

Galley

The kitchen is called the "galley" on a cruise ship, and it is one of the largest unseen areas on board, with an extensive staff and a variegated diversity of tasks to be performed in a non-stop working system forced by the specific needs of food service onboard large cruise ship.

In the case of large cruise ships, the galley department consist of several separate sections, with a main galley, responsible for breakfasts, lunch and dinner; and separate, specialized galleys in certain dining rooms and restaurants, pizzerias, bars or crew areas.

There is also a difference between hot galley, specialized in cooking vegetables, soups, fish and meat; and the cold galley, dedicated to baking, pastry and confectionary, snacks and diverse culinary specialties and meals to be served in buffets.

Galley department are served by well-trained, experienced cooking staff, supported by the utility division, whose duties involve keeping galley and its equipment clean and tidy.

Kitchen design and areas

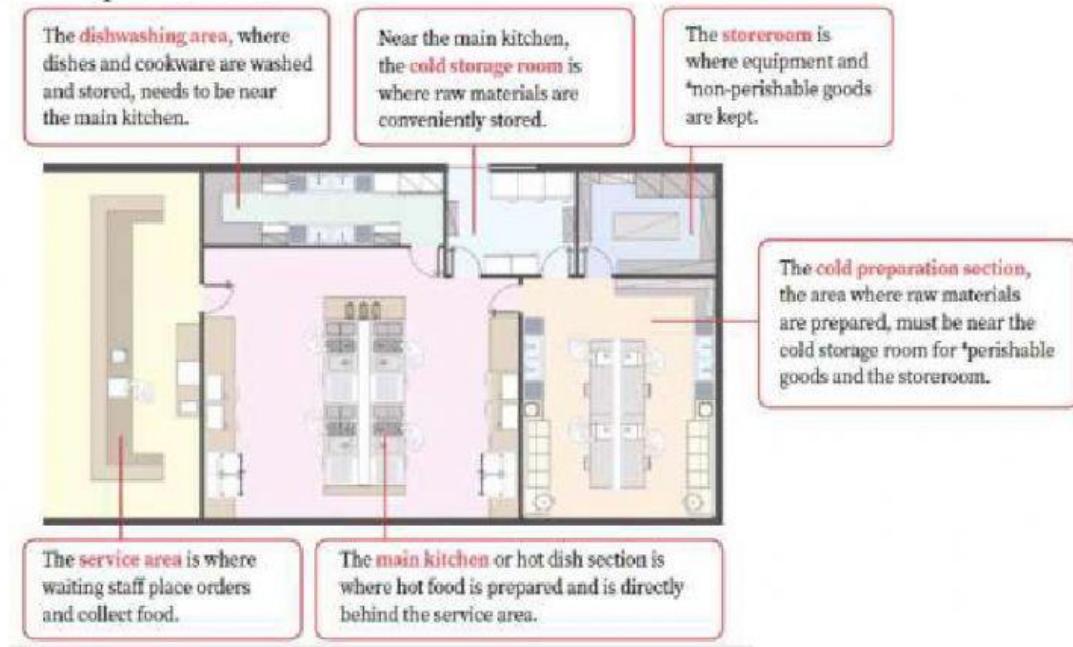
Whichever configuration selected, professional kitchens follows several basic principles:

- a logical progression from delivery of goods to service, known as a linear production line:



- a separation of processes, to avoid contact between raw materials, packaging, leftovers and kitchen waste, which can lead to contamination;
- a forward movement of the consecutive work phases, which also avoids potential contamination;
- good ventilation, lighting and soundproofing.

The following are the main areas of a professional kitchen:





• Fish Preparation Area



• Meat Preparation Area



• Sauce Area



• Soups, Pastas Area



• Dishwashing Area



• Bakery



• Service Area



• Storeroom