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## Overview

This standard identifies the competences you need to assist in conducting maintenance activities on marine pantry and galley equipment, such as dishwashers, potato peelers, roll and bun dividers, proving ovens, steam ovens, electric ovens, deep fat fryers, mixing machines, slicers, tenderisers, serving counters, salad bars, ready-use refrigeration, ice-cream makers, salt and fresh water supplies and other associated equipment, in accordance with approved procedures, without complete removal of the unit(s) for overhaul. You will be required to maintain a range of marine pantry and galley equipment, such as pipework, valves, machine baseplates, guards, mechanical controls and safety devices and other associated mechanical equipment. This will involve dismantling, removing and replacing faulty equipment, at unit or component level, on a variety of marine pantry and galley equipment, systems and assemblies.

You will be expected to apply a range of dismantling and assembling methods and techniques, such as proof marking to aid reassembly, dismantling components requiring pressure or expansion/contraction techniques, setting, aligning and adjusting components, torque loading components and making 'off-load' checks before setting to work the maintained equipment.

Your responsibilities will require you to comply with organisational policy and procedures for the maintenance activities undertaken and to report any problems with these activities, or with the tools and equipment used, that you cannot personally resolve or are outside your permitted authority, to the relevant people. You must ensure that all tools, equipment and materials used in the maintenance activities are removed from the work area on completion of the activities and that all necessary job/task documentation is completed accurately and legibly. You will be expected to work with either a high level of supervision or as a member of a team. You will take personal responsibility for your own actions and for the quality and accuracy of the work that you carry out. When working in a team, you must demonstrate a significant personal contribution to the team activities in order to satisfy the requirements of the standard and competence in all the areas required by the standard must be demonstrated.

Your underpinning knowledge will be sufficient to provide a sound basis for your work and will enable you to adopt an informed approach to applying mechanical maintenance procedures to marine pantry and galley equipment. You will have an understanding of dismantling and reassembly methods and procedures and their application. You will know how the equipment functions, and the purpose of individual components, in adequate depth to provide a sound basis for carrying out any repair or adjustment. In addition, you will have sufficient knowledge of these components to ensure that they are fit for purpose and meet the specifications, thus providing a sound basis for carrying out reassembly.

You will understand the safety precautions required when carrying out the marine maintenance activities, especially those for isolating the equipment. You will also

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understand your responsibilities for safety, and the importance of taking the necessary safeguards to protect yourself and others in the workplace, both ashore and afloat.

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## Performance criteria

### You must be able to:

1. work safely at all times, complying with health and safety and other relevant regulations, directives and guidelines 2. follow the relevant maintenance schedules to carry out the required work 3. carry out the maintenance activities within the limits of your personal authority 4. carry out the maintenance activities in the specified sequence and in an agreed time scale 5. report any instances where the maintenance activities cannot be fully met or where there are identified defects outside the planned schedule 6. complete relevant maintenance records accurately and pass them on to the appropriate person 7. dispose of waste materials in accordance with safe working practices and approved procedures

## Knowledge and understanding

### You need to know and understand:

1. the health, safety and hygiene requirements of the area in which the maintenance activity is to take place and the responsibility they place on you
2. the isolation and lock-off procedure, or permit-to-work procedure that applies
3. the specific health and safety precautions to be applied during the maintenance procedure and their effects on others
4. hazards associated with carrying out maintenance activities on marine pantry and galley equipment (such as handling oils, greases, stored pressure/force, misuse of tools, using damaged or badly maintained tools and equipment, not following laid-down maintenance procedures)
5. how to recognise and deal with emergencies and the procedures to be followed (such as methods of safely evacuating and closing down compartments in the case of fire or other major incident)
6. the importance of wearing protective clothing and other appropriate safety equipment (PPE) during the maintenance process
7. how to obtain and interpret job instructions, drawings, specifications, manufacturers' manuals and other documents needed in the maintenance process
8. the procedure for obtaining replacement parts, materials and other consumables necessary for the maintenance
9. the methods and techniques used to dismantle/assemble marine pantry and galley equipment (such as release of pressures/force, proof marking, extraction, pressing, alignment)
10. methods of checking that components are fit for purpose, how to identify defects and wear characteristics, and the need to replace 'lived' items (such as seals and gaskets)
11. how to make adjustments to components/assemblies to ensure they function correctly (such as setting working clearance, setting travel, setting tension in cables and pulleys)
12. the basic principles of how the equipment functions, operation sequence, the working purpose of individual units/components and how they interact
13. methods and techniques of fitting keys and splines
14. how to correctly set tension of belts
15. the identification and application of different types of locking devices
16. the uses of measuring equipment (such as micrometers, verniers, expansion indicators and other measuring devices)
17. the importance of making 'off-load' checks before running the equipment under power
18. how to check that tools and equipment are free from damage or defect, are in a safe, tested and usable condition and are configured correctly for the intended purpose

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19. why tool/equipment control is critical and what to do if a tool or piece of equipment is unaccounted for on completion of the activities
  20. the importance of completing the relevant documentation and/or reports following the maintenance activity
  21. the equipment operating and control procedures to be applied during the maintenance activity
  22. how to use lifting and handling equipment in the maintenance activity
  23. the problems associated with the marine maintenance activity and how they can be overcome
  24. the organisational procedure to be adopted for the safe disposal of waste of all types of materials
  25. the extent of your own authority and whom you should report to if you have a problem that you cannot resolve

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## Scope/range related to performance criteria

1. Carry out all of the following during the maintenance of the marine pantry and galley equipment:
  1. undertake the maintenance activities, in conjunction with others involved, to cause minimal disruption to normal working
  2. use the correct issue of drawings, job instructions and procedures
  3. adhere to risk assessment, COSHH and other relevant safety standards
  4. check that equipment has been safely isolated (such as mechanical, electricity, gas, air or fluids)
  5. maintain safe access and working arrangements for the maintenance area
  6. carry out the maintenance activities, using appropriate techniques and procedures
  7. help to re-connect and return the system to service, on completion of activities
  8. leave the work area in a safe condition and to the prescribed category of cleanliness
2. Carry out maintenance activities on four of the following types of marine pantry and galley equipment:
  1. dishwashers
  2. steam ovens
  3. servery counters
  4. potato peelers
  5. deep fat fryers
  6. salad bars
  7. roll and bun dividers
  8. mixing machines
  9. ready-use refrigeration
  10. proving ovens
  11. slicers
  12. ice-cream makers
  13. salt water supply
  14. tenderisers
  15. fresh water supplies
  16. garbage disposal units
  17. plumbing
  18. boiling coppers
  19. electric oven
  20. sinks

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3. Carry out all of the following maintenance activities:
    1. dismantling equipment to the appropriate level
    2. setting, aligning and adjusting components
    3. proof marking/labelling of components
    4. checking components for serviceability
    5. replacing damaged/defective components
    6. replacing all 'lived' items (such as seals, gaskets)
    7. tightening fastenings to the required torque
    8. replenishing oils and greases
    9. making 'off-load' checks before starting up
    10. functionally testing the completed system
  4. Maintain marine pantry and galley equipment, in accordance with one of the following standards:
    1. BS, EN or ISO standards and procedures
    2. customer (contractual) standards and requirements
    3. company standards and procedures
    4. specific system requirements
    5. recognised compliance agency/body's standards
    6. other accepted international standards
  5. Complete the relevant paperwork, to include one of the following and pass it to the appropriate people:
    1. job cards
    2. permit to work/formal risk assessment
    3. maintenance log or report
    4. other reporting method
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## Behaviours

You will be able to apply the appropriate behaviours required in the workplace to meet the job profile and overall company objectives, such as:

- strong work ethic
  - positive attitude
  - team player
  - dependability
  - responsibility
  - honesty
  - integrity
  - motivation
  - commitment
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Carrying out maintenance on marine pantry and galley equipment



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