

WELCOME TO THE KITCHEN OF THE MS ZUIDERDAM

Today we are proud to show you where we prepare 90% of the food for approximately 1800 passengers and almost 750 crew members. Your Galley Tour will take approximately 20 minutes during which you will observe our Filipino Chefs demonstrating ice carving and vegetable carving.

You will enter the kitchen through the service entrance coming from the Odyssey Restaurant.

Since you are entering through the Odyssey it might interest you that our total Service Staff of 153 persons consists of:

Maitre d'Hotel	1
Odyssey Manager	1
2nd Maitre d'Hotel	5
Head Steward	8
Odyssey Steward	10
Room Service Steward	10
Dining Room Steward	68
Assistant Dining Room Steward	34
Doorman	2
Wine Steward	14

The galley under supervision of our Executive Chef consists of 135 persons And is divided as follows;

Executive Chef	1
2nd Executive Chef	1
Sous Chef	4
Odyssey Chef	1
Chef de partie/Demi Chefs	15
Bakery	6
Pastry	8
Butcher	3
Assistant Cooks	31
Apprentice Cook	4
Pantry	23
Crew Kitchen	4
Chief Steward	1
Foreman Service Area	3
General Purpose Attendants	29

When entering the kitchen you will see the Galley designated for the Odyssey Restaurant on your right. Continuing on you will enter the Main Galley and on your right hand side you will see the Pastry shop where all cakes are made right here on board.

This is an area where you, most likely, would like to stay a little longer. The Pastry Chef and his staff prepare a wide variety of cookies, pies, chocolates, petit fours etc. A lot of extra work needs to be done when we have one of our beautiful Show Buffets such as the Dessert Extravaganza or the Royal Dutch High Tea that you will experience during your vacation with us.

Our Baker and his staff prepare over 20 kinds of different breads. This includes about 120 loaves of bread, 100 loaves of French Bread, 4000 dinner rolls, 800 croissants, 800 Danish and sweet rolls daily in our bakery on A deck. Because of the large volume used weekly, hamburger buns and frankfurter rolls are not prepared on board.

Also on B deck is our Fish Preparation Kitchen where our Fish Chef (Poisonier) and his staff prepare fillets from freshly bought fish ashore (Approx. 440 lbs of fresh fish for one dinner serving). On board we also have frozen fish, lobster, shrimps, mussels etc.

One of the most important areas is the Pot and Pan Wash on your left hand side, where 2 crewmembers under supervision of the Kitchen Foreman take care of cleaning all pots and pans used for the preparation of your meals. The Kitchen Foreman supervises in total 11 crewmembers that are working hard to keep the floors, walls and ceilings of the Main Kitchen, Lido Pantry, Room Service Pantries and Crew Kitchen in a shiny and sanitary condition.

As your tour continues you will walk right into the busiest area of the kitchen "The Hot Kitchen," This is where your Steward picks up hot appetizers, soup and main course. Behind the service counter each Chef has his own little area to prepare his items. All items are prepared in small batches to maintain the perfect taste, texture and temperature of the food.

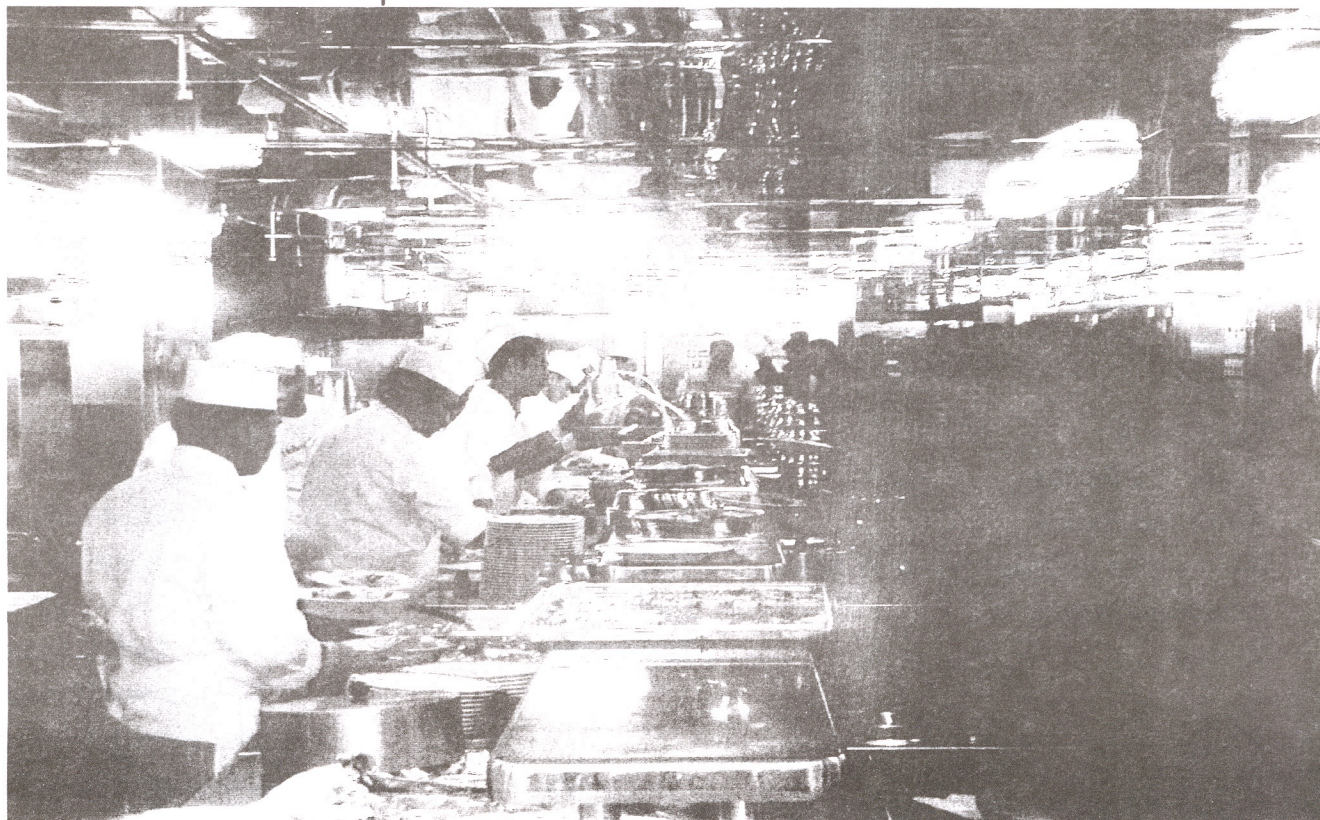
When you look to your right you will see the cold kitchen (Garde Manger) where all cold appetizers, sandwiches, cheese platters, fresh juices and salads are prepared. You could call this is most likely the healthiest part of our kitchen. All items are put in the reach-in refrigerators; the Steward just needs to open the door and "reach in" to get the right dish.

One of the busiest areas is our room service kitchen, which is located on your right hand side next to the cold kitchen. All room service orders for the entire ship are prepared here.

Just past the room service kitchen you enter the dishwashing area, where the Foreman and his Crew work hard to clean the silverware, glasses and plates when they return to the kitchen. This area is divided in two. The first part is only for our glassware and the second part for all our chinaware. In the evening there are 4 crewmembers assigned for glass washing and 10 crewmembers dedicated to dishwashing. In total we have 14 crewmembers and 2 Dishwashing Foreman working in the dishwashing area and in the Lido and Room Service Areas. Here the dishwashing crew clean approximately 3000 dinner plates, 7000 dessert plates, 2000 side plates and 5000 glasses. It also includes ramekins, plate covers, silver cutlery, trays and other odds and ends. The average workday for a dishwasher on board our ship is 10 to 11 hours.

A little bit further down you see our Coffee Pantry where we freshly brew your coffee and also have espresso and cappuccino available.

We have 2 elevators that bring all our Chefs to A and B deck where our Storerooms, Butcher Shop and Vegetable Preparation Room are located. The Butcher Shop and Vegetable Preparation Room are located in the vicinity of the storeroom and garbage room in order to keep most of the garbage out of the kitchen. We have 3 refrigerators, 4 freezers, 4 thawing rooms and 4 dry storerooms on A & B deck. The Storekeeper, his Assistant and 4 of his staff members work hard in these rooms to keep them clean, well organized (esp. after loading) and make sure that nothing goes out without a signed issue paper. Our Crew Galley is also located on A-deck close to the mess rooms where all our Filipino and Indonesian crew members eat their food prepared by 2 Indonesian Chefs and 1 Filipino Chef.



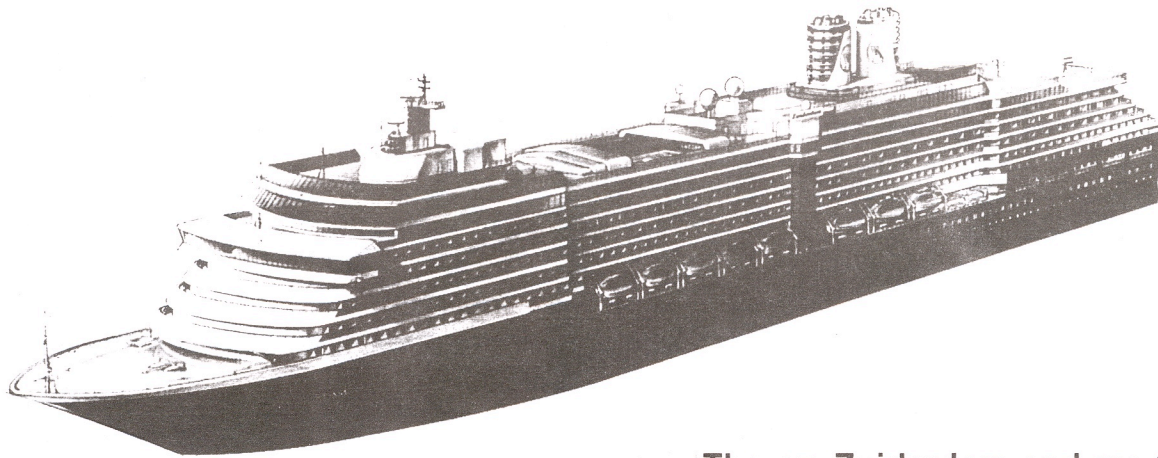
Even though it is not directly part of the kitchen we get many questions from our guests regarding our garbage disposal procedures. In line with the continuing Environmental awareness, Holland America is committed to preserve, protect and maintain the environment that it's fleet of cruise ships operates in. Within that concept we have in each dishwashing area a Food Pulper, in which all biodegradable food leftovers, peelings etc. are turned into mulch, which goes directly to the garbage room. Here the mulch is dehydrated before it goes down to the incinerator where it is burned with all shredded dry waste. Those ashes are landed to a shore side waste contractor for appropriate disposal. Plastics and all other non-burnable garbage is collected in compactor boxes, kept in cold storage and landed ashore. Glass is crushed and tins/aluminum cans are turned into bricks for recycling purposes. We have 5 very hard working crewmembers in this area of the ship under the supervision of the Chief Steward.

We thank you for touring our kitchen operation and wish you, on behalf of the kitchen staff an enjoyable vacation with us on the Zuiderdam.

Following is a listing of your average weekly consumption while onboard:

Meat and meat products	11,830 lbs
Poultry	3,814 lbs
Fish	1,875 lbs
Seafood	2,575 lbs
Butter and Margarine	1,675 lbs
Fresh Vegetables	137,500 lbs
Potatoes	7,750 lbs
Water Melon	2,300 lbs
Eggs	23,040 pcs
Dairy	5,500 qts
Sugar	950 lbs
Ind. Sugar Packages	24,000 pcs
Rice for crew	3,500 lbs
Caviar	20 lbs
Flour	3,150 lbs
Ice Cream	300 gln
Assorted Sodas	362 cases
Assorted Beers	332 cases
Champagne and Sparkling Wines	450 btl.
Assorted Wines	1,636 btl.
Water	280 cases





**The ms Zuiderdam and ms Oosterdam.
More space, more views, more comfort
on our premium Vista-class ships.**

From the moment you step aboard Holland America's spacious new Vista-class luxury ships, the *ms Zuiderdam* and *ms Oosterdam*, you feel your world expand. Perhaps it's the breathtaking view from your stateroom's verandah or the ample dimensions of the stateroom itself. Or maybe it's the innumerable charms of a floating world: the dazzling restaurants, bars, nightclubs, sports facilities and three-tiered show lounge, as well as the endless supply of quiet and secluded hideaways.

Here, your every desire is attended with warmth and efficiency, and yet the service remains utterly unobtrusive. You are free to explore the infinite possibilities presented by these magnificent ships and by the fascinating destinations they visit. Could you possibly find more space? Once you come aboard the *Zuiderdam* or *Oosterdam*, you'll have a chance to experience their wide, open spaces for yourself. We're confident that you'll be pleased with what you see.

PUBLIC ROOMS	CAPACITY
Vista Dining Room	1045
Odyssey Restaurant	130
Lido Restaurant	440
Windstar Cafe	62
Java Corner	28
Vista Lounge	867
Crow's Nest	270
Oak Room	26
Piano Bar	70
Explorer's Lounge	63
Ocean Bar	144
Sports Bar	42
Northern Lights Nightclub	80
Casino	199
Queen's Lounge	170
Half Moon	46
Hudson Room	24
Stuyvesant Room	20
Erasmus Library	24
1!- WaveRunner & KidZon	61