



You will experience each and every aspect of the ship's catering department and work with the entire catering staff over the period of the placement.



Northern  
Lighthouse  
Board

# Ship's Catering Work Experience



NLV PHAROS



NLV POLE STAR



In Salutem Omnium - For the Safety of All - [www.nlb.org.uk](http://www.nlb.org.uk)



IMAGE BY IAN COWE ©

The Northern Lighthouse Board (NLB) is the General Lighthouse Authority for the waters surrounding Scotland and the Isle of Man, responsible for the superintendence and management of all lights, buoys and beacons within this area.

# About Us - Northern Lighthouse Board

## Our Aim

To deliver a reliable, efficient and cost-effective Aids to Navigation service  
for the benefit and safety of all Mariners

The Northern Lighthouse Board (NLB) is the General Lighthouse Authority for the waters surrounding Scotland and the Isle of Man, and is responsible for the superintendence and management of all lights, buoys and beacons within this area. Covering half the waters and coastline of the United Kingdom, together with the majority of offshore manned oil installations the area is subject to severe weather conditions for many months of the year. The approximate length of this coastline is 6,214 miles (10,000km) a land area of 30,405sq miles (77,700 sq km) and 790 islands. \* *Source: Scottish Statistics*

Currently the Board is responsible for a network of 206 lighthouses, 165 Buoys, 25 Beacons, 35 AIS Stations, 4 DGPS Stations, 29 Racons, 1 Shared GLA eLoran Station

The Northern Lighthouse Board's principal concern is with safety: the safety of the mariner at sea; the safety of our own people employed in or around some of the world's most dangerous coastlines; and the safety of environment in which we, and those who come after us, must live and work.

The Northern Lighthouse Board has long been at the forefront of navigational technology. The programme to automate all major lighthouses was successfully completed on 31 March 1998. The Board completed the conversion of all its statutory lit buoyage to solar power in 1997. Thereafter, an ongoing programme of modernisation and overhaul will continue well into the 21st Century.

The Board has always prided itself on its efficiency and cost effectiveness. For the future, it aims to provide a reliable, low-maintenance and cost-effective network of Aids to Navigation, backed by a safe, efficient and professional support organisation.

The joint General Lighthouse Authorities' policy is based on the continuing requirement for the foreseeable future for a base-level of traditional visual aids to navigation, in the form of lights, beacons and buoyage, but a decreasing reliance of these "traditional" aids to navigation and an increasing reliance on high-precision radio aids. The Joint GLAs' policy also provides a mechanism for the ongoing review of tasking and policies.

The Board's Mission Statement is:-  
In Salutem Omnium  
*For the Safety of All*

## About the **NLB Ships**

The Northern Lighthouse Board operates two ships, NLV PHAROS and NLV POLE STAR from our base in Oban on the west coast of Scotland. The ships carry out buoy work, deliver stores and supplies to lighthouses and inspect navigation aids on oil and gas rigs in the Scottish sector.

Both ships are equipped to the highest standard with the latest electronic and communications technology. They are designed to deploy and service any buoy currently deployed in UK waters. The versatility of PHAROS and POLE STAR makes them ideal research platforms with their large working decks being used for the deployment of scientific and sampling equipment on a commercial basis.

Both vessels benefit from full hydrographic survey suites and are equipped to a high standard to support:

- buoy deployment and recovery both inshore & offshore in the North Sea and Atlantic
- medium and small scale hydrographic sampling
- sea-bed sampling and testing
- deployment of subsea sensors and measuring devices
- ROV support
- deployment and recovery of marine hardware



## Our Commitment

The Northern Lighthouse Board is willing to commit resources, including staff and time, to training, supervising and mentoring the work placement student, who should be 18 years of age or over.

We are offering a chance for students to sample life on one of our two working tenders (ships) as part of the catering team.

The Northern Lighthouse Board will be contributing to the student's current education and improving their future career opportunities.

The Northern Lighthouse Board will identify opportunities for learning and passing on skills to students. We will provide a thorough Induction, including Health and Safety.

We will increase awareness of current academic developments in the particular discipline.

Our aim will be to raise the profile of the hospitality department at sea.

## NLV PHAROS

NLV PHAROS was welcomed into the service of the Northern Lighthouse Board in March 2007. She has an overall length of 84.25 metres and breadth of 16.50 metres. The level of sophistication in her equipment is not normally found in a vessel of her size and boasts dynamic positioning (DP2), a large aft working deck area, integrated bridge management system and forward helicopter flight deck. A full hydrographic survey suite and moon pool make her an ideal survey and research platform. PHAROS also supports land-based operations by helicopter or small craft and can act as a mobile project support base for operations in remote areas. PHAROS has a crew of 18, with additional accommodation for 12.

There are several lounges and a conference room which doubles up as a lounge and private dining room for visiting guests. There are book and DVD library areas plus game consoles.

All the accommodation is ensuite with satellite TV, CD player and radio incorporated through the TV. On PHAROS there is a well equipped gymnasium. PHAROS has internet access 24-7 and a large, well furnished office.





PHAROS MESS ROOM



PHAROS GALLEY

## NLV POLE STAR

NLV POLE STAR was built in 2000 and incorporates the latest thinking in hydrographic survey, navigational and buoy handling technologies. Smaller than PHAROS, she has a shallower draught, permitting access to otherwise inaccessible waters. Her dynamic positioning (DPI) capability makes her a very versatile vessel. POLE STAR has a crew of 15 and additional accommodation for 4.

There are two lounges on POLE STAR both equipped with games consoles, a small library of books and DVDs.

All the accommodation is ensuite with satellite TV, CD player and radio. There is also a small gymnasium. POLE STAR has internet access 24-7 and there is a small office onboard.





POLE STAR MESS ROOM



POLE STAR GALLEY



## The Crew

People are a vital part of our service. The crew of our ships work in the extremes of conditions servicing our aids to navigation around Scotland and the Isle of Man - this is physical hard work. We therefore have to ensure they are restored with a wholesome, healthy balanced diet to get them back to work.

The catering crew play a vital role in this by providing a balanced menu choice. Each ship operates with a Chief Caterer and a Caterer, who are experienced professionals. They are confident and committed to their work and take pride in delivering an attentive and charming service!

They combine confidence, efficiency and coolness under pressure. You will find them quick, resourceful and personable while mastering the intricacies of the ships voyage.

The catering crew take pride in their appearance, whether the occasion is formal or informal. They aim to deliver a standard of service in a friendly manner forming a vital part of the team and ensuring the crew and guests enjoy their period of time on board the ship.



## The Food...

We are self-confessed “*foodies*” with a reputation for creativity and culinary excellence. Our award-winning\* specialist caterers are passionate about developing ever more appetising menus. They love to experiment and they understand just how important it is to create and present exquisite food.

The secret lies in using the seasons freshest and most flavoursome ingredients. Close associations with suppliers all over Scotland and elsewhere, who share this passion and commitment, allow us to prepare a mouth-watering selection of menus.

We have received the *Healthy Living* food award for offering a healthier choice of food, all prepared from scratch and all food stuff sourced locally.

*The secret lies in using the seasons freshest and most flavoursome ingredients...*



### \*About the healthy living award



The healthy living award is a national award for the foodservice sector in Scotland.

It has long been recognised that caterers can play an important role in influencing what their customers eat, and it is important to recognise and reward those who are making it easier for their customers to eat more healthily. The healthy living award aims to achieve this.

The award criteria are based on the general principles of a healthy balanced diet and have been developed to be in keeping with Scottish dietary targets. Simple changes to the way a caterer works could make a significant difference to their business.

[www.healthylivingaward.co.uk](http://www.healthylivingaward.co.uk)

## The Work Experience...

You will experience each and every aspect of the ships catering department and work with the entire catering staff over the period of the placement, with the majority of the time spent gaining firsthand experience

Each member of the catering department is briefed to plan your time with them so you get a fully rounded experience of the individual and team roles, also experience a real flavour of the department and how the cogs of the Northern Lighthouse Board's catering wheels fit together to deliver the company objectives.

All your food and accommodation will be provided during your work placement time with us.

You will have the most unusually located work experience, along with the opportunity to visit some of the most remote and scenic places in Scotland.



*You will have the most unusually located work experience, along with the opportunity to visit some of the most remote and scenic places in Scotland...*

Cabin on PHAROS



## What's expected of you...

- It will be your duty to comply with all health and safety regulations; this will include lifeboat and fire drills.
- You will need to be professional at all times.
- You will need to be enthusiastic and have a flexible outlook to work.
- Be of smart in appearance at all times.
- Be able to take instructions.
- Comply with the Northern Lighthouse Board alcohol and drug policy.
- You will treat all the Northern Lighthouse Boards property and equipment with due care and respect.

## What next...

- This is a rolling programme, applications for placement can be submitted at any time.
- Placements usually are for two week periods.
- You will need to attend an informal interview.
- References may be required.

### FOR AN APPLICATION FORM CONTACT:-

**The HR TEAM**  
Northern Lighthouse Board  
84 George Street  
Edinburgh  
EH2 3DA

TEL: 0131 473 3100  
Email: [jobs@nlb.org.uk](mailto:jobs@nlb.org.uk)  
[www.nlb.org.uk](http://www.nlb.org.uk)

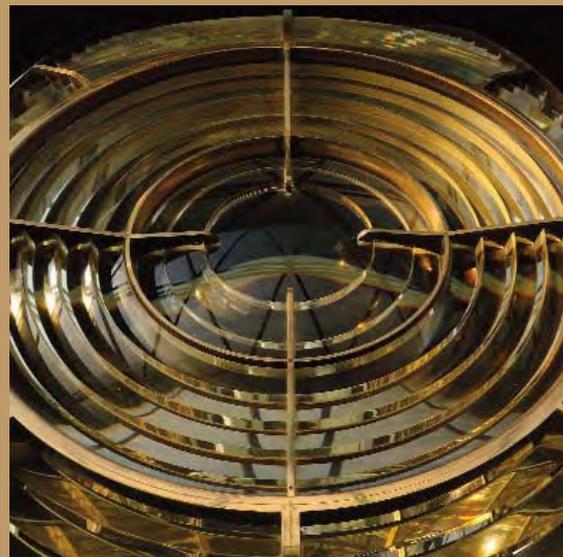
Risk Assessment

Reference	NLB Tenders: PHA 96 Catering Student work experience		Assessment Date:	13 July 2020	Is this an acceptable Risk? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>  <b>Note - if the residual risk is not reduced below red work must not be allowed to commence and Line Management and the HS&amp;E Department must be consulted. If Score is 3 or above complete a <a href="#">method statement</a> and additionally if 6 or above a permit to work and isolation certificate if necessary.</b>
NLB Area	Pole Star	Review Date: (approx. +2 years)		13 July 2022	
Location Details:	Tenders	Assessed By	Anne James	PTW required: No	
Number Of People Exposed:	1	Reviewed By	Billy Byrne	Isolation cert required: No	
Task being assessed: Student work experience in catering on Pharos				Persons / Groups at Risk:	
				NLB Staff <input checked="" type="checkbox"/> Public <input type="checkbox"/> Contractors <input type="checkbox"/> Other <input checked="" type="checkbox"/>	
<b>Likelihood</b>	<b>Severity</b> (1-Trivial, 2-Tolerable, 3-6 Significant, 8-16 Intolerable )				
		1 No injury or worst case: First Aid Injury (or Asset, Property, Environmental Damage < £3,000)	2 Minor Injury/Occurrence (or Asset, Property, Environmental, Damage < £10,000)	3 Major Injury/ Reportable Occurrence (or Asset, Property, Environmental Damage < £100,000)	4 Fatality/Catastrophic Loss (or Asset, Property, Environmental Damage > £100,000)
	1 Very Unlikely	1 Trivial	2 Tolerable	3 Significant	4 Significant
	2 Unlikely	2 Tolerable	4 Significant	6 Significant	8 Intolerable
	3 Likely	3 Significant	6 Significant	9 Intolerable	12 Intolerable
	4 Very Likely	4 Significant	8 Intolerable	12 Intolerable	16 Intolerable
Hazard Category	Hazard Description / Related Task	Potential Risk factor	Control Measures	Residual Risk Factor	
Slips, Trips or Falls	Flooring may become contaminated with water or grease. Doorways contain high step.	3 Significant	Appropriate footwear is provided and worn at all times whilst in operational areas. Awareness of steps in doorways, vigilance to condition of flooring. Floor cleaning products re used according to instruction. Wet floor signs used. Spills cleaned up immediately.	2 Tolerable	
Manual Handling	Supplies of food, beverage, other kitchen products moved from stores to catering areas.	3 Significant	Instruction on safe manual handling given to student. Loads must only be handled manually after load has been assessed and	2 Tolerable	

	Moving equipment, supplies within catering areas.		task of carrying is within students capability. Use trolleys to move loads, break down load, move in smaller quantities, two person task, use correct posture for lifting loads. Store heavier goods on shelving at waist to shoulder height. See manual handling assessment guidance HSGN 3.08.	
Hot Surfaces/Liquids	Burns from hot surfaces and or liquids.	3 Significant	Student shown how to safely operate equipment and closely supervised when operating equipment. Supervised during preparation of hot food/liquids. Wearing of oven gloves.Awarenes of hot surfaces in catering areas.	2 Tolerable
Machinery	Injury from using catering equipment which may trap or cut hands, fingers and clothing.	3 Significant	Student shown how to safely operate equipment and closely supervised when operating equipment.	2 Tolerable
Temperature	Walk in fridge/freezer. Exposure to cold/ freezing temperatures/frostbite/hypothermia.	3 Significant	Student must notify supervisor of going into freezer. Instruction must be given to student on location of emergency door controls, handles, alarm, should door close on student whilst inside. Minimise time in fridge freezer. Issue thermal gloves for handling very cold goods.	2 Tolerable
Chemicals	Chemical burns/ irritation to skin.	3 Significant	Cleaning products such washing up liquids and oven cleaners may be in industrial concentrated form and student must be given instruction on how to use product safely inc. dilution and using in or on equipment. Wear suitable chemical resistant gloves for handling such products. Wear eye protection to protect from liquid splashes.	2 Tolerable
Injury/illness	Food allergy	3 Significant	Student must be asked prior to work experience of any food allergies they may have as it may not be possible to continue with the placement as assurance to remove all source of food allergen may not be possible.	2 Tolerable

Notes...

Notes...



Produced by the  
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[www.nlb.org.uk](http://www.nlb.org.uk)

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