

Artemis

Galley visit and Chocoholic's buffet

No visit to Artemis' galley would be complete without a brief description of what happens behind the scenes before your meal is served by your friendly and attentive waiter.

It all starts with a shopping list, not unlike a shopping list you would prepare at home. But our list consists of food items from all over the world and usually consists of between 140 and 160 tons of food. (For longer cruises the amount of food increases proportionately.) Enough for a single, 14 night cruise, these supplies are delivered to the ship and loaded on the "Turnaround" day - the day when one cruise ends and the next one begins. Once the food is taken on board it is carefully stowed in one of Artemis's eleven food storage rooms, which are specially designed and temperature controlled for the various types of food.

After the food is stored 14 different menus and buffets are prepared for that cruise. Our dedicated team of storekeepers, butchers and fish and vegetable preparers race against a tight time schedule to carefully ensure that the proper items and amounts are prepared and transported to the galley on time.

It's here in the galley that the real magic begins. Teams of chefs, utilising their culinary skills, transform carefully prepared ingredients into the exquisite cuisine for which P&O Cruises is known.

Fish Preparation

There are four chefs who prepare the fish. Delights like cod, salmon, seabass and tuna are cleaned and cut to size before being sent to the galley, where three chefs will complete the preparation. This area contains freezers with temperatures ranging from -40 to +4 degrees.

Average amount of fish prepared daily: 300 kg

Meat Preparation

The meat and poultry is sliced and portioned before it is sent to the galley by a team of one butcher and three assistants. Once in the galley a team of 5 chefs will complete the preparation. This area contains large individual freezers and defrosting rooms for meat and poultry, which are kept at temperatures ranging from -40 to +4 degrees.

Average amount of Meats prepared daily: 1,400 kg

Bakery

There is a constant aroma of freshly baked bread on board Artemis, as four chefs working 24-hours-a-day, provide you with a never ending supply of fresh bread. As well as ovens, the bakery contains dough mixers, refrigerators and proving ovens for bread rising, and the following are baked fresh daily: danish, croissant, biscuits, muffins, bread rolls, bread sticks and bread loafs

Pasta, Vegetables & Soups

Six chefs work in this section of Artemis' galley and produce the finest pasta, tastiest soups and freshest vegetables.

Average amount of Soup cooked daily: 400 Litres

Average amount of Vegetables cooked daily: 1,340 kg

Pastry

11 Chefs work round the clock in this separate area to create the most mouth watering sweets and pastries. Skilfully prepared every day of your cruise, simple delights are transformed into a work of art.

Average amount of flour used per cruise: 6 tons

Average number of Pastries prepared daily: 7,000

Cold Larder

A team of nine chefs prepares the cold dishes and salads in this specialised area of the galley. From the simplest sandwich for room service, to the masterpieces that enhance the buffet tables, the delicate finishing touches are the key to successful presentation.

Average amount of salads served daily: 650 kg

Average amount of sandwiches prepared daily: 2,500 portions

Pantry

Assortments of fine cheeses and varieties of crackers are arranged by three chefs in this area. Additionally, they wash, slice and prepare all the fruit that is presented and served on board Artemis.

Average amount of cheese served daily: 120 kg

Average amount of fruit served daily: 500 kg

Dishwashing Area

Who cleans up after the meals on board? A team of 33 people continuously pre-wash, sort and feed a steady stream of china and glasses into the dishwashers. The wash, rinse and sanitize temperatures are carefully controlled to ensure they meet UK and US Port Health standards.

Is this all? Well, not quite. You see, after all our passengers are served then it's time to feed our crew members: over 500!

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