



Fuji Trading Co. Ltd

Catering Services

We just launched to set off as a “Marine Service Integrator”.



“World” is within your reach.

Advantages **Of Catering Management**

To the Owners,

We in Fuji Trading are looking forward to a successful coordination with you, which would benefit both your company and us.

- Cashless On-Board Transaction -

By using this system to support your ships, you will have BIG savings.

Single invoicing per month in single currency reduces bank charges, handling fees of Agent for cash to Master and the cash amount on-board.

Advantages Of Catering Management

To the Ship Master,

This system aims to lessen the workload of Master.

If we are asked for catering management, we will take charge of administrative work such as inventory monitoring, which will ease off some of Master's burdens that he has to endure out of his busy schedule.

As a result, Captain would be able to concentrate on the safety voyage and cargo operation of the ship.



+ Benefits **Of Catering Management**

- ✓ **Healthy Nutrition on board.**
 - Professional support from independent dietician and Provision Superintendent.
 - Quarterly reporting of calorie consumption on board. (Based on actual delivery and consumptions)



+ Benefits Of Catering Management

✓ Ordering – made easy!

- Single contact window.
- Dedicated staff
- Attendance at major ports where we have own branches.



BENEFITS

+ Benefits Of Catering Management

✓ Provision supply preparation.

- Advanced planning
- Worldwide Price mapping
- Selection of **Reliable Supplier** outside our group

TRAMPING SHIPS (NO FIXED ROUTE)						CONTAINER SHIPS (FIXED ROUTE)					
VESSEL NAME	PORT	LEAVE	DATE	REMARK	SUPPLIER	VESSEL NAME	PORT	LEAVE	DATE	REMARK	SUPPLIER
REFRESH LAST SUPPLY AT LAKEH CHABANG, SEPT 27	BALUCH, PHAKMA	8:00am	14-Sep	DELIVERY ON WEDS	MARAL LA	DOO ANHLEI	29:00	15-Sep	DELIVERY ON	WEST COAST	
	LANTAGENA	11:00am	14-Sep			OSAKI	19:00	14-Sep			
	#INCTION	14:00am	14-Sep			HONG KONG	1:00am	15-Sep	IT OKI		
	ARUBA	16:00am	14-Sep			LADY CHABANG	24:00	15-Sep			
	LOKALAD	17:00am	14-Sep			CARLE YUNG TAI	25:00	15-Sep			
	BOWARD	18:00am	14-Sep			HONG KONG	19:00	14-Sep	NO CALL		
	PURIFO CABELLI	19:00am	14-Sep			DOO ANHLEI	20:00	14-Sep	*** STOCK REPLENISHMENT		
	PORT OF SWAN	20:00am	14-Sep			OSAKI	21:00	14-Sep			
	WHITE BOWARD	24:00am	14-Sep			OSAKI	24:00	14-Sep			
	TRAGLI	1:00am	15-Sep								
TRALEPORT	28:00am	15-Sep									
MANLYTON	24:00am	15-Sep									
ARRIVED LAST SUPPLY AT SINGAPORE OCT 14	DUNBAR	8:00am	7-Sep	DELIVERY ON WEDS	SHANLING WPT	DOO ANHLEI	29:00	15-Sep	DELIVERY ON	WEST COAST	
	BART 220008	8:00am	8-Sep			OSAKI	19:00	14-Sep	IT OKI	FTS	
	PORT BILGAMETH	11:00am	14-Sep			HONG KONG	19:00	14-Sep	NO CALL		
	YIELD	14:00am	14-Sep			SINGAPORE	19:00	14-Sep	IT OKI	FTS	
KORACE LAST SUPPLY AT ANTWERP, 27th NOV	CHARMELLE	11:00am	14-Sep	TANKER PORT IN	FTM	YAMFAL	14:00am	14-Sep			
	ESGRI	20:00am	14-Sep			CHABANG YONG TAM	19:00am	14-Sep			
	BYMIRAVAGE	1:00am	15-Sep			SINGAPORE	19:00am	14-Sep	NO CALL	FTS	
						THAI CANAL	8:00am	14-Sep			
ARRIVED LAST SUPPLY AT TORATA	BREITENBAUER	1:00am	14-Sep			YAMFAL	14:00am	14-Sep			
	EMERIN	8:00am	14-Sep			CHABANG YONG TAM	19:00am	14-Sep			
	KALPAK	14:00am	14-Sep			SINGAPORE	19:00am	14-Sep	NO CALL	FTS	
	FLINTVILLE	16:00am	14-Sep			THAI CANAL	8:00am	14-Sep			
	BURNOVIC	18:00am	14-Sep			INDONESIA	11:00am	14-Sep	DELIVERY ON		
	PAULINA CASAL	14:00am	14-Sep			SINGAPORE	19:00am	14-Sep	NO CALL	FTS	
	COFRATO	17:00am	14-Sep			THAI CANAL	8:00am	14-Sep			
	SAN LORENZO HONDURAS	17:00am	14-Sep			SINGAPORE	19:00am	14-Sep	NO CALL	FTS	
	ACAUTLA	18:00am	14-Sep			INDONESIA	11:00am	14-Sep	DELIVERY ON		
	LONG BEACH	1:00am	15-Sep	*** STOCK REPLENISHMENT		DOO ANHLEI	18:00am	14-Sep	*** STOCK REPLENISHMENT		
TOW ORAMA	19:00am	14-Sep			OSAKI	20:00am	14-Sep				
PORT WALLCOTT	10:00am	14-Sep									

COST COMPARISON											
	ORIG. REQUES T FROM SHIP	HONG KONG					VIETNAM				
		UOM	QTY	PRICE	AMOUNT	REMARK	UOM	QTY	PRICE	AMOUNT	REMARK
585	MASALA BIRANI POWDER SHAN	PKT	6	1.80	30.80	300 Grms / Pkt	PKT	6	4.5	27.00	
586	MADALA CHAF POWDER	PKT	2	1.80	3.60	300 Grms / Pkt	PKT	2	1.8	3.60	NO OFFER
588	MADALA GARUM	PKT	6	1.80	30.80	300 Grms / Pkt	PKT	6	4.5	27.00	
589	MASALA LILAT PAPAD	PKT	6	1.80	30.80		PKT	6	1.8	30.80	NO OFFER
605	PICKLED GARLIC	BTL	2	2.10	4.20	300 Grm/Bd	BTL	2	2.2	4.40	
606	PICKLES MIXED	BTL	2	1.80	3.60	400 Grm/Bd	BTL	2	4.95	9.90	
609	CORIANDE SEEDS WHOLE	KG	1	7.18	7.18		KG	1	13	13.00	
610	CUMIN SEEDS WHOLE	KG	1	8.99	8.99		KG	1	13	13.00	
615	FLOUR ATTA	KG	25	1.65	41.25		KG	25	2.5	62.50	
616	FLOUR BESAN (GRAM FLOUR)	KG	6	2.69	16.14		KG	6	2.5	15.00	
627	CHEESE PANNEER	KG	3	10.48	31.44		KG	3	10.48	31.44	NO OFFER
E	MASALA - CURRY POWDER CHICKEN	PKT	6	1.80	30.80	300grm	PKT	6	4.5	27.00	
EXTRA NON LISTED ITEMS											
629	CHARCOAL - 10 KG BAG	KG	20	1.86	37.20	4.5kg/PKT	KG	20	0.7	14.00	
TOTAL AVAILABLE + NOT AVAILABLE AMOUNT				USD 4,739.72				USD 4,832.78			
NO. OF NOT AVAILABLE ITEMS				2 ITEMS				5 ITEMS			
ACTUAL AVAILABLE PROVISION AMOUNT				USD 4,696.22				USD 4,759.30			



+ Benefits Of Catering Management



✓ Monthly Budget and Inventory reports

- Well detailed report of consumption, quantity and average pricing.

SHIP'S OWNER INVENTORY																		
NAME OF SHIP:		TYPE:		DATE SUBMITTED:				NO. OF CREW				24		FORM-004				
MOL CELEBRATION		CONTAINER		31-Oct-15				BUDGET(PERSON/DAY)				7.5						
APPROVED BY CAPTAIN:		TOTAL USD AMOUNT A				TOTAL BUDGET AMOUNT PER DAY:				180		DAYS OF CONSUMPTION:						
CAPT. VADIVELU KANEENDRAN		3,856.32				TOTAL BUDGET AMOUNT:				5400		FROM: 01-Nov-15						
COMMENT		TOTAL USD AMOUNT B				EXTRA MEAL FOR JOINING/CHARTERER, OFFICE VISIT						UNTIL: 30-Nov-15						
A	OCTOBER INVENTORY			5,153.67				OLD AND EXPIRY ITEMS				TOTAL DAYS OF CONSUMPTION:						
B	PROVISION PURCHASED - LOS ANGELES, OCT.27			TOTAL USD AMOUNT C				0.00				30						
C	PROVISION PURCHASED -			TOTAL USD AMOUNT D				TOTAL OTHER EXPENSES				0						
D	GRAND TOTAL OF A,B & C			TOTAL USD AMOUNT E				TOTAL AMOUNT CONSUMED				9009.90						
E	NOVEMBER 2015 INVENTORY			0.00														
		A		B				C				D		E				
		UOM	QTY	PRICE	AMOUNT	UOM	QTY	PRICE	AMOUNT	UOM	QTY	PRICE	AMOUNT	TOTAL QTY	GRAND TOTAL	AVERAGE RATE	ROB	AMOUNT
BEEF/LAMB/MUTTON																		
001	BEEF BONES FOR SOUP				0.0000				0.0000				0.0000	0.00	0.0000			
002	BEEF BRISKET		10	6.0756	60.7562				0.0000				0.0000	10.00	60.7562	6.0756		0.0000
003	BEEF BURGER PATTIES PRECOOKED		5	8.8971	44.4857				0.0000				0.0000	5.00	44.4857	8.8971		0.0000
004	BEEF CUBE ROLL				0.0000				0.0000				0.0000	0.00	0.0000			
005	BEEF FEET (TROTTER)		5	2.9247	14.6234				0.0000				0.0000	5.00	14.6234	2.9247		0.0000

+ Benefits **Of Catering Management**

✓ **Galley and Crew Hygiene**

- Brochures and manuals available upon request.
- Assistance for the Training of joining Galley staff NC-1, NC-II and NC III thru accredited school in Manila.



+ Benefits Of Catering Management

✓ Food Storage and preparation

- Support to owners policy on-board.
- First-In, First-Out rules.



BUDGETING AND DAILY RATE ALLOWANCE

Once the budget agreement is confirmed by both parties, we shall set the daily rate according to the number of ship's crew, their nationalities, the ship's route and extra miscellaneous (e.g. soft drinks, drinking water and charcoal). Evaluation sheets to be provided regularly to check the conditions and welfare of crew on-board.

In case that the allocated budget cannot meet the expectations of both sides due to un-foreseen events such as un-expected long waiting at the anchorage, port delivery expenses and berth rules etc., we shall discuss with the customer.

NO. OF CREW		FORM-004	
BUDGET(PERSON/DAY)			
TOTAL BUDGET AMOUNT PER DAY:		DAYS OF CONSUMPTION:	
TOTAL BUDGET AMOUNT:			
EXTRA MEAL FOR GUESTS/CHARTERER		FROM:	
		UNTIL:	
OLD AND EXPIRY ITEMS		TOTAL DAYS OF CONSUMPTION:	
TOTAL OTHER EXPENSES			
TOTAL AMOUNT CONSUMED			



STOCK CONSUMPTION MONITORING

To ensure that the vessel is ordering and stocking according to the allotted budget, we conduct a monthly stock consumption monitoring.

This aims to monitor the vessel's consumption per month guided by the following basis:

- Previous Inventory Amount
- Purchases in the current month
- Month-end Inventory
- Less other expenses such as:
- Extra meals for guest visits/joining charterer
- Old and expiry items

Formula:

$$\begin{aligned} & \text{Previous Inventory} \\ + & \text{Purchases} \\ - & \text{Month-End Inventory} \\ - & \text{Other Expenses} \end{aligned}$$

CONSUMPTION

My Daily Food Plan

Based on the information you provided, this is your daily recommended amount for each food group.



WE

**WANT
TO**

HEAR

FROM

YOU!



For questions and inquiries, please contact us at:

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We shall take good care of your fleet crews