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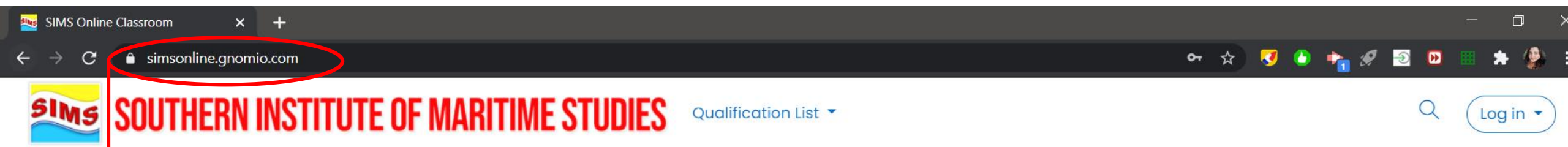
**ENROLL NOW! BLENDED LEARNING APPROACH COURSES**

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LEARNING MANAGEMENT SITE GUIDE:

# How to Log in and Accomplish a Course

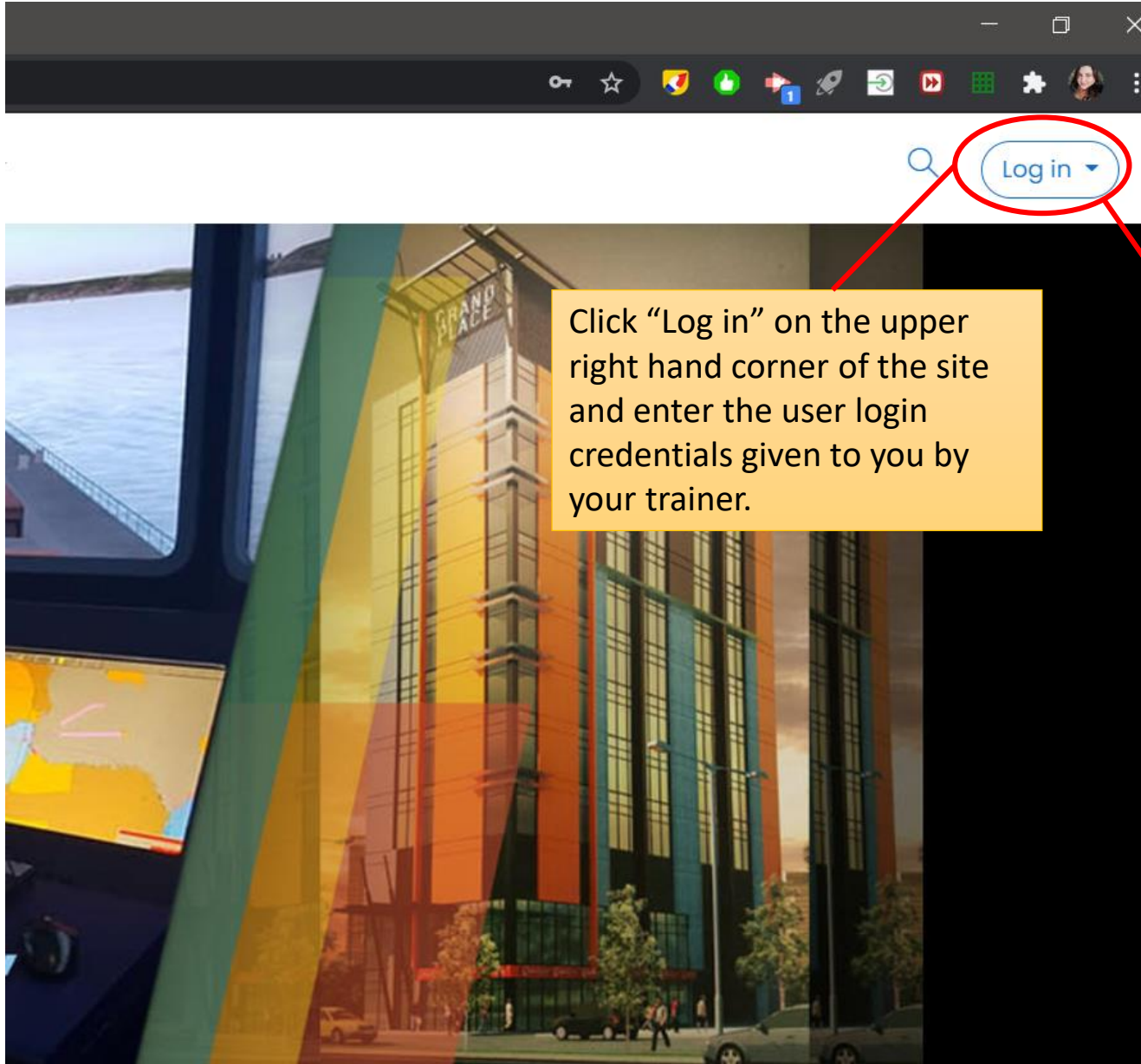
# STEP 1



On your browser, type simsonline.gnomio.com to load your learning management site.



# STEP 2



Log in

Username

✉ juandelacruz

Password

🔒 .....

Log in

[Forgotten your username or password?](#)

# STEP 3

**SIMS SOUTHERN INSTITUTE OF MARITIME STUDIES** Qualification List ▾

**Dashboard**

Site home

Calendar

Private files

My courses

SIMS e-Learning: Dashboard Message

Recently accessed courses

TESDA Programs

Ships Catering NC I (Messman Course)

Upon Log in, click on “Dashboard” to view the courses/programs you’re enrolled in.

Click on the course/program to view its contents.

# STEP 4

Once the course is opened, you will then find the “Course Sections” where you can easily select, resume or review a chapter/section of the course according to your trainer’s instructions.

The screenshot displays the SIMS Southern Institute of Maritime Studies course interface. On the left is a dark sidebar menu with the following items: Course sections (circled in red), Participants, Badges, Competencies, Grades, Dashboard, Site home, Calendar, My courses, and Private files. The main content area shows four course sections, each with a laptop icon, a title, a description, and a progress bar. The 'Orientation' section is circled in red and shows 71% progress. The 'Basic Competencies' section shows 80% progress. The 'Common Competencies' section shows 0% progress. The 'Core I: Perform Mess Hall Service' section shows 11% progress. A yellow callout box points to the progress bars with the text: 'Here you can see your completion percentage and progress for each section.'

**Orientation**

SHIPS' CATERING SERVICES NC I (MESSMAN COURSE)

The SHIP'S CATERING SERVICES NC I 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.

This Qualification is packaged from the competency map of the Maritime Sector and complies with Maritime Labour Convention (MLC) 2006.

Topic's progress: 71%

**Basic Competencies**

Topic's progress: 80%

**Common Competencies**

Topic's progress: 0%

**Core I: Perform Mess Hall Service**

CORE COMPETENCY 1: PERFORM MESS HALL SERVICE

This unit deals with the knowledge, skills and attitudes in performing mess hall services. It includes setting up tables, serving food, clearing the table, washing used table ware, disposing garbage and preparing the pantry area.

Topic's progress: 11%

# STEP 5

## Core 1: Perform Mess Hall Service

Upon clicking the Chapter/Section Title, you will be able to view its learning activities and modules as shown here.



Core 1: Perform Mess Hall Service

**Restricted** Not available unless: The activity [Formative Test 2: Common Competencies](#) is marked complete

Into the Galley of a Cargo Ship

**Restricted** Not available unless: The activity [Core 1: Perform Mess Hall Service](#) is marked complete

In this video, I'll be showing you the important role that food plays onboard a ship. It's not enough to have something to fill your stomach, it should also be satisfying and tasty! And who's the people responsible for that task? That falls to the Galley Department: The Chief Cook and the Messman.

Cleaning and Disinfecting Stainless Steel Commercial Food Equipment

**Restricted** Not available unless: The activity [Into the Galley of a Cargo Ship](#) is marked complete

This video introduces the best practices in cleaning and disinfecting stainless steel commercial food equipment. There are 7 examples: shiny items, work surfaces, fridge, oven, cooking top, fryer, floor.

Task 1.1: Setup Table

- 
- 
- 
- 

Once a learning activity is completed, its corresponding box will be checked.

# Modules/Learning Materials

This unit deals with the knowledge, skills and attitudes in performing mess hall services. It includes setting up tables, serving food, clearing the table, washing used table ware, disposing garbage and preparing the pantry area.

There are different types of learning activities in your LMS. These are: Reading a learning module, Watching a video, Practical Exercises/Demonstration, Synchronous Lectures, Answering Quizzes and Interactive Exercises.

Core 1: Perform Mess Hall Service

This learning activity requires you to read a learning module. Once you click this, you will be redirected to the module with this title.

**Restricted** Not available unless: The activity **Formative**

Into the Galley of a Cargo Ship

**Restricted** Not available unless: The activity **Core 1: Pe**

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Cleaning and Disinfecting Stainless Steel Commercial Food Equipment

**Restricted** Not available unless: The activity **Into the Galley of a Cargo Ship** is marked complete

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Task 1.1: Setup Table

COMPETENCY-BASED LEARNING MATERIALS

**SIMS** SOUTHERN INSTITUTE OF MARITIME STUDIES-MANILA, INC.  
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### PERFORM MESS HALL SERVICE

A Messman is a Crewmember whose main responsibility is to serve foods and beverages to all officers, crew, and guests pleasantly and professionally. He also doubles as a special assistant to the chief cook during the preparation of foods and beverages and fully responsible for the cleanliness and sanitation of the galley and the mess hall.

**Duties and Responsibilities of a MESSMAN**

- Maintain messroom sanitation and cleanliness
- Serve food during meal time
- Washing the dishes
- Perform general duties for officers cabin
- Conduct Laundry works
- Assist galley works when required

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Characteristics of a Messman

# Video Clips/Links

This unit deals with the knowledge, skills and attitudes in performing mess hall services. It includes setting up tables, serving food, clearing the table, washing used table ware, disposing garbage and preparing the pantry area.

Core 1: Perform Mess Hall Service

**Restricted** Not available unless: The activity **Formative**

**Into the Galley of a Cargo Ship**

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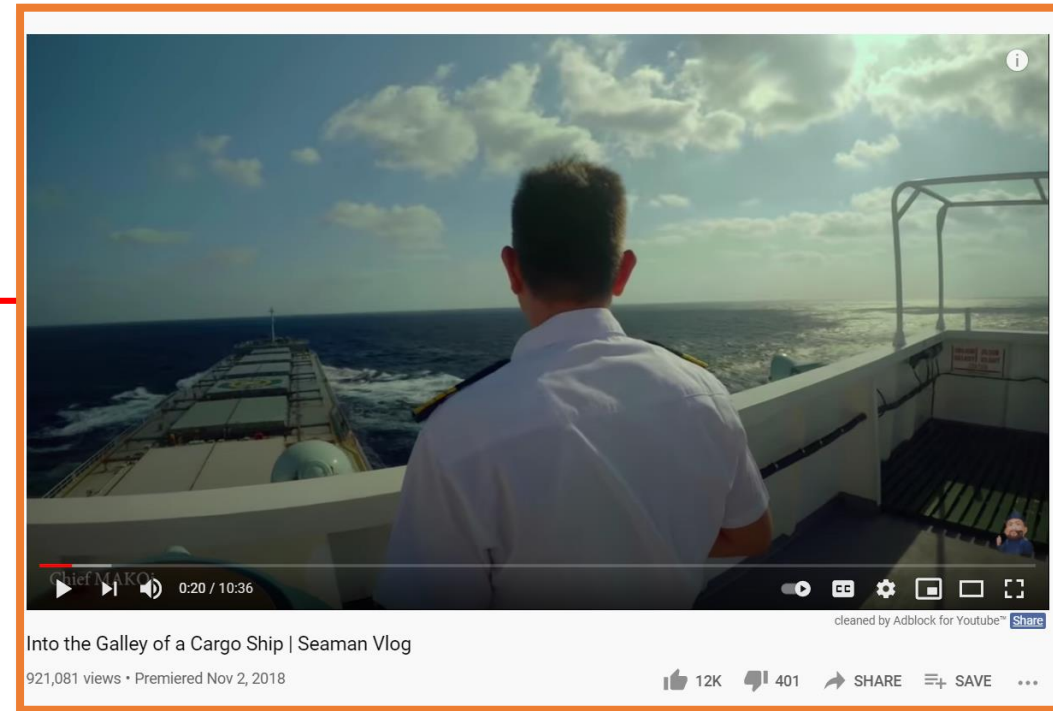
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This video introduces the best practices in cleaning and disinfecting stainless steel commercial f

Task 1.1: Setup Table

This learning activity requires you to click on the link to view a video clip. Once you click this, you will be redirected to the video with this title.





# Tasks/ Demonstration

This unit deals with the knowledge, skills and attitudes in performing mess hall services. It includes setting up tables, serving food, clearing the table, washing used table ware, disposing garbage and preparing the pantry area.

 Core 1: Perform Mess Hall Service

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In this video, I'll be showing you the important role that food plays onboard a ship. It's not enough to be responsible for that task? That falls to the Galley Department: The Chief Cook and the Messman.

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This video introduces the best practices in cleaning and disinfecting commercial food equipment.

 **Task 1.1: Setup Table**

This learning activity requires you to perform a task or demonstrate a skill. Clicking this will give you specific instructions of your task which will be observed and evaluated by your trainer.

## Task 1.1: Setup Table


### Steps:

1. Schedule a time for your presentation/ demonstration with your facilitator.
2. Demonstrate the Standard Procedures in **Setting up a Table**.
3. Listen to your trainer's feedback and suggestions for improvement.
4. Practice for mastery.

### Performance Criteria:

1. Tableware is set-up according to ship's table setting standards.
2. Tables and chairs are cleaned and checked for damages and functionality
3. Condiments are set up in accordance to ship's table setting standards

# Quizzes/Exams/Tests

 **Formative Test 3: Perform Mess Hall Service**

**Restricted** Not available unless: The activity **Formative Test 2: Common Competencies** is marked complete

**Multiple Choice:** Select the best answer from the given choices.

Question 2  
Not yet answered  
Marked out of 1.00  
Flag question

It is the process of cleaning cooking utensils, dishes, cutlery and other items to prevent foodborne illness.

- a. Hygiene
- b. Hand washing
- c. Dishwashing
- d. Laundry

Previous page Next page

Quizzes/ Tests are also part of your learning activities. Clicking this will enable you to take the quiz/test to assess your level of understanding for a specific chapter or section.

Restrictions are also set up to ensure that you have went through the previous activities which were essential and will help you pass this test. This means that you cannot take this particular exam/quiz if the restriction requirement/s indicated is not yet accomplished.

# Interactive Content

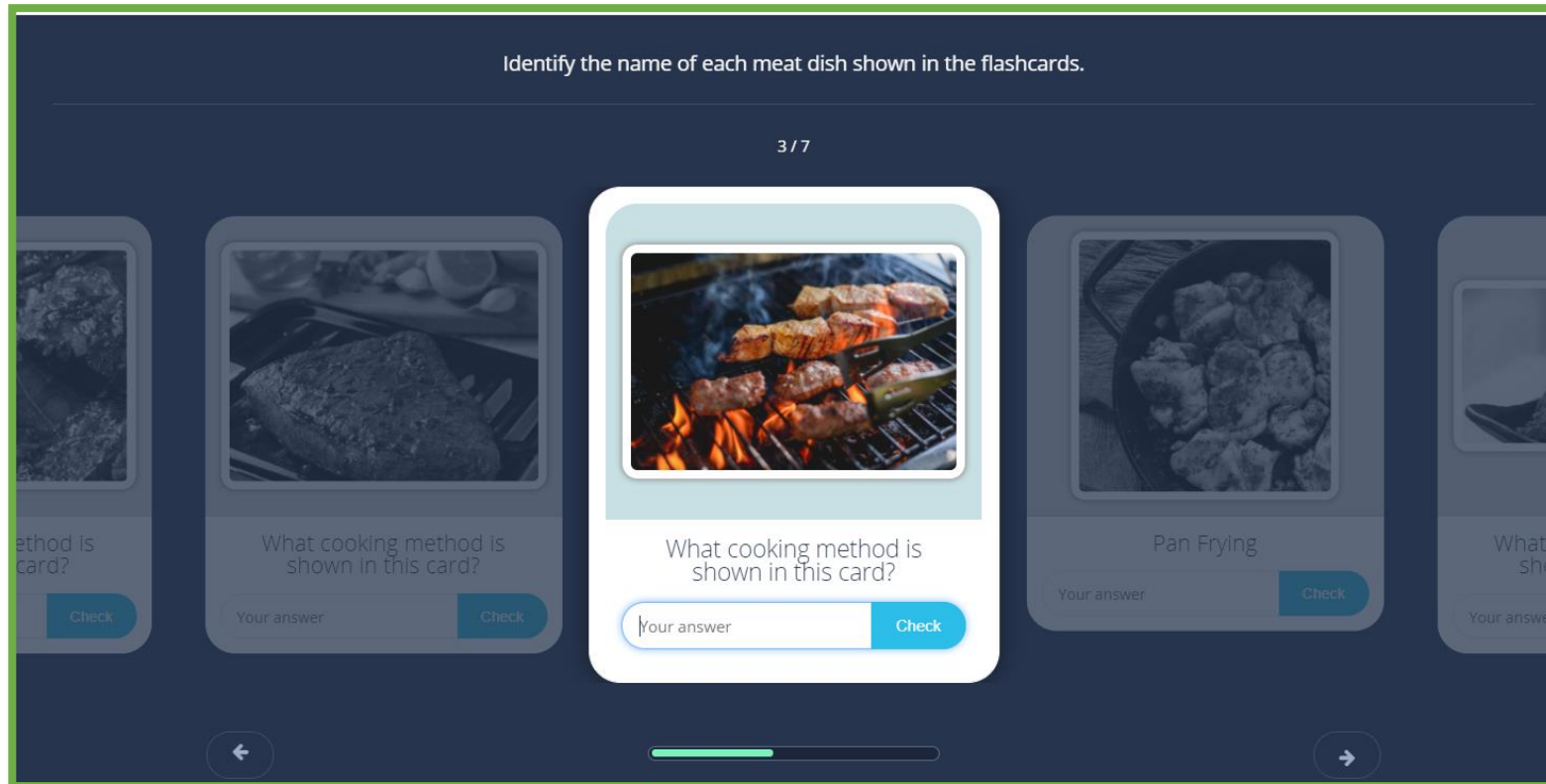
## H+P Meat Dishes (Interactive)

Name that dish! Identify the name of each meat dish shown in the flashcards.

Interactive quizzes are tests that incorporate images and animation such as flashcards, drag and drop, puzzles and more.

Identify the name of each meat dish shown in the flashcards.

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What cooking method is shown in this card?

Your answer  Check

Pan Frying









Your answer  Check

What cooking method is shown in this card?

Your answer  Check

# References/E-Library

## References/E-Library

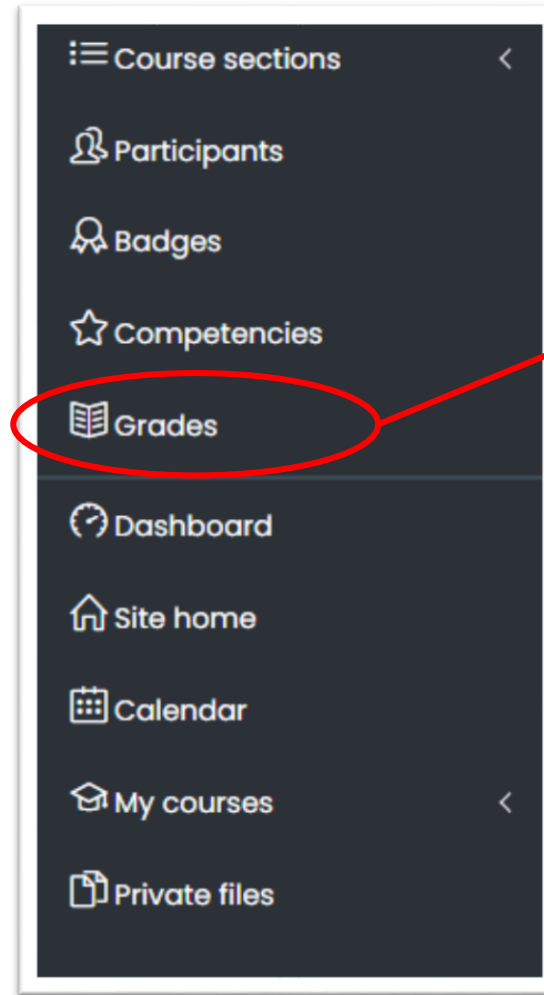
-  [Good Maintenance on Board Ships](#)
-  [Food Safety Information Handbook](#)
-  [STCW Guide for Seafarers](#)
-  [Guide to Ship Sanitation](#)
-  [Food Safety by W.H.O.](#)
-  [Marine Pollution Explained](#)
-  [How The World's Largest Cruise Ship Makes 30,000 Meals Every Day](#)
-  [How Waste Is Dealt With On The World's Largest Cruise Ship](#)

Your E-Library contains all the recommended readings and additional references that you may find helpful during training. Simply click on a reference and it will redirect you to a site or a downloadable pdf file.

# Course Completion



You have already completed the course once all the boxes for every learning activity is checked until the last section/chapter.



You can also click on “Grades” to view your scores for specific tasks and quizzes.

At this point, please wait for your trainer’s instructions regarding the next part of your training.

