

Evaluation of Catering Services

M/V MAMOLA SERENITY SOUTH CAPE CONGO

week: 08 2025

KITINA - OFFSHORE CONGO

appreciation scale 1-very unsatisfactory / 2-unsatisfactory / 3-satisfactory / 4-very satisfactory		SATISFACTION DEGREE			E.E.
		1	2	3	4
	95 %	•••••	***************************************		***************************************
.1 - Quality of food and beverages	5%		***************************************		. X
.2 - Diversity of food and beverages	5%		•••••		X
.3 - Quantity of food served	5%		***************************************		X
.4 - Quality of dish presentation and quality of service in mess room	2%				X
.5 - Sufficient and permanent presence of fresh food (vegetables, fruits)	5%		***************************************	***************************************	X
.6 - Menu signed by Master/Company Man/Camp Boss, and display in the mess room	2%		******		X
.7 - Follow-up and checking of expiry dates of products	8%		***************************************		X
.8 - Respect of cold chain during products transfer on board	8%		***************************************		X
.9 - Cleanliness of galley and bakery	5%			Х	
.10 - Cleanliness of chiller, freezer and provision room	5%		******		X
2 - Housekeeping / Laundry 1.	06		***************************************		
.1 - Cleanliness of cabins and offices	5%		***************************************		T X
.2 - Cleanliness of corridors, recreation room, changing room	2%			X	
.3 - Cleanliness of toilets (including toilet paper supply)	2%		***************************************		X
.4 - Cleanliness of mess room	5%	***************************************	***************************************		X
.5 - Cabin services (linen change, bed making and soap supply)	5%		***************************************		X
.6 - Quality of laundry work (cleanliness)	5%		**********	***************************************	X
.7 - Quality of laundry work (redistribution of clothes in the required time, frequency)	3%				X
3 - Operations Management 0.	92				***************************************
.1 - Respect of instructions received from Master and Catering & Accomodation Dpt	3%		***************************************		X
.2 - Presence on board of a stock for a minimum of 15 days consumption	2%				X
8.3 - Quantity of Catering Staff adapted to the situation, and complying with the contract	5%				X
.4 - Uniformity and cleanliness of working clothes of the Catering Staff	2%				X
.5 - Attention carried to Safety	5%		***************************************	***************************************	X
1.6 - Attitude and professionalism in retation to Customer on board	4%				X
t.7 - Respect of the timetable of services, punctuality	2%				4. X
Comments / suggestions	<i>A</i>	Average Note			3.93
mplementation of aluminium/white metal recycle	***************************************	Food illness			***************************************
Cutting board.needed for galley.		Work accident			
Poor quality mattresses - need to be replaced asap	Apnormal behaviour with Client or Charterer				
	8000000000000000000				93
	8	verall Appreciation very satisfa			***************************************

	Signatura StampjuRO
MAMOLA SERENITY Master :Tudor Gigi	9562647 2
CATERER'S REPRESENTATIVE : AITOU BELLA MEHDI	Mehali
CHARTERERS' REPRESENTATIVE :Vivien Aymar BANZOUZI	Lyw