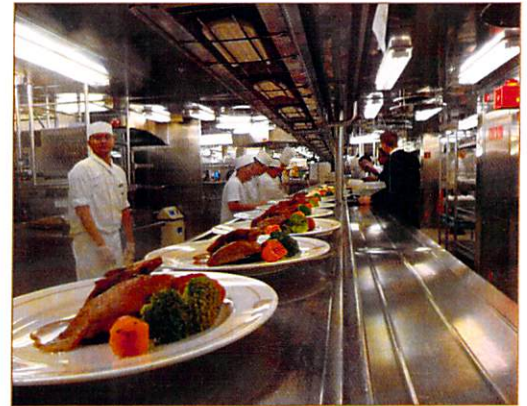




## A TYPICAL STORING DAY ON QUEEN MARY 2 IN SOUTHAMPTON

- When the stores arrive at the docks in the early hours of the morning it will take a team of 30 people to load all the stores from pallets into the different store rooms.
- All the stores are checked by security before being loaded on to the ship.
- The provisions are loaded at the side of the ship through shell doors and loading can be done from either side depending on the position of the ship.
- Loading takes approximately 7 hours to complete.
- All fresh stores are checked by two chefs for quality before they are loaded on board.

## BRITANNIA GALLEY DURING EVENING SERVICE



## SOME MORE INTERESTING FACTS

- The annual sugar consumption would make eight million scones.
- The annual tea consumption would fill an Olympic size swimming pool.
- We serve 1.5 million drinks per year, not including wine sales.
- The on board baking requires the use of nearly 8,000 industrial size flour bags. Stacking them would make a pile five times higher than the Eiffel Tower.
- The weight of pineapples used per year match the weight of 50 SUV's, almost 90 metric tons.

The Food and Beverage department thank you for your interest and wish you a pleasant remainder of your voyage.

# EXCLUSIVE BEHIND THE SCENES TOUR

## QUEEN MARY 2

### PROUDLY PRESENTS THE FOOD & BEVERAGE DEPARTMENT

The Food and Beverage department comprises of the Galley Brigade, Bar Department, Wine Sommeliers, Restaurant Team and our back of house support team, the Provisions.

### SOME INTERESTING FACTS AND FIGURES

- We have a fruit and vegetable room – This is situated on Deck A and all the fruit and vegetables are washed and prepared to be transported to the Galley.
- There is also a Bakery, Butcher Shop and a Fish room – these are on Deck 1.
- We hold 21 large refrigerated store rooms which can hold on average 200 tonnes of provisions, these are located on Decks 1, A and B.
- Other than fresh produce our stock can be ordered 2 months prior and shipped from Southampton to any port in the world.
- On a transatlantic voyage we will consume 20,000 litres of fresh milk and 50 tonnes of fruit and vegetables.
- On a normal sea day, up to 16,000 meals are prepared and consumed.
- During a dinner service approximately 1000 bottles of wine will be opened.



### DID YOU KNOW...

QUEEN MARY 2 has two specially designated Chefs for fruit and vegetable carving as well as Ice carving for special events!



### BAKERY

All the pastries and bread is made fresh on board – included are 5000 fresh bread rolls a day. The Bakery operates 24 hours and its busiest times are the early hours of the morning.

