



STP & ACREW
SUPERYACHT
PROFESSIONAL
DEVELOPMENT

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M A R C H

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APEAM BUILDING, MUELLE VIEJO 11
STP SHIPYARD PALMA
PROGRAMME



12TH MARCH, 2015

NETWORKING 09.00 - 10.00

BREAKFAST & MORNING JUICE BAR

Breakfast including fresh fruit salad, superfoods, pastries and juice bar.

11.30 - 13.00

NETWORKING LUNCH

A sumptuous selection of cured meats, gravlax, seafood & cheeses with salad and fresh bread

14.30 - 15.00

AFTERNOON COFFEE

Tea and coffee served with brownies and chocolates

NeKo Yacht Supply
No. 12 Fine Wines

OPEN 10.00 - 11.30

FIRST AID REFRESHER

An extremely useful session to inform and refresh all crew about Fracture Management, Splinting techniques utilising Stretchers & Splinting Equipment

Facilitator:
Nicholas Stael von Holstein and Amanda Hewson
Medical Support Offshore

DECK 13.00 - 14.30

ROPES & RIGGING

This workshop will provide an overview of different types of lines & rope and when to use them: practical demonstrations exploring the dark art of splicing and an opportunity to solve your problems and issues in a Q&A session.

Facilitator:
Allan Wester
RSB Rigging

CAPTAINS 10.00 - 11.30

FUEL PURCHASING FOR THE MED

Plan your fuelling requirements for the summer based on your itinerary to minimise expenditure and take advantage of the Duty Regulations around the Mediterranean to ensure you comply and enjoy the best results possible based on costs, fuel quality and service. The session ends with an open Q&A.

Facilitator:
Murray Bishop
GAC Superyacht Services

ENGINEERS 13.00 - 14.30

MARINE FUEL CHANGES & PROTECTING YOUR ENGINE

A detailed look at current marine fuel standards, future legislation changes & how they will affect your fuel systems, engines & engineering operations.

Facilitator:
Oliver Rumford-Warr
Fuelcare

INTERIOR 10.00 - 11.30

FLORAL DESIGN

A talk on how to shop for good quality flowers and the care and conditioning of them. Followed by a demonstration on how to make some simple vase arrangements.

Facilitator:
Joanna Walton
Joanna Walton Flowers

CAPTAINS 13.00 - 14.30

EFFICIENCY: NEW REAL-TIME DIAGNOSIS TECHNOLOGY

Reduce the risk of failure and improve overall efficiency onboard. Case studies to demonstrate this new technique in practice and a real-time diagnosis will be performed during the workshop.

Facilitator:
Francisco Pelluz
Atlante

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ENGINEERS 10.00 - 11.30

ONBOARD NOISE & VIBRATION: PROBLEM SOLVING AND PREVENTION

Facilitated by an industry expert, this workshop will discuss invaluable issues on noise and vibration control, problem solving and prevention. It will explore common problems, test protocols and effective methods of noise reduction on board.

Facilitator:
Sandor Matla
Van Cappellen Consultancy

CHEFS 13.00 - 14.30

SUSHI MAKING PART I

Discover all the skills you need to prepare the rice and dressing for the perfect Sushi. This workshop is great for sushi lovers and anyone with an interest in Sushi making without necessarily being a chef!

Facilitator:
Katy Rosales
The Galley Club

OPEN 09.00 - 17.00

PERSONAL DEVELOPMENT

Personal one2one review sessions available with the leading yachtie financial expert who can advise you on all aspects of personal planning, be it short, medium or long term needs, including personal savings, retirement planning, taxation planning, wills and protection.

Facilitator:
Oliver Maher
United Advisers Marine

ENGINEERS 15.00 - 16.30

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OPEN 15.00 - 16.30

WINE & THE YACHTING INDUSTRY

Examining wine storage and longevity onboard. Demonstrate how wine should be served, correct glassware, precise wine temperature and grape varieties.

Facilitator:
Charlotte Painter and Andrew Azzopardi
No. 12 Fine Wines

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SUSHI MAKING PART II

In our more advanced 'Hands on' Sushi workshop, you will learn how to make the many different types of Sushi; temaki, uramaki, futomaki, nigiri and gunkan. We will be using salmon, tuna, surimi, cucumber, and avocado.

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The Galley Club

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12TH - 13TH
MARCH
2015
APEAM BUILDING
STP SHIPYARD PALMA

ACREW and STP Shipyard Palma will celebrate the 3rd edition of the highly successful Continuous Professional Progression Courses for Captains and Crew on 12th – 13th March 2015.

18 free workshops will be offered to crew at the APEAM building, situated at the entrance to STP Shipyard. Participants are invited to a breakfast, morning juice bar and networking lunch on both days. Crew can also benefit from private consultations with a financial planner and careers advisers throughout the day. At the end of the 2 days all workshop participants and crew from the shipyard will be invited to a crew BBQ and party with live music.

THANKS TO ALL OUR PARTNERS & SPONSORS

