

Ocean Princess®
Galley Tour



PRINCESS CRUISES
escape completely®

Fresh & flavorful cuisine

As the Consummate Host, we're honored to invite you behind the scenes for an insider's look at how each ingredient is selected and skillfully prepared to create the mouth-watering dishes you've come to enjoy.

No visit to the Galley would be complete without a brief description of the chain of events that culminates in great tasting food, freshly prepared and served to you each night by our friendly waitstaff. On Ocean Princess, we have one main galley, for specialty restaurant and one equipped Panorama Galley which produces the variety of offerings you have enjoyed in the Panorama Buffet.

It all starts with a shopping list, not unlike the shopping list anyone would prepare at home. Our shopping list consists of food from all over the world: fine cheeses from Italy, England, United States, Scandinavia and France, choice selected beef, as well as choice selected fresh fruit and vegetables. On a single cruise, the list usually consists of between 35 and 45 tons of food that must be delivered to the ship.

Different menus are offered each day in the Dining Rooms, out on deck and in the Panorama, which also features an 'a la carte' menu every night. A team of storekeepers, butchers and fish and vegetable preparation specialists exercise their skills against a tight time schedule to carefully ensure that the proper items and amounts are prepared and transported to the galley on time. In the galleys, teams of chefs, cooks and pantrymen use their skills to turn the raw food into the delicious meals for which Princess Cruises is renowned.



Fish preparation area

In the fish preparation area, three butchers clean the fresh catch and cut the fish into tender portions before it is sent to the galleys where chefs will carefully complete its preparation.

- Average amount of fish prepared daily: 500 lbs

Meat preparation area

Five butchers, three assistants and helpers slice and portion choice selected beef and poultry in this area before sending it to the galley where a team of twelve artfully complete its preparation.

Average amounts of meats cooked daily:

- Poultry: 500 lbs.
- Beef: 400 lbs.
- Pork/Pork Products: 150 lbs.
- Veal: 80 lbs.
- Lamb: 70 lbs.

Garde manger (cold kitchen)

Garde Manger is the French name given to the area where all cold dishes and salads are prepared, from crisp salads to the fresh fruit and vegetable displays that adorn our buffet tables. Eleven crewmembers work in this area, which contains mixing and slicing machines and refrigerators where all prepared dishes are kept.

- Average amount of salads served daily: 250 lbs.
- Average amount of shrimps used daily: 60 lbs.
- Average amount of mayonnaise used daily: 4 gals.
- Average amount of sandwiches made daily: 120 each

Soups, pastas and vegetables

Thirteen members of the galley crew work here to prepare seasonal vegetables, fresh pastas and flavorful soups for passengers to enjoy.

- Average amount of pastas made daily: 45 lbs.
- Average amount of potatoes cooked daily: 300 lbs.
- Average amount of vegetables cooked daily: 1,500 lbs.
- Average amount of soups made daily: 350 gals.

Bakery

Enveloped in the aroma of freshly baked bread, ten bakers utilize dough mixers, ovens, refrigerators and special proofing ovens, which create the perfect environment for the dough to rise.

The following fresh breads are baked from scratch daily:

- Sweet Rolls
- Croissants
- Bread Sticks
- Pizza
- Bread Rolls
- Vol-au-Vents (puff pastry shells used in canapés and desserts)
- Biscuits

Average amount of flour used daily: 320 lbs.

Pastry shop

The pastry shop is a flurry of activity at all hours. During the day, thirteen people perform their craft here, while four work steadily at night to prepare sweets and pastries. High quality almond paste (marzipan) is kneaded and formed into shapes while skilled hands form curlicues and swirls for the special touch that transforms a cake into a work of art. The pastry shop contains ovens, refrigerators and even ice cream machines.

Average amount of assorted pastries prepared daily: 950

Average amount of ice cream prepared daily: 25 gals.

Average amount of cakes and pies served daily: 120

Fruit and cheese pantry

Assortments of fine cheeses and a variety of crackers are arranged here by six members of the galley crew. In addition they wash, slice and prepare all the fresh fruit that is presented and served daily.

- Average amount of butter used daily: 90 lbs.
- Average amount of fresh fruits served daily: 1100 lbs.

Coffee pantry

A team of three keeps the automatic coffee and espresso machines working during meal times.

- Average amount of coffee consumed daily: 35 gals.
- Average amount of coffee cream consumed daily: 24 gals.
- Average amount of sugar consumed daily: 100 lbs.

Dishwashing area

Who cleans up after the meals are served? A total of fifty-seven people work continuously throughout all the ship's galleys pre-washing, sorting and feeding a constant stream of china, glasses, silver, pots and pans into the dishwashing machines. In the sculleries, ten workers scrub and polish all of the specially constructed oversized pots, and sauté and braising pans to make them ready for the chefs and cooks. Silverware is cleaned and polished through the night so that the surfaces achieve a fine finish for the following day.

- Average amount of dishes washed daily: 10,000
- Average amount of glasses washed daily: 4,000

Is this all? Well, not quite. You see, after our passengers are served, then it's time to feed our family of over 400 crew members!