

CARNIVAL VICTORY F&B FUN FACTS

Welcome to our Galley Tour, we hope you find it interesting. Below you will find some Fun Facts about the Food and Beverage operation.

1. The Food and Beverage department is the largest department onboard with over 500 Team members. This includes 120 cooks, 220 dining room servers, 70 bar team members and 70 galley stewards and provision staff.
2. We use over 20,000 pounds of meat a week, 10,000 pounds of chickens and poultry and further 15,000 pounds of grocery and fresh produce.
3. We use over 48,000 eggs a week...and we only have one chicken on board.
4. We have enough juice, coffee & tea to fill the swimming pools 3 times over.
5. We also consume over 1000 gallons of milk every week.
6. Square foot for square foot, the galley is more expensive than the engine room and also out weights it.
7. We serve 1500 main courses in less than 25 minutes and we wash 18,000 plates every evening. During dinner service we are proud to declare that one plate per second is leaving the galley to be served.
8. A final note: on weekly basis, the consumption in the bars is 6000 gallons of pre-mixed drinks, beers, and liquor.

We hope you enjoyed your visit to the Galley and we are sure that we surprised you with these Fun Facts.

Carnival Victory Food & Beverage Team

PASTRY
SOP
FRIDGE

UP DOWN

UP DOWN

PACIFIC DINING ROOM FOOD SERVICE LINE

STOVE

SALAMANDER

STOVE

OVEN

OVEN

SOUP KETTLE

GRILL

CENTER GALLEY AND FOOD PREPARATION AREA

GRILL

DEEP FAT FRYER

TILTING PANS

OVEN

GRILL

SALAMANDER

GRILL

ATLANTIC DINING ROOM FOOD SERVICE LINE

LIFT

LIFT

LIFT

CHEF OFFICE

POT WASH

WALK IN FRIDGE

POTS & PANS

CARNIVAL VICTORY GALLEY TOUR PLAN

BAR SERVICE

DISH WASHER

PANTRY

APPETIZER

WALK IN FRIDGE

THAW ROOM

ASST. OFFICE

LINEN LOCKER

CREW BREAK ROOM

DISH WASHER

GALLEY WORKSHOP

UP DOWN

UP DOWN

