

**WELCOME  
TO THE KITCHEN OF THE MS NIEUW AMSTERDAM**

Today we are proud to show you where we prepare 90% of the food for approximately 2100 guests and almost 850 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, under the supervision of our Executive Chef consists of 150 persons, is divided as follows:

Executive Chef	1	Assistant Cooks	36
2nd Executive Chef	3	Apprentice Cook	5
Sous Chef	3	Pantry	24
Pinnacle Grill Chef	1	Crew Kitchen	3
Chef de partie/Demi Chefs	19	Chief Steward/ Foreman Service Area	3
Bakery	6	General Purpose Attendants	30
Pastry	10	Canaletto Chef	1
Butcher	3	Tamarind Chef	1

Our total number of 223 service staff consists of:

Dining Room Manager	1	Dining Room Steward	47
Assistant Dining Room Manager/Host	6	Asst. Dining Room Steward	45
		DR Runner	20
Lido Manager	1	In Room Dining Steward	12
Canaletto Manager	1	Wine Steward/Beverage Attendant	40
Tamarind Manager	1	Pinnacle Grill/ Canaletto and Tamarind	26
		Waiter Waitress	12
Pinnacle Manager	1	Dining Room Greeter	2

You have started the galley tour with on your right 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 or after your dining room experience.

Just in front of the “In Room Dining Kitchen” and “In Room Dining Office” you see the “Dishwashing Area”. In this area the General Purpose 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 Purpose Attendants 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 empty the machines and store them on shelves or in trolleys until the next meal service. The General Purpose Attendants are under the supervision of the Chief Steward, who is assisted by 3 Foreman Service Areas. Besides manning the Pot Wash on deck 2, 3 & 11 and the Dishwashing on deck 2, 3, 9 & 11 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.

Moving forward portside (still on your left) you will find our “In Room Dining Kitchen”. This is where all “In Room Dining” orders are prepared.

On your left you now see the “Cold Kitchen”. In this section of the galley the “Garde Manger” and his team are responsible for preparing all cold appetizers, cheese platters and sandwiches. The “Saladier”, under the direction of the “Garde Manger”, prepares all salads. All these items are placed in the “reach in refrigerators” with the glass doors. 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.

On your right you can see two service elevators, completely made of stainless steel. These elevators bring our Chefs from and to A and B deck where our Bakery, Lido Preparation, Butcher Shop, Fish Preparation, Fruit & Vegetable Preparation and Storerooms are located. The preparation of all food starts on A & B deck, where the Butcher cuts the meat, the Fish Cook prepares the fillets and the fruits and vegetables are washed, peeled and chopped, and the bread is baked.

In our bakery, located on A-deck, our Baker and his staff prepare over 20 kinds of different breads. This includes daily about 140 loaves of bread, 120 loaves of French bread, 5000 dinner rolls, 1000 croissants and 1000 Danish for the Lido restaurant, Manhattan Dining Room and our Fine Dining restaurants. We even bake our own hamburger buns and Frankfurter rolls for our Terrace Grill. In the Lido Preparation we prepare the cold menu selection for the Lido Restaurant. The service elevators are used to transport these items to the Main Galleys, Decks 2 & 3 and Lido Galley deck 9.

Passing the service elevators on your right, you will see the “Hot Kitchen”. This is where the chefs prepare all warm meals: for example omelettes, fried eggs, pancakes or waffles for breakfast and appetizers, soups and entrées for lunch and dinner. The “Saucier” is the person who 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 of the 8 “hot stations” preparing the ingredients and plating the dishes for the stewards to pick them up and serve them to you. All items are prepared in small batches to maintain the perfect taste, texture and temperature of the food. In one corner of the “Hot Kitchen” is the “Pot Wash”. This is where 2 General Purpose Attendants clean all pots and pans used for the preparation of your meals.

Continuing on you will see the Pastry shop. Our Pastry Chef and his 6 assistants prepare a wide variety of home made desserts, pies, cookies, chocolates, petit fours, etcetera. A lot of extra work is done for our beautiful Show Buffets such as the Dessert Extravaganza or Royal Dutch High Tea.

When leaving the kitchen you will see the special Galley designated for the Pinnacle Grill on your left. Please note the unique clam shell grill that reaches a temperature of 1500°F and guarantees any “Sterling Silver” steak to be grilled to perfection.

Average weekly consumption of food on board:

Meat and meat products	11,830 lbs	Eggs	23,040 pcs
Poultry	3,814 lbs	Sugar	950 lbs
Fish	1,875 lbs	Individual Sugar Packages	24,000 pcs
Seafood	2,575 lbs	Rice for crew	3,500 lbs
Butter and Margarine	1,675 lbs	Flour	3,150 lbs
Fresh Vegetables	137,500 lbs	Assorted Sodas	362 cases
Potatoes	7,750 lbs	Assorted Beers	332 cases
Water Melon	2,300 lbs	Champagnes & Sparkling Wines	450 btls
Dairy	5,500 qts	Assorted Wines	1,636 btls
Ice Cream	300 gln	Water	280 cases

Thank you for touring our kitchen. Enjoy the rest of your stay with us on the Nieuw Amsterdam