



# Holland America Line

ms Amsterdam

## WELCOME TO THE KITCHEN OF THE MS AMSTERDAM

Today we are proud to show you where we prepare 90% of the food for approximately 1380 guests and almost 620 crew members. All meals are prepared under the supervision of our Executive Chef and served to you by our service staff under the guidance of our Dining Room Manager.



The galley which consists of 96 persons, under the supervision of our Executive Chef, is divided as follows:

Executive Chef	1	Assistant Cooks	17
2nd Executive Chef	1	Apprentice Cook	4
Sous Chef	2	Kitchen Assistant	16
Pinnacle Grill Chef	1	Crew Kitchen	4
Chef de partie/Demi Chefs	11	Chief Steward	1
Bakery	4	Foreman Service Area	2
Pastry	6	General Service Attendants	21
Butcher	2	Storeroom Staff	7

Our total number of 122 service staff consists of:

Dining Room Manager	1	Dining Room Stewards	34
Pinnacle Grill Manager	1	Asst. Dining Room Stewards	23
Assistant Dining Room Managers	4	In Room Dining Stewards	7
Lido Manager	1	Lido Stewards	8
AYWD Hosts	1	Pinnacle Grill Waiters	6
Dining and Crew Care	1	Canaletto stewards	4
Doormen	2	Wine Stewards	9

You have started the galley tour at the service entrance of the La Fontaine Dining Room. When entering the galley you'll see on your right our pantry where we give out our desserts. A little further you'll see our "Coffee Pantry", where we freshly brew your coffee. This station is located as close to the dining room as possible to provide you with fresh hot coffee during breakfast, lunch and dinner.

On your left you can see the escalator going up to the upper level deck 5. On the other side of the galley by the dish wash there is one coming down from deck 5.

Right in front of you, you can see our main galley where our chefs prepare all hot food for the dining room and also for in room dining.

For example omelets, fried eggs, pancakes or waffles for breakfast and appetizers, soups and entrées for lunch and dinner. The "Saucier" is the person who is responsible for the preparation of all meats and sauces, while

the “Entremetier” prepares all vegetables and starches. We have a special “Soup Cook” who makes all of our soups in 300 liter / 80 gallon pans. During meal service hours you find a team of Chefs behind each steam table preparing the ingredients and plating the dishes for the stewards to collect and serve to you. All items are prepared in small batches to maintain the perfect taste, texture and temperature of the food.

From the hot galley area we are going to the “Cold Kitchen”. On our way over there you can see the “reach-in refrigerators” with the glass doors where cold appetizers, salads, cheeses and sandwiches are put in. Each refrigerator holds one type of dish. The Stewards just open the doors and "reach in" to place the number of dishes they need on their tray, before they return to the dining room.

The man in charge of the cold galley is the Garde Manger. We also have a saladier preparing all of your salads under the direction of the Garde Manger.

Right before entering the cold galley you find on your left our Dishwashing Area. In this area the General Service Attendants continuously clean all glasses, silverware, china, trays and plate covers. We have a separate machine for our glassware (rack type machine) and for our chinaware (flight type machine). Each General Service Attendant assigned to the dishwashing has his own responsibility. Some sort the china & garbage on the trays that are returned to the Galley by the Dining Room Stewards.

Garbage is separated into color coded bins (yellow bins for leftover food, blue bins for empty bottles & tins or broken china & glassware, grey bins for all remaining waste). The china and cutlery are pre-washed by one attendant before another attendant feeds all items into the dishwashing machines. At the end of the machines, attendants collect and store all that has been washed on shelves or in trolleys until the next meal service. Our 21 General Service Attendants are under the supervision of the Chief Steward, who is assisted by 2 Foreman Service Areas. Besides manning the Pot Wash and the Dish wash on deck 4 and the Lido Deck this team ensures all floors, walls and ceilings of the galleys maintain clean during the service and are cleaned and sanitized after each meal service.

Continuing your tour, behind the cold galley you find our Pastry Shop and Bakery. Our Pastry Chef and his 6 assistants prepare a wide variety of homemade desserts, pies, cookies, chocolates, petit fours, cakes, and etcetera. A lot of extra work is done for our beautiful Show Buffets such as the Dessert Extravaganza or Royal Dutch High Tea. Our Baker and his staff prepare all breads, croissants, Danish and Rolls fresh prior to each meal period.

Leaving the Pastry Shop and Bakery behind, you’ll see ahead of you the Fish Preparation area where our Poissonnier filets our fresh fish, bought ashore.

We are now turning left and entering the Pinnacle Grill Galley. This exquisite restaurant has it's own chef and cooks to prepare delightful meals in a relaxed and luxurious setting for you. When you enter the Pinnacle Grill restaurant you’ll see that we use beautiful Riedel glasses, WMF silverware and Bulgarie china which add to the whole atmosphere and dining experience.

Average weekly consumption of food on board:

Meat and meat products	8,500 lbs	Eggs	18,040 pcs
Poultry	3,814 lbs	Sugar	750 lbs
Fish	1,875 lbs	Individual Sugar Packages	20,000 pcs
Seafood	2,575 lbs	Rice for crew	2,100 lbs
Butter and Margarine	1,175 lbs	Flour	2,850 lbs
Fresh Vegetables	12,500 lbs	Assorted Sodas	262 cases
Potatoes	4,750 lbs	Assorted Beers	232 cases
Water Melon	1,800 lbs	Champagnes & Sparkling Wines	450 btls
Dairy	500 qts	Assorted Wines	1,636 btls
Ice Cream	200 gln	Water	280 cases

Thank You for joining our Galley Tour of ms. Amsterdam