

News Flash

What can Marine Catering Services Do for Your Company in 2019

Thermomix

This is the machine of the future



I have noticed that some Companies in the industry have reduced their catering staff onboard their vessels by a quarter, as part of their budgetary control. The impact of these cuts have been apparent during my training onboard various clients' vessels. All Companies in today's economic climate are affected by these reductions due to financial constraints. I have frequently come across catering staff taking short-cuts due to reduced time allocation in re-

gards to completion of their work schedules. As a Marine Catering Services Consultant I have looked at this problem to compensate for this factor and bridge any competency gaps within the catering system.

The solution I recommend is the introduction and placement of a Thermomix machine in the galley.

By way of introduction, the Thermomix TM5 I believe it is the worlds most intelligent food processor. This fantastic product is able to transform your Kitchen/Galley performance and efficiency with its innovative technology, designed to take the hard work out of cooking and meal preparation. I have thoroughly trade tested the TM5 with unfailingly reliable results in all required food produc-

tion. The Thermomix machine would be an 'extra man' in the galley. Once staff are trained in the use of it, it would leave house-keeping staff enough time to complete hotel and front of house services to the required standards onboard.

This will further help with Quality Assurance and HACCP against ILO/MLC cleaning audits, in compliance with the law 2006. I would like the opportunity to roll out this system on clients' vessels so that quality of food, standard of work and ease of time can be benchmarked.

To learn more about this system, or to book us for a detailed demonstration at your office for Management and ships' Superintendents, please contact us on

+44 (0)1481 816424

or email:
info@marinecateringservices.co.uk

Special points of interest:

- > Cost Saving.
- > Time saving.
- > Food variety.
- > Quality proven every time.
- > Ease of use.
- > A valued product in professional kitchens

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Integral part in any | 1
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Budget Cont with no | 1
over production of food.