

Vessel Stores, Spares and Catering Management Course

30 November – 4 December 2026
London

AGILE LEADERS
Training Center

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Ref: 2171_258867 **Date:** 30 November – 4 December 2026 **Location:** London **Fees:** 5700 Euro

Overview

Vessel Stores, Spares and Catering Management Course is a one-week professional course for fleet managers, superintendents, supply coordinators, procurement teams and catering supervisors, who leave with a Fleet Supply Control Plan. The course connects vessel stores and spares management, demand planning, critical spare parts, IMPA coding, port delivery, onboard inventory, marine catering, food safety and supply performance. Agile Leaders Training Center presents vessel supply control practice.

Who Should Attend

- Teams responsible for forecasting vessel store and spare-part demand
- Teams responsible for technical requisitions and marine purchasing
- Teams responsible for coordinating suppliers and port-call deliveries
- Teams responsible for receiving, custody and onboard inventory accuracy
- Teams responsible for catering supplies and food-safety controls
- Teams responsible for fleet supply cost and service performance

The course assumes participants handle vessel requisitions, inventories, purchase records or provisioning data; it leaves out generic warehouse design, machinery maintenance and culinary skills instruction.

Departments and Industries

The course supports integrated supply decisions across shipping, offshore services and marine hospitality operations.

- Fleet technical and marine operations departments
- Maritime procurement and ship-supply teams
- Vessel engineering and deck departments
- Marine catering and crew-welfare teams
- Offshore support and vessel-management companies
- Port agency and marine logistics providers

Learning Objectives

By the end of this course, participants will be able to:

- Analyze vessel supply demand and consumption patterns.
- Prioritize critical spares and replenishment needs.
- Apply item coding and requisition controls.
- Evaluate suppliers and port delivery options.
- Diagnose inventory and catering-control gaps.
- Build a Fleet Supply Control Plan.

Course Agenda

Day 1: Frame Vessel Supply Demand

- Fleet Supply Scope and Responsibility Map
- Vessel Consumption and Voyage Demand Forecast
- Store, Spare and Provision Category Register
- Critical Spare Parts Classification Matrix
- Reorder Policy and Service-Level Decision Sheet

Day 2: Specify and Purchase Marine Items

- IMPA Code and Item Description Method
- Technical Requisition Completeness Checklist
- Supplier Capability and Quotation Evaluation Matrix
- Purchase Approval and Budget Control Workflow
- Obsolescence and Substitute-Part Decision Record

Day 3: Coordinate Port Delivery and Receipt

- Port-Call Supply Window Planning Board
- Delivery, Customs and Vessel Document Pack
- Ship Agent and Supplier Coordination Protocol
- Onboard Receipt and Discrepancy Inspection Sheet
- Custody Transfer and Storage Location Register

Day 4: Control Inventory and Catering

- Onboard Inventory Count and Reconciliation Method
- Issue, Consumption and Return Transaction Log
- Food Safety Plan and HACCP Control Map
- Menu, Crew Profile and Provisioning Calculator
- Cold-Chain, Shelf-Life and Waste Control Dashboard

Day 5: Practice Fleet Supply Control

- Exercise: Forecast Stores and Critical Spare Demand
- Exercise: Evaluate Marine Supplier Quotations
- Exercise: Resolve Port Delivery and Receipt Exceptions
- Exercise: Diagnose Inventory and Catering Variance
- Capstone Exercise: Complete the Fleet Supply Control Plan

Practical Exercises

The course uses suggested activities based on cargo-vessel, offshore-support and marine catering cases.

- Suggested activity: classify vessel items by operational criticality, demand pattern and replenishment risk.
- Suggested activity: compare supplier quotations using item clarity, lead time, delivery conditions and service evidence.
- Suggested activity: reconcile receipt, issue and count records to locate inventory variances.
- Suggested activity: assemble demand, purchasing, delivery, inventory and catering controls into one fleet plan.

FAQs

Who suits vessel stores and spares management training, and what does it assume?

Vessel stores and spares management training suits fleet, technical, purchasing, supply and catering teams. It assumes practical exposure to requisitions, inventories, purchase records or provisioning data and does not teach machinery repair or culinary production.

How does vessel supply management differ from general procurement training?

Vessel supply management connects technical item identification, criticality, voyage demand, port delivery, onboard receipt, marine inventory and catering controls. General procurement training does not apply the same ship-shore operating constraints.

How are critical spare parts prioritized across a fleet?

Critical spare parts are prioritized through equipment consequence, failure exposure, consumption history, installed base, lead time, substitution options, onboard quantity and replenishment opportunity.

How does IMPA coding support vessel stores control?

IMPA coding supports vessel stores control by giving buyers and suppliers a shared product reference that improves requisition clarity, quotation comparison, receipt checking and catalogue consistency.

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What improves marine catering and provisioning control?

Marine catering and provisioning control improves through crew-demand forecasts, approved suppliers, food-safety plans, storage conditions, stock rotation, consumption records and waste review.

Conclusion

Participants take back a Fleet Supply Control Plan linking vessel demand, critical spares, item specifications, purchasing decisions, port delivery, onboard inventory and catering controls. The plan improves traceability from requisition through consumption and replenishment. It also supports coordinated performance reviews among fleet, vessel, procurement and catering teams.