



# Welcome

## To the KITCHEN of the PRINSENDAM

We would like to thank you for your interest in our operation and like to show you where we prepare the food for our 700+ passengers and 464 crewmembers.

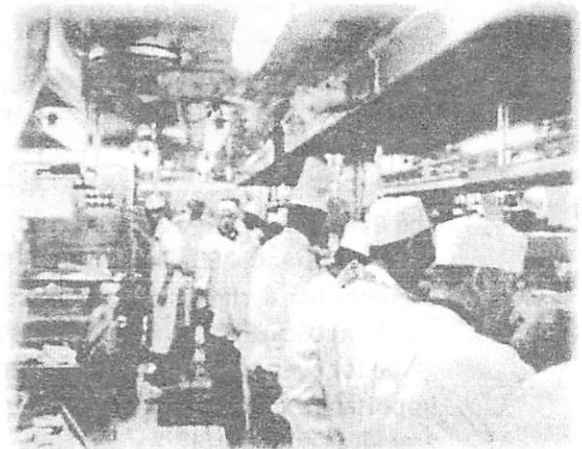
Since you are entering through the Main Galley, it might interest you that our total Service Staff of 76 persons is built up as follows:

|  |    |
|--|----|
| Dining Room Manager                          | 1  |
| Lido Manager                                 | 1  |
| Pinnacle Grill Manager                       | 1  |
| Asst Dining Room Manager                     | 2  |
| Head Steward & AYWD Host                     | 3  |
| Pinnacle Grill Steward                       | 5  |
| Room Service Attendant                       | 7  |
| Dining Room Steward                          | 22 |
| Assistant Dining Room Steward & Lido Steward | 24 |
| Doorman                                      | 2  |
| Wine Steward                                 | 8  |



The galley, under supervision of our Executive Chef, consists of 68 persons which is divided as follows:

|                            |    |
|----------------------------|----|
| Executive Chef             | 1  |
| Pinnacle Grill Chef        | 1  |
| Sous Chef                  | 2  |
| Chefs de Partie/Demi-Chefs | 9  |
| Baker                      | 3  |
| Pastry                     | 5  |
| Butcher                    | 2  |
| Assistant Cooks            | 11 |
| Apprentice Cooks           | 2  |
| Pantry                     | 13 |
| Crew Kitchen               | 3  |
| Chief Steward              | 1  |
| Foreman Service Areas      | 1  |
| General Purpose Attendants | 14 |



The start of your kitchen tour is through the Main Galley, which probably is one of the busiest areas on board. The dishwashing area on your left hand side, where our team of dishwashers under the supervision of the Chief Steward; washes, cleans and most importantly sanitizes all chinaware, glassware and cutlery. In this particular area they wash in excess of 1700 appetizers plates, 1000 dinner plates, 1000 dessert plates, 1000 side plates, 2500 glasses daily. Not to mention ramekins, plate covers, cutlery, trays and numerous other items needed to service the requirements of all our guests.

The In Room Dining Office is located on the right hand side; it handles a diverse selection of orders that are prepared in co-operation with the main galley which are delivered to your cabin by our Room Service Attendants. This is one area that varies greatly in volume, handling a few orders per hour to hundreds of orders, depending on port times, sea conditions (as many will know) and tour schedules.

The next area on your left is an attractive area for those with a sweet tooth, the Pastry preparation area. The Pastry Chef and his staff operate over two different decks to prepare a wide variety of cookies, pies, chocolates, petite fours and more! Fine examples of the skill and hard work of our patissiers can be seen at our beautiful show buffets, the Dessert Extravaganza and our delectable High Tea's.

On the portside or left hand side as you walk through, is the Cold Galley; this is where all cold appetizers, sandwiches, salads, cheese platters, and fresh juices are prepared daily. The plates are made for each service utilizing our reach-in fridges so that your stewards are able to instantly pick-up your cold appetizers as required for your order.

Continuing on, in the Main Galley we have our Hot Service Galley, located at the starboard side or right hand side, which is the fastest paced area of our Kitchens. Our fine chef de parties are in charge of each area of food preparation and service for each aspect of your meal, preparing most items a la minute for service. As your Steward orders your food, each station head calls out your personal order and the plate is crafted together by 2 GPA's, 1 assistant cook and a chef de partie all under the hawk like watchful eye of the Executive Chef. Only after the taste and presentation have passed the chef's test, the steward may then serve you your meal.

Then, before entering the Pinnacle Grill Restaurant, which is our fine dining restaurant delighting or passengers with an array of culinary delights created from the finest ingredients. You will find the Kitchen for the Pinnacle Grill on your starboard or right hand side, where all food for the Pinnacle Grill Restaurant is prepared in a separate kitchen highlighted with a Clam Shell Grill, which has a range up to 1600 degree Fahrenheit, searing in the juices of our Sterling Beef. To the left is our second dishwashing area where the fine plate-ware and glasses of the Pinnacle Grill are washed, our Steward take extra care with our selection of Riedel Glassware, Rosenthal china and Bvlgari show plates.

Over there is our Bakery, Pastry, Vegetable Prep Room, Crew Galley, Fish Prep and Butchery. The Bakery prepares over 20 varieties of breads daily. This includes 80 loaves of white bread, 40 loaves of French Bread, 200 dinner rolls, 400 croissants, 400 Danish and sweet rolls. The poissonier or fish cook prepares fish & shellfish for service on deck 7 in the Main Galley, often handling a diverse selection of fish from Local Fishmongers in ports all over the world. The butchery prepares raw meats, poultry and game for every section of our kitchen, often handling in excess of 1000lbs of meat per day. A very important area for our crew is the Crew Galley that prepares all food for crewmembers providing local as well as ethnic foods for our culturally diverse crewmembers.

We also have two elevators that go to deck # 7 & deck # 11, The Provision Master and his team is in charge of ordering, storing and issuing all the food required by the Galleys as well as the numerous items required to keep the ship running in the fine form you see.

This includes a 6500+ line item list from A to Z of supplies ranging from alcohol, paper, menus, linen, cruise staff prizes and laundry supplies. These individuals, with assistance of the kitchen staff store all the items brought on board every loading, which on many occasions can be in excess of 250 pallet loads to accommodate all the needs of our guests and crew.

One of the most critical areas to our operation of the ship is the garbage processing area. The Chief Steward supervises this area, and 3 hard working sanitation members process, sort, and recycle all the garbage produced on the ship. Following the guidelines of our Environmental Awareness Program; Holland America Line is committed to preserve, protect and maintain the environment in which our fleet of cruise ships operates, with which our varied itineraries includes every ocean in the world. We use a variety of environmentally friendly methods to recycle glass, metals and plastics for transferring ashore to approve recycling and disposal companies. We are delighted with the interest our passengers have taken in our foodservice operation and wish you, on behalf of the kitchen staff and all our crew, a wonderful and most enjoyable continuation of your cruise.

*Following is a listing of our average weekly consumption:*

|                        |            |
|------------------------|------------|
| Meat and meat products | 6,400 lbs  |
| Poultry                | 4,000 lbs  |
| Fish                   | 1,200 lbs  |
| Seafood                | 2,000 lbs  |
| Butter and Margarine   | 2,500 lbs  |
| Fresh Vegetables       | 8,000 lbs  |
| Potatoes               | 3,000 lbs  |
| Watermelon             | 2,000 lbs  |
| Eggs                   | 12,040 pcs |
| Dairy                  | 5,500 qts  |
| Sugar                  | 1,550 lbs  |
| Ind. Sugar Packages    | 24,000 pcs |
| Rice for crew          | 3,500 lbs  |
| Caviar                 | 18 lbs     |
| Flour                  | 2,150 lbs  |
| Ice Cream              | 120 gln    |



Again thank you all for taking your precious time to visit Prinsendam Kitchen where all our hardworking cooks and chef take pride to cook fantastic meals every day, they do their utmost best to make you all happy.

On Behalf the Prinsendam Culinary Team *"Love to cook, Cook to eat, Eat to live"* Thank you very much

**Colin Jacob**  
**Culinary Operations Manager**  
**m/s Prinsendam**

