

Catering in the news

A new newspaper column highlights the world of CX inflight food and wine

Thomas Chung is going to be a very busy man over the next few months because as well as doing his regular job, as Catering Manager – Chinese Food Development, he will also be featuring in a weekly column in two Hong Kong newspapers.

Both the *Oriental Daily News* and *The Sun* newspapers will run a new column in which Thomas will demonstrate how to cook some of CX's favourite inflight dishes.

The quarter-page column in the newspapers' features sections appears every Friday from 5 August.

Thomas will be shown preparing a different dish each week with detailed recipes and cooking methods for readers.

Cabin crew will be shown presenting each finished dish and the column will also offer tips on complementary wines – from the CX wine list of course.

The column will serve to raise the profile of CX's



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inflight catering and offer useful tips to anyone with an interest in cooking.

Thomas says there's quite a bit of work involved for himself and CCD/CPCS colleagues, preparing and demonstrating four or five recipes each month.

"For the photos we need to prepare three sets of ingredients – one with just the raw ingredients, another for demonstrating the cooking, and another to prepare the finished dish," he says.

Readers are advised to follow the recipes carefully because after three months they will be able to enter a competition to win a pair of Economy Class tickets to any Asian destination.

To enter, people will need to select one of the 12 dishes and come up with a good way to enhance it, providing a photo of their own adaptation.

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Yankie dinners dandy

From August through to the end of September, passengers on direct flights to and from the US are being treated to some "down home" cooking inflight.

The "Great Taste Experience" menu offers a range of dishes in all three classes that, says Catering Manager, Planning & Development Brendan Duffy, are typical hometown favourites in the United States.

"What we're offering is basically comfort food – the kind of dishes that will make passengers say, 'ah, I know this one,'" says Brendan.

Firm favourites being served up include Caesar salad, Maryland crab cakes, clam chowder, Maine lobster, the Rueben sandwich and cherry pie with whipped cream.

"For snacks we'll be offering bagels with lox as an option," says Brendan, adding that Chinese dishes will still be served on each flight.

Specially selected Californian wines will be available in First and Business Class.

Brendan says this is the first of a number of "Great Taste ..." menus the Catering team hopes to run.

