

Industry Update

TOP STORIES FROM ACROSS THE INDUSTRY



ONBOARD CATERING

Top caterer awards

The 2014 awards for world's top inflight caterers were announced at a gala celebration at the Cousiño Macul winery in Santiago, Chile.

This year the Platinum Award for Worldwide Excellence – the ceremony's highest honour – went to LSG Sky Chefs at Munich Airport (MUC).

The awards were presented by airlines and railway operators in the Quality and Safety Alliance In-flight Services (QSAI), a programme developed and managed by Medina Quality. Awards are given across three geographic regions, Asia, the Americas, and Europe/Africa/Middle East. Over 200 catering facilities across over 80 countries were in the running for awards.

Gold winners were: Kansai In-Flight Catering, Osaka, Japan; LSG Sky Chefs, Ministro Pistarini Airport, Buenos Aires, Argentina; and LSG Sky Chefs - Munich Airport, Germany. Silver winners were: Oberoi Flight Services - Indira Gandhi Airport, New Delhi; Goddard Catering Group - Flamingo International Airport, Bonaire; and Saudi Airlines Catering Company - King Fahd International Airport, Dammam, Saudi Arabia. Bronze winners were: ANA Catering Service, - Haneda Tokyo Airport, Osaka; Gate Gourmet - Miami Airport, Florida; and Servair Nigeria – Murtala Muhammed Airport, Lagos, Nigeria
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AMENITY KITS

Retro style for American Airlines

American Airlines has upgraded its premium experience with new retro amenity kits which pay tribute to the proud history of its employees and their original links to nine separate carriers.

The new kits designed by Wessco for most international and transcontinental flights feature limited edition kits that honour the airlines that laid the foundation for the new American - American Airlines, AirCal, America West, Allegheny, PSA, Reno Air, Trans World Airways (TWA), US Airways and Piedmont.

The historic logos and colours of those companies now form the fabric of the modern-day American Airlines and are part of a \$2 billion investment including fully lie-flat seats; international wifi; more inflight entertainment options and power outlets; a new, modern design for Admirals Club lounges worldwide; and an upgraded assortment of complimentary healthy food, cocktails and more.

American is also rolling out amenity kits in Business on its transcontinental service between New York and Los Angeles and San Francisco, as well as Miami and Los Angeles.

aa.com
wessco.net



ONBOARD CATERING

Delta serves up Blue Smoke menus

Delta Air Lines has expanded the menus offered on its JFK flights to Europe to include meals from the city's popular Blue Smoke restaurant.

The exclusive creations by executive chef Jean-Paul Bourgeois are being served in BusinessElite cabin and passengers are being offered four choices per flight, refreshed every three months.

Winter menus include a root beer braised beef short rib, smoked chicken, baby back pork ribs and root vegetable skewers served over toasted faro.

Chef Bourgeois and Blue Smoke are part of a culinary team chosen to design menus highlighting regional cuisine. Other chefs working exclusively with Delta include Linton Hopkins, Michelle Bernstein and Michael Chiarello.

Delta has also launched a new wine menu in Business-Elite on its US-London route including two red and two white wines from France, Italy and California.

They were selected by Delta's sommelier Andrea Robinson who chose them for their ability to hold up well at 30,000ft and taste good in air. The wine selection changes each quarter and includes Champagnes, ports and dessert wines on all international and trans-continental flights. delta.com