

# Webliography

The Webliography is an electronic bibliographic listing of topics related to the qualification titles of a particular TVET priority sector, with pre-searched *URLs* (uniform resource locators) and descriptions (abstracts).

The pre-searched *URLs* provide contents in reference to the title of promulgated Training Regulations (TR). By clicking the weblinks (underlined URLs in blue text), your internet browser will direct you to the website/webpage where you can find the topic related to the title you selected. The Webliography is a useful tool for trainers who are designing and developing competency-based curriculum and learning materials.

TESDA » Webliography » Maritime Sector

### **Maritime Sector**

#### Scope:

A seaman seeking work usually goes to a manning agency ready with all the needed documents. Instead of a working visa, a seaman is given a transit visa. The length of application process will depend if there is a job order. A hired seaman will get a contract of 4 months-10 months. The highest crew position (Captain) can earn up to US\$ 4000 a month and the lowest position (Messman) can earn up to US\$ 350. Working hours are from 8-12 hours a day.

**Source:**http://www.ofwguide.com/ar ticle\_item.php?articleid=410#ixzz39 UarJWCX

#### **List of qualifications:**

- Maritime Electricity NC II
- Ship's catering services NC I
- Ship's Cooks NC III

### **INTERNET RESOURCES**

❖ Career guide: brief guide to becoming a seaman http://www.ofwguide.com/article item.php?articleid=410

"This webpage is a guide issued by the MARINA and the Seafarer's registration certification (SRC) for proper guidelines of seafarers. [Retrieved June 19, 2009]

#### Glossary of shipping terms PDF

http://www.marad.dot.gov/documents/Glossary\_final.pdf

"This is a downloadable learning resource materials on important terms for shipping source"

[Retrieved June 25, 2009]

#### ❖ Guidelines on seafarers hour, 2005 edition IMO/ILO

http://mdnautical.com/navigation-rescue/710-imo-i973e-imo-ilo-guidelines-on-seafarers-hours-1999-edition.html

"This webpage states the standards policies and guidelines on the right working hours and corresponding benefits."

[Retrieved May 27, 2009]

Media monitoring of human rights in the maritime occupation http://www.prnewswire.com/products-services/media-monitoringtracking.html

"This webpage consists of 28 pages of learning resource materials on human rights in the maritime industry."

[Retrieved June 18, 2009]

# Primer for ratings applying for a certificates of competency 68k - Microsoft word

www.tesda.gov.ph/uploads/file/primerstcw.doc

"This webpage consists of six(6) pages of guidelines for applying as competent seafarers."

[Retrieved May 13, 2009]

#### Seafarer's professions and ranks

http://en.wikipedia.org/wiki/Seafarer's professions and ranks

"This webpage describes the selected professions and ranks, duties and responsibilities on the success of the operation of seafaring vessels. The Technical Vocational Education and Training selected occupation which pertains on the deck rating, engine rating and the steward department."

[Retrieved: May 29, 2009

❖ Seafarers: still part of the answer, not a part of the problem <a href="http://www.nxtbook.com/nxtbooks/sb/ml1207/index.php?startid=27">http://www.nxtbook.com/nxtbooks/sb/ml1207/index.php?startid=27</a>

"This webpage contains learning resource materials, regarding the seafarer's relationship to maritime and port security."

[Retrieved June 18, 2009]

#### Qualification:

## **Marine Electricity NC II**

This qualification consists of competencies that a person must achieve to enable him to service and maintain electric generators, electric motors, lighting system, batteries, motor controls and other basic control systems, electrical appliances and basic alarm systems.

### Core Competencies:

- Service marine electric generators
- Service marine electric motors
- Service marine lighting system
- Service and maintain marine batteries
- Maintain marine motor controls and other basic electronic control systems
- Service marine electrical appliances
- Maintain basic alarm systems on board ship

#### Qualification:

# Ship's Catering Services NC I

This qualification consists of competencies that a person must achieve in performing mess hall service, performing housekeeping services and providing assistance in receiving and storing provisions and supplies.

#### **Core Competencies:**

- Perform mess hall service
- Perform housekeeping services
- Provide assistance in receiving and storing provisions and supplies

#### ❖ 2008 journey electrician exam. questions & answers

http://www.code-electrical.com/jmanbook.html

"This webpage contains various catalogs of learning resources materials for the national electrical code."

[Retrieved June 19, 2009]

# **❖** Advanced marine electrics and electronics troubleshooting <a href="http://www.ebookee.com/Edwin R. Sherwin">http://www.ebookee.com/Edwin R. Sherwin</a>

"This webpage offers free downloadable learning resource materials with search a feature.

[Retrieved June 22, 2009]

### **❖** Electrical training resources - Delmar cengage learning

http://www.delmarlearning.com/electrical/Index.aspx?cat1ID=ET

"This webpage provides learning resources for electrical trades in preparation for enhancing skills; knowledge pertaining to all level of electrical technology and on the assessment for all level of electrical trades.".

[Retrieved June 17, 2009]

#### Marine electrical workbook

http://www.code-electrical.com/marinebook.html

"This webpage features the marine electrical workbook which is intended to prepare electricians for the licensing exam."

[Retrieval June 19, 2009]

## New approaches to marine electronics for the boatyard

http://www.amazon.com/review/RBC2T0YBXBPU9

"This webpage features the marine electrician's review guide to new techniques for tools and methods."

[Retrieved June 19, 2009]

#### Definition of catering

http://dictionary.reference.com/browse/catering

This webpage defines "catering" as a means to provide food, service, etc., as for a party nor wedding.

Retrieved August 7, 2014

#### Definition of housekeeping

http://dictionary.reference.com/browse/housekeeping

This webpage defines "housekeeping" as the maintenance of a house or domestic establishment.

#### Definition of mess hall

http://wiki.answers.com/Q/Where\_did\_the\_phrase\_mess\_hall\_origin\_ate

This webpage defines "mess hall" as commonly used term in military and maritime industry.

Retrieved August 7, 2014

#### Catering courses (TESDA)

http://www.maritechtraining.com/maritechmaritime/courses/catering-courses-tesda.html

This webpage provides a list of training programs in ship's catering services.

Retrieved August 7, 2014

#### Marine catering & Victualing Management

http://www.marinecatering.com/blog/how-to-store-provisions-onboard-merchant-ships/ I

This webpage describes the procedures in storing provisions in merchant

ships. It includes pictures of food products. Retrieved August 7, 2014

#### Magsaysay People Resources Corporation

http://www.magsaysaypeople.com/SitePages/News.aspx?ID=35 The Magsaysay Center for Hospitality and Culinary Arts, Inc.(MIHCA) is now officially accredited by the Technical Education and Skills Development Authority (TESDA)to assess the competency of Messman and Chief Cooks in compliance with the requirements of the MLC 2006. Retrieved August 7, 2014

#### Dining services: Employee manual

http://www.dining.vt.edu/assets/docs/DS\_employee\_manual\_studen t august2013.pdf

This webpage presents a manual describing the proper methods in rendering dining services.

Retrieved August 7, 2014

#### Healthy food choices for top performance

http://www.mcicom.marines.mil/Portals/57/Docs/Marine%20Corps% 20Food%20Service\_%20Healthy%20Food%20Choices%20for%20T op%20Performance.pdf

This webpage presents a document describing various food choices for healthy marine corps.

Retrieved August 7, 2014

#### Food waste reduction in campus dining halls

http://wmich.edu/sites/default/files/attachments/ENVS%204100%20 Final%20Project%20Report%20-

%20Merrow,%20Penzien,%20Dubats.pdf

This webpage presents a document describing various methods on how to reduce waste in campus dining halls. Retrieved August 7, 2014

#### Cooking Demonstrations Onboard a Cruise Ship

https://retiredandtravelling.com/cooking-demonstrations-onboard-acruise-ship/

This webpage presents cooking demonstration s onboard a ship with links related to the topic.

Retrieved January 4, 2019

Guidelines on the training of ships' cooks

https://www.ilo.org/wcmsp5/groups/public/---ed dialogue/--sector/documents/normativeinstrument/wcms 218575.pdf

This is a link to downloadable document for use in the maritime sector. The guideline is intended for the crew that prepares food onboard a ship and includes kitchen maintenance, handling and storage of food. Retrieved January 4, 2019

#### Marine Catering & Victualing Management

http://www.marinecatering.com/blog/how-to-maintain-properpersonal-and-food-hygiene-onboard/

This webpage provides information and guide on how to maintain proper personal and food hygiene onboard a marine vessel. Retrieved January 4, 2019

#### Safe working on ships and vessels

http://ec.europa.eu/taxation\_customs/dds2/SAMANCTA/EN/Safety/ WorkOnShipsVessels EN.htm

This webpage provides information and practical guide on safety and health onboard a marine vessel. Retrieved January 4, 2019

#### ❖ Guide to Ship Sanitation 3<sup>rd</sup> Edition

https://www.ncbi.nlm.nih.gov/books/NBK310822/

### Qualification: Ship's Cooks NC III

This qualification consists of competencies that a person must achieve in managing all galley operations, including both the procurement of supplies and practical food production in compliance with the national and international requirements for the duration and nature of the voyage. It also includes competencies in serving proper quantities of quality nutritious food that fulfills cultural, religious and hygiene requirements including storing and handling food hygienically.

#### Core Competencies

- Prepare Nutritionally and Health-Balanced Calendar Menu
- **Demonstrate Practical** Cookery

- Practice Food Safety, Sanitation and Hygiene
- Observe Workplace Health and Safety Practices
- Implement Waste
   Management and Disposal
   System
- Supervise/Administer Galley Area

This webpage provides information and practical guide on waste management and disposal onboard a marine vessel.

Retrieved January 4, 2019

# ❖ Marine Pollution by Ships – Tips for Reducing & Recycling Waste at Sea

https://www.marineinsight.com/environment/marine-pollution-by-ships-tips-for-reducing-recycling-waste-at-sea/

This webpage provides information and practical guide on reducing and recycling waste onboard a marine vessel.

Retrieved January 4, 2019