



Visit to the Galley



GALLEY SPACE FACILITIES ON BOARD CARIBBEAN PRINCESS

Galley Deck 5 which includes the Bakery & Pastry	1,000 Sq. Feet
Galley Deck 6 (which is the main galley)	1,200 Sq. Feet
Lido Galley Deck 14	800 Sq. Feet
Bell Box (Room Service)	300 Sq. Feet
Sabatini Galley	400 Sq. Feet
Crew Galley	700 Sq. Feet
Total Galley under counter refrigerators	160 Each
Dry Store storage space area	16,000 Sq. Feet
Walk in fridge capacity which includes Frozen Poultry, Meat & Fish, Fresh Meat, Fresh Vegetables and Fresh Fruits, and Defrosting Rooms.	18,000 Sq. Feet
Butchers and Fish Shop Preparation rooms	7,000 Sq. Feet


PRINCESS CRUISES
escape completely

No visit to the Galley would be complete without a brief description of the total chain of events that culminate in our famous cuisine served to you by your waiter. On Caribbean Princess, we have two main galleys, one for each restaurant and one fully equipped Lido Galley which produces the delicious food you have enjoyed in the Horizon Court.

It all starts with a shopping list, not unlike the shopping list anyone would prepare at home. Our shopping list consists of food from all over the world: Russian Sevruga Caviar, fine cheeses from Italy, England, Denmark and France, choice selected beef from the heartland of the United States as well as choice selected fresh fruit and vegetables from California and Florida. On a single cruise, the list usually consists of between 110 and 115 tons of food to be delivered to the ship and loaded on the "turn-around" day, this is the day when one cruise ends and the next begins. After the food is loaded on board, it is carefully stowed in the proper storage rooms. These rooms are specially designed and temperature controlled for the various types of food. On longer cruises, the amount of food increases proportionally and may be loaded at different ports. Our food requisition lists are prepared by an expert team consisting of our Executive Chef, Provision Master and the Assistant Food and Beverage Director, all under the supervision of the Staff Purser Food and Beverage. The requisition is then sent to either our Florida or Los Angeles office, depending on the cruising area of the ship.

Ashore, a team of professional buyers goes to work visiting markets, selecting meat, fish and contacting our suppliers from around the world. These buyers coordinate domestic and international shipping schedules for delivery to the ships.

After the food is loaded on board, the cruise begins... the menus for that cruise are carefully prepared by an expert team of Corporate Chefs, under the supervision of the Corporate Director of Food and Beverage and Menu Planning in Los Angeles. Different menus are offered each day in the Dining Rooms, out on deck and in the Horizon Court, which also features an 'a la carte' menu every night. A team of storekeepers, butchers, fish and vegetables preparation men exercise their skills against a tight time schedule to carefully ensure that the proper items and amounts are prepared and transported to the galley on time. In the galleys, teams of chefs, cooks and pantrymen use their skills to turn the raw food into the fine cuisine that we are noted for.

FISH PREPARATION AREA

This area employs four butchers to prepare the fish. It contains freezers with temperatures ranging from 5°F to 10°F in a fully equipped preparation room. Here the fish is cleaned and cut into portions before it is sent to the galleys where the chefs will complete the preparation.

Average amount of fish prepared daily: 1,500 lbs.

MEAT PREPARATION AREA

This area employs six butchers, three assistants and two helpers. These areas contain large individual freezers for meat and poultry which are kept at a temperature of approximately 10°F. There are defrosting rooms for meat and poultry with temperatures ranging from 35°F to 40°F. The meat and poultry is sliced and portioned in this area before it is sent to the galley; in the galley a team of twelve men will complete the preparation.

Average amounts of meats cooked daily:

Poultry:	1,800 lbs.	Veal:	400 lbs.
Beef:	2,100 lbs.	Lamb:	460 lbs.
Pork/Pork Products:			1,000 lbs.

GARDE MANGER (COLD KITCHEN)

Garde Manger is the French name given to the area where all cold dishes and salads are prepared, from the simplest sandwich, to the fine works of art that enhance our buffet tables. A hardboiled egg and an olive are subtly transformed into a miniature penguin. . . an ordinary carrot becomes a bird in flight . . . a simple radish becomes a rose with white petals tipped in red . . . baked hams and turkeys take on layers of fine coating and floral designs. . . all to please the eye as well as the spirit, and offer the invitation to dine. Twelve men work in this area, which contains mixing and slicing machines and refrigerators where all prepared dishes are kept.

Average amount of salads served daily:	1,600 lbs.
Average amount of shrimps used daily:	300 lbs.
Average amount of mayonnaise used daily:	28 gals.
Average amount of sandwiches made daily:	1,500 each

SOUPS, PASTAS AND VEGETABLES

Sixteen men are employed in this area where they use their skills to prepare frozen and fresh seasonal vegetables, delicious pastas and tasty soups.

Average amount of pastas made daily:	500 lbs.
Average amount of potatoes cooked daily:	2,000 lbs.
Average amount of vegetables cooked daily:	2,500 lbs.
Average amount of soups made daily:	550 gals.

BAKERY

There are eight men working in this area where there is a constant aroma of freshly baked bread. The bakery contains dough mixers, ovens, refrigerators and proofing ovens for bread rising. All of the following breads are baked fresh daily:

Sweet Rolls	Croissants	Vol-au-Vents	
Bread Sticks	Biscuits	Pizza	Bread Roll
Average amount of flour used daily:			1,700 lbs.

PASTRY SHOP

Sixteen people perform their craft in the pastry shop in two shifts, twelve during the day and four at night. Sweets and pastries are prepared in this separate area every day throughout the cruise. High quality almond paste (marzipan) is kneaded and formed into fruit shapes. . . a peach, a strawberry, a pear . . . all lined up to be carefully tinted in two or three colors, a stem added here, a petal added there. Skilled hands form curlicues and swirls like the fine lines of an etching to give that special touch that transforms a cake into a work of art. At the beginning of each cruise, special table decorations are made. The pastry shop contains ovens, refrigerators and ice cream machines.

Average amount of assorted pastries prepared daily:	6,000
Average amount of ice cream prepared daily:	90 gals.
Average amount of cakes and pies served daily:	300

FRUIT AND CHEESE PANTRY

Six men work in this area where they arrange assortments of fine cheeses and varieties of crackers. In addition they wash, slice and prepare all the fruits that are presented and served daily.

Average amount of butter used daily:	500 lbs.
Average amount of fresh fruits served daily:	7,000 lbs.

COFFEE PANTRY

Four men keep the automatic coffee and espresso machines working during meal times.

Average amount of coffee consumed daily:	470 gals.
Average amount of coffee cream consumed daily:	62 gals.
Average amount of sugar consumed daily:	400 lbs.

DISHWASHING AREA

Who cleans up after the meals are served? Fifty two men work continuously throughout all the ship's galleys pre-washing, sorting and feeding a constant stream of china, glasses, silver, pots and pans into the dishwashing machines. The wash and rinse temperatures are carefully controlled; the automatic soap and sanitizer dispensers are checked and rechecked to ensure that all functions meet the U.S. Public Health standards. In the sculleries, nine men scrub and polish all of the specially constructed oversized pots, saute and braising pans to make them ready for the chefs and cooks. The silverware is cleaned and polished through the night so that the surfaces achieve a fine finish.

Average amount of dishes washed daily:	70,000
Average amount of glasses washed daily:	21,500
Average amount of detergent used daily:	58 gals.

Is this all? Well, not quite. You see, after our passengers are served, then it's time to feed our family: over 1100 crew members!