



SERTIFIKAT KETERAMPILAN
CERTIFICATE OF PROFICIENCY

Dengan ini menyatakan bahwa
This is to certify that

nama lengkap
full name

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



Assessor
Assessor

Heru Johanes

Jakarta, 14 January 2003

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 : 00/052/000.216/XII/2002
Certificate Number

Nama Lengkap : **SAHRUDIN RASTA**
Full Name

Alamat : Kp. Caringin Rt. 003 Rw. 005 Desa Sukasari Karang
Address Tengah Cianjur.

Tempat, Tgl. Lahir : CIANJUR, 03-05-1966
Place, Date of Birth

Bidang Keterampilan : JURU MASAK KAPAL
Occupation Skill *Ship's Cook*

Tingkat : RATING
Level *RATING*

Tanggal Sertifikat : 27-12-2002
Date of Issuance of Certificate

DÉPARTEMEN TENAGA KERJA
DAN TRANSMIGRASI R.I
DIREKTUR STANDARDISASI DAN
SERTIFIKASI 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 Transmigrasi, 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 Sea 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.

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

I'M ALERT

In



FOOD SAFETY

This is to certify that :

Sahrudin Rasta

was born on May, 03rd, 1966

Completed I'M ALERT Food Safety Training on :

28 - 05 - 2014



Food Safety is our business!



ENVIRONMENTAL
HEALTH
AUSTRALIA

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Section	Section Viewed	Assessment Completed
Overview	<input checked="" type="checkbox"/>	NA
Foodborne Illness	<input checked="" type="checkbox"/>	NA
Potentially Hazardous Food	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Contamination Of Food	<input checked="" type="checkbox"/>	NA
Temperature Control	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Handling Skills And Knowledge	<input checked="" type="checkbox"/>	NA
Food Receipt	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Storage	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Processing	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Display	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Packaging	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Transportation	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Disposal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Recall	<input checked="" type="checkbox"/>	NA
Food Of Persons Who Handle Food	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Hygiene Of Food Handlers	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
General Duties Of Food Businesses	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Cleanliness	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Cleaning And Sanitising Of Specific Equipment	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Structure, Design And Maintenance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Temperature Measuring Devices	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Single Use Items	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Animals and Pests	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Management Control Techniques - HACCP, Food Safety Program	<input checked="" type="checkbox"/>	NA

To Do List Action Item	Date Completed
Make yourself aware of the location of the designated hand wash basin/s in your work area	28 - 05 - 2014
Make yourself aware of the location where the thermometer is stored	

Type of Training	<input checked="" type="checkbox"/> INDUCTION	<input type="checkbox"/> ONGOING
<p>I, Sahrudin Rasta, Hereby certify that I have undergone and understood the training components and assesmen indicated above. I agree to abide by these practices and recognise that complying with these procedures will assist in ensuring healthy and safe working conditions.</p>		

EMPLOYEE/CONTRACTOR NAME	Sahrudin Rasta
EMPLOYEE/CONTRACTOR POSITION	Ship's Cook
SUPERVISOR NAME	Murtri Widiatmoko
SUPERVISOR POSITION	Training Manager
ORGANISATION/LOCATION	Star Jakarta

EMPLOYEE/CONTRACTOR SIGNATURE	SUPERVISOR SIGNATURE
Sahrudin Rasta	Murtri Widiatmoko
	DATE : 28 - 05 - 2014

* Save and file as part of your employee business records.

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Sahrudin Rasta

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



Re Induction Date :



- 
- ★ Overview
 - ★ Foodborne Illness
 - ★ 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 Measuring Devices
- ★ Single Use Item
- ★ Animal and Pest
- ★ Management Control Techniques -
- ★ 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




Murtri Widiatmoko
Training Director



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 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 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
Perhitungan Biaya Menu
5. Cooking Knowledge & Techniques
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.