

Foodservice equipment & supplies

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equipment necessary for each area's specific function.

The vegetable prep area includes a salad washing machine, potato peeling equipment and slicers. Royal Caribbean's main galleys, where food is prepared, have cooking equipment, including deep-fat fryers, combi ovens, tilting pans and steam kettles.

Areas considered "clean," where food is prepared and cooked, are separated from "dirty" areas, such as provision rooms. The production areas on Royal Caribbean's ships are limited to food that has been cleaned and washed. Boxes and containers are banned from the main galley.

Provision rooms also are typically segregated by food type. There is a cooler for fresh fruit that is separate from another cooler for produce. Dairy products and deli items also have separate cooler storage. Chicken, meat, fish and ice carvings for the buffets each have separate freezers.

Wibler says galleys have refrigeration and freezer space for the day's meal ingredients. There also is a hot galley for warming cooked and braised food.

Each galley department makes requisitions for what they need for the day. Timing is crucial, with everything leaving the refrigerators and freezers simultaneously. Staff transport this food on pallets or carts to the galley on an elevator.

After the food is offloaded to the appropriate area, Royal Caribbean's department provision masters then organize ingredients for the day's meals.

Staff perform prep work for items like soups and saags in the production galley. The final steps for meals take place in the finishing galley. "Each of our ships' restaurants has its own finishing galley, where food is cooked and plated," Wibler says.

The waste food takes, from delivery to the plate, is a complex process on Royal Caribbean's ships. "Take the flow of a chicken, for example. The chicken arrives frozen on the ship's dock. After going through logistics,



Equipment on food for cruise line galleys must meet the U.S. Public Health Service's stringent requirements. It is made using metal and required to be custom made.

the temperatures are checked and the chicken is stored in its designated freezer. Before it is ready to be prepared, the chicken is sent to a temperature-controlled thawing room for a couple of days. It is sent to a broiler shop for pooping and then to the cold poultry storage room. When the order comes through, the main kitchen sends the chicken up to the production galley, where it is then cooked and plated," Wibler explains.

The process is much the same on Carnival ships, Gullikson says. Food is stored in refrigerated areas and brought up to the galleys on a daily basis. "In addition to the galley for the main dining room, there also is a galley for the poolside restaurants, which is located on the Lido Deck," he says.

The cruise line segment continues to experience between 8 percent and 10 percent growth each year, Wibler says. Consequently, the market for specialized equipment to meet ships' unique needs will increase over the next several years.

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Brian Schilling
FE&S Publisher