 1966

telah menyelesaikan pelatihan dan lulus evaluasi has completed approved training and passed the assessment of

SHIP'S COOK

yang dilaksanakan oleh which was held by SINAR POSEIDON GUPITA TRAINING CENTRE

di: SMKN 57 Jakarta

at

periode period

8 January 2003

s/d thru 9 January 2003



Jakarta, 14 January 2003

Assessor Assessor

Heru Johanes

Direktur Director

Commodore (Red) Basuki Suyoto

#### **SUBJECTS**

- 1. Sanitation & Hygiene
- 2. Equipment & Utensils
- 3. Standard Recipes
- 4. Menu Costing
- 5. Cooking Knowledge & Techniques
- 6. Commodities
- 7. Cooking Practice



#### TRANSKRIP KOMPETENSI TRANSCRIP OF COMPETENCY

NO. SERTIFIKAT

Certificate Number

00/052/000.216/XII/2002

Nama Lengkap

Full Name

SAHRUDIN RASTA

Alamat

Address

Kp. Caringin Rt. 003 Rw. 005 Desa Sukasari Karang

Tengah Cianjur

Tempat, Tgl. Lahir

Place, Date of Birth

CIANJUR, 03-05-1966

Bidang Keterampilan

Occupation Skill

JURU MASAK KAPAL

Ship's Cook

Tingkat Level RATING

RATING

Tanggal Sertifikat

Date of Issuance of Certificate

27-12-2002

DEPARTEMEN TENAGA KERJA DAN TRANSMIGRASI R.I DIREKTUR STANDARDISASI DAN SERTIMKASI KOMPETENSI T.K.

DRS WIDODO PRAYITNO

NIP. 160009824

#### TRANSKRIP KOMPETENSI

TRANSCRIP OF COMPETENCY

ILO Convention No.69 tahun 1946 yang telah diratifikasi melalui Keppres nomor 4 tahun 1992 tentang Sertifikasi bagi Juru Masak Kapal. Kesepakatan Bersama Menteri Tenaga Kerja dan Trans migrasi, Menteri Perhubungan, Menteri Pendidikan Nasional, Menteri Kelautan dan Perikanan Nomor: KEP.199/MEN/2002,Nomor:KM.83 Tahun 2002,Nomor: 03/X/KB/2002, Nomor:10/KB/Dep.KP/2002. tentang Pendidikan dan Pelatihan Standardisasi dan Sertifikasi Pelaut Kapal Niaga dan Kapal Perikanan yang belum diatur dalam SCTW 1978 amandemen 1995.

ILO Convention No.69 (1946) Concerning the Certification of Ships Cook. President of Republic of Indonesia decree No.4 (1992) Concerning Ratification of ILO Convention No.69. Memorandum of Understanding (MOU) Ministry of Manpower and Transmigration (No: Kep.199/MEN/2002); Ministry of Transport and Communication (No: KM.83/2002); Ministry of National Education(No.03/X/KB/2002); Ministry of See and Fisheries (No: 10/KB/Dep.KP/2002) Concerning Education and Training, Standar dization and Certification of Seafarer of Commercial and Fishing Ships non SCTW 1978 amandement 1995.

- Sanitation & Hygiene Sanitation and Hygiene
- Peralatan dan Perabotan Equipment and Utensils
- Resep Makanan yang Standard Standard Recipes
- 4. Perhitungan Biaya Menu Menu Costing
- Pengetahuan dan Teknik Memasak Cooking Knowledge & Techniques
- 6. Praktek Memasak Cooking Practice

No. 34051403

### I'M ALERT

lin



## FOOD SAFETY

This is to certify that:

#### Sahrudin Rasta

was born on May, 03<sup>rd</sup>, 1966 Completed I'M ALERT Food Safety Training on :

28 - 05 - 2014



Food Safety is our business!



ENVIRONMENTAL HEALTH AUSTRALIA





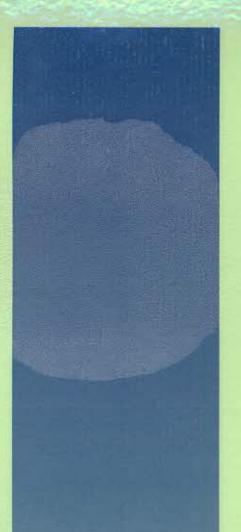
### I'M ALERT - Food Safety Training Acknowledgement Form

Section			Section Viewed	Assessment Completed
Overview			0	NA
Foodborne IIIness			0	NA
Potentianlly Hazardous Food				
Contamination Of Food				NA
Temperature Control			0	0
Food Handling Skills And Knowledge		THE RESERVE OF THE PARTY OF THE	0	NA
Food Receipt			0	100
Food Storage			0	0
Food Processing			0	0
Food Display		Name and Address of the Owner, where the Owner, which is the Own	0	
Food Packeging				. 0
Food Transportation			0	0
Food Disposal			0	0
Food Recall				NA
Food Of Persons Who Handle Food			0	INA
			6	
General Duties Of Food Businesses			0	
Cleanliness			0	0
Cleaning And Sanitising Of Specific Equipment			0	0
Structure, Design And Maintenance				
Temperature Measuring Devices			0	0
Single Use Items			0	0
Animals and Pests			0	0
Management Control Techiques - H	ACCP, Food Safety Program		. 0	NA
To Do List Action Item			Date Comp	oleted
Make yourself aware of the locatio Make yourself aware of the locatio			28 -	05 - 2014
Type of Training INDUCTION		Stored		
Type of Training		TION	10.000	OING
I, Sahrudin Rasta, Hereby cer indicated above. I agree to abide	tify that I have undergone by these practices and rec	TION and understood the training	component	s and assesme
I, Sahrudin Rasta, Hereby cer indicated above. I agree to abide	tify that I have undergone by these practices and rec	TION and understood the training	component	s and assesme
I, <b>Sahrudin Rasta</b> , Hereby cer indicated above. I agree to abide ensuring healthy and safe working o	tify that I have undergone by these practices and reconditions.	TION and understood the training	component	s and assesme
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I, Sahrudin Rasta, Hereby cer indicated above. I agree to abide ensuring healthy and safe working of EMPLOYEE/CONTRACTOR NAME  EMPLOYEE/CONTRACTOR POSITION  SUPERVISOR NAME  SUPERVISOR POSITION  ORGANISATION/LOCATION	Sahrudin Rasta  Ship's Cook  Murtri Widiatmoko  Training Manager  Star Jakarta	and understood the training tognise that complying with the complex comp	g component hese procedu	s and assesme
I, Sahrudin Rasta, Hereby cer indicated above. I agree to abide ensuring healthy and safe working of EMPLOYEE/CONTRACTOR NAME  EMPLOYEE/CONTRACTOR POSITION  SUPERVISOR NAME  SUPERVISOR POSITION  ORGANISATION/LOCATION	Sahrudin Rasta  Ship's Cook  Murtri Widiatmoko  Training Manager  Star Jakarta	and understood the training ognise that complying with the supervisor signature.	g component hese procedu	s and asse

<sup>\*</sup> Save and file as part of your employee business records.

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# Certificate in Food Handling

#### Sahrudin Rasta

May, 03<sup>rd</sup>, 1966

has successfully completed a programme of training and an assessment which concluded the course

According with the MLC 2006 regulation 3.2 annex 1 & 2

Approved Training Center by Ministry of Manpower and Transmigration

No: 274/LA-LKP-XII-2012

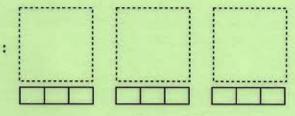
Murtri Widiatmoko
Training Director



Date of Training : 26 - 28 - May - 2014

Certificate Number : 2 4 0 5 1 4 0 3

Yearly Re Induction Date



- \* Overview
- \* Foodborne IIIness
- ★ Potentially of Food
- \* Contamination of Food
- **★** Temperature Control
- \* Food Receipt
- \* Food Processing
- \* Food Display
- \* Food Packaging
- **★** Food Transportation
- ★ Food Disposal
- \* Food Handling Skills and Knowledge

- \* Health of Person Who Handle Food
- ★ Hygiene of Food Handlers
- ★ General Duties of Food Businesses
- \* Cleanliness
- ★ Cleaning and Sanitising of
- \* Specific Equipment
- \* Structure, Design, and Maintenance
- ★ Temperature Mesasuring Devices
- \* Single Use Itemraining with us
- \* Animal and Pest
- \* Management Control Techiques -
- ★ HACCP, Food Safety Program



# Certificate in Ship's Cook

#### Sahrudin Rasta

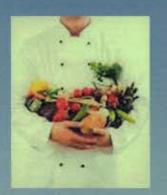
May, 03rd, 1966

has successfully completed a programme of training and an assessment which concluded the course

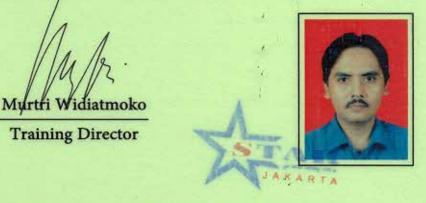
According with the MLC 2006 regulation 3.2 annex 1 & 2

Approved Training Center by Ministry of Manpower and Transmigration

No: 274/LA-LKP-XII-2012



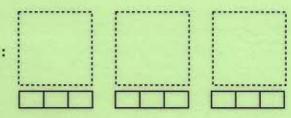




Date of Training : 26 - 28 - May - 2014

Certificate Number : 1 4 0 5 1 4 0 3

Yearly Re Induction Date



#### TRANCRIP OF COMPETENCY

TRANSKRIP KOMPETENSI

ILO Convention No. 69 (1946) Concerning the Certification of Ships Cook. President of Republic of Indonesia decree No. 4 (1992)

Concerning Ratification of ILO Convention No. 69. Memorandum of Understanding (MOU) Ministry of Manpower and Transmigration (No. Kep. 199/MEN/2002); Ministry of Transport and Communication (No. KM.83/2002); Ministry of National Education (No. 03/X/KB/2002); Ministry of See and Fisheries (No. 10/KB/Dep.KP/2002) Concerning Education and Training Standardization and Certification of Seafarer of Commercial and Fishing Ships non SCTW 1978 amandement 1995.

MLC 2006 relugation 3.2 annex 1 & 2 with respect to ship's cooks and other catering personel.

ILO Convention No. 69 tahun 1946 yang telah diklarifikasi melalui Keppres nomor 4 tahun 1992 tentang Sertifikasi bagi Juru Masak Kapal. Kesepakatan Bersama Menteri Tenaga Kerja dan Transmigrasi, Menteri Perhubungan, Menteri Pendidikan Nasional, Menteri kelautan dan Perikanana Nomor: KEP.199/MEN/2002, Nomor: KM. 83 Tahun 2002, Nomor: 03/X/KB/2002, Nomor: 10/KB/Dep.KP/2002 tentang Pendidikan dan Pelatihan Standarisasi dan Sertifikasi Pelaut Kapal Niaga dan Kapal Perikanan yang belum diatur dalam SCTW 1978 amandemen 1995. Peraturan 3.2 MLC 2006 pasal 1 & 2 mengenai Juru Masak Kapal dan pegawai penyedia makanan lainnya:

- 1. Sanitation & Hygiene Sanitasi and Hygiene
- 2. Equipment & Utensils

  Peralatan dan Perabotan
- 3. Standard Recipes
  Resep Makanan yang Standar

- 4. Menu Costing training with us Perhitungan Biaya Menu
- 5. Cooking Knowledge & Techniqiues
  Pengetahuan dan Teknik Memasak
- 6. Cooking Practice

  Praktek Memasak

Appendix. Understanding how to plan and provide the dietary requirements for people from different cultural and relegious background, in example Halal Food, Kosher Food, Hindus Food etc.

Pemahaman untuk merencanakan dan menyediakan keperluan diet untuk orang yang berasal dari latar belakang budaya dan agama yang berbeda, sebagai contoh makanan halal, makanan kosher, makanan hindhu dan lain sebagainya.