



About Us

Oceans Gourmet is a fast growing Catering Management and Culinary Training Company, emphasizing guaranteed delivery of high quality provisions and professional training for chefs onboard. As vessels have a tough schedule to follow, one cannot afford to go wrong in catering operations. Since our inception in 2014, we have grown to cover 600+ ports in 58+ countries and 550+ ships.





Catering Management Services

The Catering Management (CM) comes with expertise in handling the complete catering and provision needs of vessels. CM consistently ensures seamless coordination to ensure 100% success in all assignments. CM will be the single point of contact to make sure the crew has constant access to hygienic and healthy food throughout the journey, all the while keeping the approved budget in mind.

The Catering Expert Team constantly works on designing new menus, keeping in mind various factors like health, cultural practices, nationality mix and provision availability to create balanced and nutritious meals for the crew. They constantly step up to meet new challenges like precautions during pandemics, focused training sessions and many more.

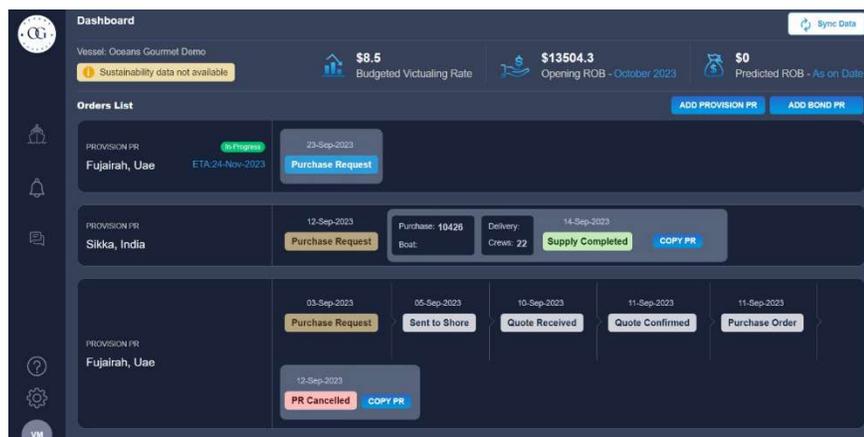
Purchase Portal

Our global operation is further enhanced with a dynamic solution platform which is custom designed to cater to the widespread location of our vessels and vendors.

This state-of-the-art portal has inbuilt AI & ML features and constantly evolves to serve the state stakeholders in a more efficient and innovative way. All transactions between the vessel, supply vendors and the base offices are effectively carried out through this portal for ease and tracking and generate reports.

Portal Features

User friendly and helps predicting sustainability.
Auto fill feature helps save time while ordering.
200+ vendor network worldwide to plan purchases.
Flexible to generate customized reports as required.
Readymade order templates for multinational cruise.
Every item accompanied with an image to eliminate errors.
Inbuilt chat box for instant communication and order tracking.
Dynamic price suggestions in alternative ports to plan purchases.
ROB and predictive victualling rate based on consumption trends.



Culinary Training Center

This Center of Excellence spearheads professional approach to all catering related solutions. The core team comes with decades of expertise and experience in hospitality, and industry well known for its high professional standards.

Scope

Designs and delivers comprehensive training.
Recruits crew from reputed Catering schools.
Upskill crew through focused programs.
Debriefs before sending them onboard.
Conducts hygiene induction programs.
Offers multiple certification modules.



Our Certification Courses Include

- Food Safety and Hygiene • HACCP • Menu Planning & Special Diets •
- Nutrition Hygiene Practices • Kitchen Equipment Management •
- Provisions Management • Multi Cuisine Cooking •
- Food Indents & Cost Management • Food & Beverage Service •

Why Choose Us?

- Global Network and access to reliable vendors.
- Dedicated Catering Manager – Single Point Contact.
- Extensively vetted vendors for efficient transactions.
- Intelligent Software to Manage Stock and Orders.
- Exclusive Portal Access for all Stakeholders.
- Custom designed Menus Recipe Books.
- Compliance with ISO / FSSC 22000 FSSC.
- Compliance with ISO-9001 QMS
- Cooks trained on HACCP practices.
- Cashless transactions in all ports.
- Smooth delivery at affordable rates.





**MAKING VOYAGES
MEMORABLE**

OCEANS GOURMET LLC

108 – The Prism
Business Bay
Dubai, UAE

☎ +971 4 297 7751

✉ oceansgourmet@oceansgourmet.com