



FOOD

What's Cooking

Cathay Pacific, The Peninsula link up for in-flight food special

By: Ma. Elisa P. Osorio

Aside from safety, following several terrorist attacks, travellers usually have one major concern when flying -- the airplane food. The usual comment is that airplane food is bland, it lacks taste.

Leslie Bailey, Marketing and Customers Services Manager at Cathay Pacific Catering Services explains that it is not really the airplane food that is the problem, there is something about being in a very high altitude that affects the taste buds.

To counteract this problem, Cathay Pacific works hard to produce food that dispels the usual ideas of airplane food, making a commitment of "producing the highest quality Asian and Western cuisine using the most effective operating systems and providing superior service."

As part of this commitment, it has launched the "Best Chinese Food in the Air" in partnership with The Peninsula Hong Kong.

Until Oct. 31, a special menu will be served in all classes on virtually all flights. The selection of Chinese food will come from the highly acclaimed Spring Moon Chinese Restaurant of The Peninsula Hong Kong.

Spring Moon Executive Chef Ho Pui Yung has even created an exclusive dish for the passengers of Cathay Pacific -- Prawns with Snow Fungus and Chrysanthemum in a Clear Broth.

Aside from this exclusive concoction, more than 30 dishes will be served on board including lamb chops with leeks in gravy, steamed prawns with egg white sauce, braised beef brisket with broad bean sauce and steamed sliced sea bass with preserved vegetables.

These meals are available if taking a trip that is more than three hours long.

Tour

Mr. Bailey showed a few members of Philippine media the nitty gritty of the airline

catering service when he took the group for a tour at the Cathay Pacific Flight Kitchen Facility in Hong Kong.

While the smell wafting through the kitchens and the appearance of the food alone on the ground is enough to entice anyone's appetite, what we learned was that the work that goes into preparing for one flight is no joke.

The flight kitchen services 30 airlines including the Philippine airlines. On the average the flight kitchen handles 130 flights per day and produces 80,000 meals daily. It caters to 50% of the scheduled flights and enjoys a 70% market share of meals supplied.

According to Mr. Bailey, the catering service is one of the most modern facilities in the in flight catering service industry, including operations control and management information system.

It is able to handle large volumes and frequent production changes with equal ease. As it has a quality assurance department, the facility underscores the commitment of Cathay Pacific to quality, hygiene consistency and dedication to meeting customer's requirements.

In order to ensure the safety and cleanliness of everything served by the flight kitchen, the Hong Kong food and environment hygiene department conducts regular audits. The Cathay Pacific catering service has a 100% pass rate in all audits and even has under its belt eight quality and environmental awards since 1996.

The flight kitchen, which became fully operation in May 1998, was a HK\$1.6 billion investment. The flight kitchen is as large as nine football fields and has six types of kitchen -- the hot kitchen, cold kitchen, Japanese, Halal, and Kosher kitchens, and the Special Meal kitchen.

It has segregated preparation areas for meat, seafood, fruits and vegetables. The smell of freshly baked bread usually fills the corridor as the flight kitchen has an in-house bakery. It also has 76 centrally monitored walk-in cold rooms.

The flight kitchen is equipped with an integrated management system that includes a vacuum waste system, overhead trolley transport, pallet and bin conveyor and an automated high-bay storage and retrieval system.

The flight kitchen boasts of a skilled work force as it has in its employ a registered dietician, several qualified laboratory technicians, experienced ramp operators and a professional international culinary team composed of Australian, British, Chinese, German, Indian, Japanese, Malay, Philippine, South African and Thai chefs, all aiming to provide authentic cuisines.

[Search](#) | [News](#) | [Entertainment](#) | [Finance](#) | [Lifestyle](#)

[Help@YEHEY!](#) | [Advertise@YEHEY!](#) | [e-Commerce@YEHEY!](#)
[Privacy Policy](#) | [Terms of Use](#) | [Link up to YEHEY!](#)

Copyright © 2002 by YEHEY! Corporation. All rights reserved.