



# MOMBERGER

## AVIATION CATERING NEWS

**10 March 2011**

**#900.CAT**

### **Caterer news**

**Finn catering Ltd, the food industry company belonging to the Finnair Group, has been granted an environmental-management certificate (ISO 14001) and a food safety quality certificate (ISO 22000).** In addition to Finn catering, **Finnair Catering had also certified its environmental system (ISO 14001) already in 2002.** Finn catering manufactures ready-made, take-away and bakery products and frozen meals. The company's customers are rail and air transport companies as well as cafés, restaurants, catering kitchens, wholesalers, and the retail trade. "Both companies are committed to the continuous improvement of the environmental aspects of their operations. The meals and services we provide are part of Finnair's quality customer service process. Systems support our operations and ensure a high level of environmental protection in addition the high quality of our products," says Finnair Catering's Vice President Kristiina Asplund.

The ISO 14001:2004 environmental certificate awarded to Finn catering shows that the company strives towards the continual development and improvement of environmental aspects in its operations. Development areas include, for example, waste processing, material efficiency and product development of packaging materials. **Nearly 97% of all Finn catering waste is recycled,** partly into bioethanol. In raw material procurement, packaging size is also taken into account in order to minimize the generation of waste. In autumn 2010, Finn catering's product range was extended by the addition of a triangular sandwich with biodegradable packaging. Finn catering has also been awarded an ISO 22000:2005 quality certificate, which is highly respected in the food industry. The certificate demonstrates that the company ensures the product safety of the food supplies it manufactures. A condition of the awarding of the certificate is that the company adheres to the strict quality standards prescribed by the certificate, in addition to relevant laws and statutes. #900.CAT1

**Alpha Flight Group Ltd and LSG Lufthansa Service Holding AG have signed a Memorandum of Understanding to establish a U.K.-only joint venture and have correspondingly informed the European Commission.** The finalization and timing for the establishment of the joint venture is subject to anti-trust approvals from the European Commission and approvals or acceptable clearances by the relevant authorities as well as the final approval of the parent Boards of Alpha and LSG. Until such approvals have been received, both organizations will continue to operate a "business as usual" policy. The proposed scope of the joint venture, in which **Alpha and LSG will be equal partners,** will include all existing Alpha and LSG Sky Chefs airline catering, airline retail and ancillary services in the U.K., with the exception of Alpha's dedicated British Airways operation at London-Gatwick and its Irish operations. The joint-venture business will be carried on by a new company with anticipated combined revenues of some GBP 330 million, in which subsidiaries of Alpha and LSG Sky Chefs will each hold 50% of the shares. #900.CAT2

**LSG Sky Chefs has announced the extension of a joint-venture agreement with long-term partner Nanjing Lukou International Airport, two years ahead of its expiry date.** Nanjing is the capital of the Chinese province Jiangsu and part of the important Yangtze River Delta Economic Zone. Nanjing was one of LSG Sky Chefs' earliest joint ventures in China, when it was launched in 1998. Since then both the facility and the airport itself have enjoyed positive growth and success. The airport used to serve 2.1 million passengers per year in 1998 and today has a passenger volume of 11 million. Once the second passenger terminal is opened in 2013, the capacity will increase to an impressive 30 million annually. The official signing of a new **15-year-agreement** took place in Nanjing on 16 February 2011. During his welcome speech, Walter Gehl, CEO of LSG Lufthansa Service Holding AG, said: "Today, we celebrate the confirmation of a strong partnership and a successful business that is ready to be part of a very prosperous future." #900.CAT3

**Servair has announced the creation of a new airline catering unit in Accra, Ghana.** Servair creates a joint venture with its partner GACL (Ghana Airports Company Ltd, which operates Accra Airport) and

another local partner, to open a new catering unit, Servair Ghana, at Accra's Kotoka Airport. **Servair, as a major shareholder, will manage the new unit** which will enable the French caterer to operate in a dynamic airport with strong economic growth. The unit should be operational from mid-2011 and will be strategically located, thereby guaranteeing closeness and good responsiveness to its clients' needs. With modern tools and covering a surface area of 2000 m<sup>2</sup>, the unit will be organized in such a way as to optimize the production area to reach a capacity of 4000 meals/day. -- With this new venture in Ghana, **Servair is reaffirming its position as Africa's leading caterer with a total of 16 units:** Accra in Ghana, Bamako in Mali, Dakar in Senegal, Douala in Cameroon, Libreville in Gabon, Lomé in Togo, Nouakchott in Mauritania, Ouagadougou in Burkina Faso, Abidjan in the Ivory Coast, Lagos in Nigeria, Cotonou in Benin, Nairobi and Mombasa in Kenya, Brazzaville and Pointe Noire in the Congo. #900.CAT4

**Bangkok Air Catering (BAC) is negotiating with Airports of Thailand Plc (AoT) to open a second flight kitchen at Phuket Airport in order to meet the growing demand from the increased number of flights to Thailand.** BAC's planned unit could lead to the company supplying around 8000 in-flight meals per day. The caterer's Bangkok-Suvarnabhumi facility has around 500 workers and is producing around 17 500 in-flight meals each day. The full daily capacity is 25 000 meals. Thavattvong Thanasumittra, Bangkok Airways' Executive Vice-President for Finance, said the Phuket facility would form a key part of BAC's long-term plans. "We're seeing four to five million passengers a year go through Phuket airport, and with annual growth of seven to nine percent, that number could easily soar to seven to ten million annually in the next three years." Linus Knobel, BAC's Managing Director, said the facility would not only offer in-flight meals to airlines but also serve as a platform for BAC to serve other sectors like the planned sports and convention centre. According to Mr Knobel, the facility was first proposed in response to requests from its existing airline customers, including Qatar Airlines and China Southern, as well as BAC's parent Bangkok Airways. It would break the monopoly of the existing sole caterer at Phuket Airport - PACCO, a joint venture between Thai Airways International, AoT, and the Pearl business group led by the hotel tycoon Vichit na Ranong. -- Phuket International Airport is Thailand's second largest airport and is 32 km from downtown Phuket. The airport is currently undergoing a THB 5.79 billion expansion and will be able to handle 12.5 million passengers from 2014. #900.CAT5

**Following three years of intensive planning and sourcing, construction of Air Caterer Munich's new state-of-the-art production unit is scheduled for an early-April 2011 completion at Friedberg near Augsburg,** where the owners of Air Caterer Munich, Weidner Holding, have their headquarters. The unit has a floor area of nearly 9000 m<sup>2</sup> and will be equipped to produce up to 11 000 meals per day. The unit will handle production for Weidner Holdings' flight kitchens in Munich and Memmingen. **There will be a distribution centre and a halal kitchen, for with certification by Malaysian Airlines is in progress.** The official opening ceremony of the new Friedberg unit will be held later. The production unit will feature the latest security equipment, meeting the highest EU standards and will include a high-security area with one single staff entrance. It will enable Air Caterer Munich to serve more clients and to enter new business fields. #900.CAT6

**As their joint venture with Alpha in London-Heathrow was dissolved (#894.CAT5), Air Fayre is now concentrating on the U.S. market, where the company has a flight kitchen in Los Angeles.** The unit serves United and ExpressJet. The customized "total chill chain facility" covers 53 000 ft<sup>2</sup> and is just two years old: It earned a 'Best Hub Reliability' award by United in mid-2010. #900.CAT7

**Emirates Flight Catering has presented a new concept for loading the A380 Upper Deck, which reduces aircraft turnaround time from 50 minutes to 30 minutes.** On any one day of the year, Emirates Flight Catering now handles at least four out of ten A380 departures using the innovative Double Upper High Loader concept. Under this concept, the load is split into two high loaders: The first galley complex into the rear high loader and the second galley complex into the first (front) high loader. The two high loaders are docked in line to the aircraft. The loading process works as follows: 1) Loading from rear high loader through the forward high loader into the galley; 2) the rear high loader is removed and returned to base for the next A380 assignment. 3) Loading from the front high loader is performed as usual. – Based on proven results from this loading practice, Emirates Flight Catering was able to save Emirates Airline 1.33 hours per day in aircraft flying time. This amounts 486 hours per year. Based on a round trip from Dubai to London-LHR and back (15 hours), this is equivalent to 32 flights per year or an estimated additional income of USD 40.5 million. #900.CAT8

**Thai Catering applied for an ITCA Mercury Award with its new Eurng Luang brand for premium culinary products.** This new line of business aims to produce top-quality products for airline caterers, hotels and restaurants. The product presented for the Mercury Award was Eurng Luang Ready Made Curry Sauces. They are produced to THAI Catering's strict HACCP regulations and have been certified as halal by the Central Islamic Committee of Thailand. So far seven different types of sauces are offered. They are all packaged in specially made Retort Pouches made of aluminium foil laminate/PET and are designed to maintain taste, aroma and colour. When packaged in their Retort Pouches, the ready-made curry sauces can be stored at room temperature (24 – 26 °C) for up to one year. The sauces are available in 1-kg pouches which are ideal for catering and restaurant operations and can be shipped all over the world by air or sea. Smaller packages of 300 g and 180 g can also be made available for retail sales through special orders. Contact by e -mail: [eurngluangfood\\_export@thaiairways.com](mailto:eurngluangfood_export@thaiairways.com) #900.CAT9

**In 2010, LSG Sky Chefs had won the Singapore Airlines catering contract at Auckland Airport from Pacific Flight Catering, which was a significant blow for the New Zealand caterer because the contract accounted for 40% of its business.** The two airline catering companies appeared in court in February 2011 to determine who should foot a NZD 240 000 bill for leave entitlements for staff affected by a contract transfer. The court hearing at the Auckland High Court revealed contentious legislation introduced in 2006 that aims to protect vulnerable workers in the catering and cleaning industries when contracts are won and lost. At the hearing LSG sought an interim injunction against Pacific for its failure to provide relevant information in the lead-up to a contract handover, but the issue of entitlements dominated. Under the Employment Relations Act, employees in industries where there are frequent contract changes are afforded additional protection in the event of a new contractor being chosen. They are offered the opportunity to continue their employment with the new contract holder on the same terms and conditions, with benefits and entitlements, including accrued annual leave. Pacific said 67 of its staff were affected by the contract's loss, although only 48 had elected to transfer to LSG. While both parties agree to the staff transfer, they are contesting who should pick up the cost for the holiday entitlements. Lawyer Ray Parmenter, appearing for LSG, said the legislation failed to say that the old employer had to pay over to the new employer accrued annual leave, and this was a 'windfall' for Pacific. Pacific's lawyer, Rob Towner, said there was no obligation for Pacific to pay over the NZD 240 000 by law and he disputed that it was a windfall as Pacific had suffered significantly in losing the contract. #900.CAT10

## **Airport restaurants & lounges**

**HMSHost and Miami International Airport (MIA) have celebrated the grand opening of 'Beaudevin', a stylish wine bar making its U.S. debut at the airport.** Beaudevin is a sophisticated yet informal wine bar offering travellers a tranquil haven where they can enjoy fine wine and gourmet dishes. The food menu has been conceived to pair perfectly with suggested vintages. Small plate offerings include gourmet European appetizers, while entrée selections satisfy more hearty appetites. A menu highlight allows diners to compare and contrast different wines with a Beaudevin Wine Flight of three samplings from selections such as Adventurous Whites, Invigorating Chardonnays, Vibrant Reds, Italian Classico and Provocative Pinots.

"We congratulate HMSHost for opening yet another fine dining concept at MIA, which adds even greater variety to our diverse collection of restaurants in North Terminal," said Miguel Southwell, Miami-Dade Aviation Department Deputy Director of Business Development & Retention. "We are proud to be home to the first Beaudevin location in the U.S. and only the second in the world. North Terminal passengers can now sample exotic wines from all over the world without even leaving the airport."

**Located post-security in Concourse D, the restaurant boasts a sumptuous wine list, complemented by a wine tasting area where travellers may sample global brands and regional labels that will change with the season.** The upscale food display features gourmet offerings, as well as plated selections. In addition to morning selections of berry yogurt parfait, hand-crafted pastries and others, menu options also include small plates of Caprese skewers and olives de Provence, large plates of artisan cheese and Mediterranean misto salad, and tartine open faced sandwiches such as Scottish smoked salmon and capicola & mozzarella. Travellers may dine in or take a dish away to enjoy on the flight. Beaudevin also serves Illy gourmet coffee, offering authentic Italian espresso, cappuccino, and classic brewed coffee. -- The first Beaudevin opened at Brussels Airport in Belgium in 2008. #900.CAT11

**The Shulas of football and restaurant fame aim to land a new concept at Southwest Florida International.** Shula's Bar & Grill is part of airport concessionaire HMSHost's plans for menu enhancements

and brand swaps in the coming year. The concessionaire and members of the Shula organization had unveiled their plans to the committee of local business people that advises Lee County commissioners on airport policy. The Airports Special Management Committee endorsed the lease amendment that includes the changes. Highlights of the concept include: Bringing in Shula's Bar & Grill to replace Chili's Too in the terminal's public area; Swapping out one of two Starbucks kiosks in the pre-security area for a 'Jose Cuervo Tequila Bar' that will serve a tapas-style menu, as well as drinks; Cinnabon on Concourse C will become a Great American Bagel. Restaurants and bars on all of the concourses will get upgrades to their menus, to their interior design or possibly both.

**The bar and grill is a new concept from the restaurant dynasty founded by Don Shula, legendary former coach of the Miami Dolphins.** The first of its kind kicked off next at Miami International Airport recently. The south Fort Myers airport should have the second Shula restaurant. The family business has grown to six restaurant themes in 32 locations in 16 U.S. states. "Coming to the airport made sense," Dave Shula, son of the founder, said, "because we're a Florida brand, and we've had good success with our restaurant at the Naples Hilton." #900.CAT12

**Aldeasa has remodelled and expanded its commercial area at Madrid-Barajas Terminal 4, transforming 'The Shop' and 'Fashion & Fun' into one walk-through store.** Aldeasa manages close to 8000 m<sup>2</sup> in T4. Described by the company as "inspirational and welcoming retail space", the revamped store offers a strong selection of cosmetics and fragrances alongside a wide range of beverages, tobacco, foods and accessories. With these extended facilities, Aldeasa offers 3000 m<sup>2</sup> of new commercial space, including dedicated areas for promotions, product presentations, tasting and cultural events. **Innovations include a 37-m<sup>2</sup> space exclusively for Brugal rum, called the 'Brugal Island'. This interactive area showcases all categories of Brugal rum and features a permanent bar and bartender specialized in preparing mojitos.** Plasma screens engage customers' attention as they relax at the bar, showing images of Dominican Republic, the Brugal distillery and the sugar cane plantations. The 'Brugal Island' concept will also be installed in other Spanish airports, Aldeasa said. Aldeasa Director of National Operations Pedro Castro said the walk-through store is "a space that is open to new trends and the latest products; open to culture; an open area for open people in which the shopping experience is both comfortable and fun." #900.CAT13

## Airline news

**SWISS has introduced a new First Class product on its long-haul services allowing guests to enjoy even swifter and more individualized service, together with a wide selection of in-flight meals.** Further on-board innovations will include the introduction of contemporary fine-bone chinaware and Riedel glasses, together with additional service accessories in a new design. **Customers travelling on night flights will benefit from a quicker service thanks to a new à la carte dining concept that will give them greater choice in how they use their time aloft (or simply a longer sleep).**

The new concept means that First Class passengers can decide at any time of the day or night not only what they eat but also when they wish to eat. In another innovation, the selection of gourmet meals available under the award-winning SWISS Taste of Switzerland culinary concept is being further supplemented with traditional Swiss dishes such as 'Bratwurst mit Rösti' (veal sausage with hash browns). An expanded selection of fresh à la carte fare will also be offered prior to landing. #900.CAT14

**Delta Air Lines and Seattle's Best Coffee, part of Starbucks Corporation have signed a new agreement that is offering Delta customers freshly brewed Seattle's Best Coffee® onboard all domestic and international Delta and Delta Connection flights since 1 March 2011.** For Delta, the move is part of the company's USD 2 billion investment in the customer experience on the ground and in the air. For Seattle's Best, the agreement reflects the next step in its on-going strategy to broaden the accessibility of its premium coffee through relationships with great brands – from restaurants to the runway. "A premium customer experience requires premium coffee and Delta is proud to serve Seattle's Best," said Tim Mapes, Delta's Senior Vice President, Marketing. "During in-flight taste testing, we saw firsthand the passion Delta customers have for coffee and for the role it plays in a superior travel experience." -- In December 2010, Delta customers participated in an in-flight coffee taste test confirming one of its new coffee blends, Level 4, as the coffee to be served on board. Seattle's Best Coffee, has been roasting premium coffee since 1970, recently launched a radically simplified approach to packaged coffee called 'The Level System', which ranks coffee from 1 to 5 based on roast intensity. The company today roasts more than 20 million pounds of coffee every year and millions of cups of its coffee are served daily. #900.CAT15

**In a first for Virgin Blue, the airline will now offer Business Class on its domestic network.** Two brand new Airbus A330 aircraft start operations in May 2011, providing a three-times-daily service from Sydney to Perth. Virgin Blue Group Chief Executive & Managing Director John Borghetti said: "Our new Business and Economy Class product marks another step forward in our Game Change Programme, which aims to position Virgin Blue as the airline of choice for both the corporate and the leisure markets." Features of the new service include a 62-inch seat pitch in Business Class and luxury leather seating, seatback multi-channel in-flight entertainment and a range of **high-quality food options**. -- Virgin Blue is Australia's second-largest airline as well as the largest by fleet size to utilize the Virgin brand. The airline serves 28 cities in Australia, with Brisbane Airport as its hub, using 75 narrow-body Boeings and Embraers with four A330-200s on order, all to be delivered in 2011. #900.CAT16

**THAI passengers can find out the carbon footprint of their Signature Dishes consumed on board.** There are currently two Thai Signature Dishes with carbon footprint information: chicken mussaman curry with steamed Thai hom mali rice (1.36 kg CO2 per 250-g serving), and green curry kiew wan with steamed Thai hom mali rice (1.39 kg CO2 per 250-g serving). THAI has pioneered the calculation of carbon footprints to make passengers more environmentally conscious when they are aware of the amount of greenhouse gases produced with the choice of meals offered in the menu. – The programme is part of THAI's Carbon Offset Programme which has received enthusiastic response from the airline's passengers. #900.CAT17

## Service providers & suppliers

**A newcomer to ITCA in Nice was Eriks Sauces. Chef Erik Lallerstedt already has an excellent reputation for quality sauces and dressings in Sweden and is now looking at the flight catering market.** His company, Svenska Smakupplevelser, can be found in the net under the easier pronounced name of erikssauces.com. Eriks supplies, for example, sauce béarnaise in different varieties, hollandaise, mustard, French garlic, and much more. The sauces are prepared in the same way as in a restaurant kitchen largely by hand, though on a larger scale, using the finest ingredients. They come in 2-litre containers or as 60-ml portions. Dressings are packed in 2-l containers or as 40-ml portions. -- The company was founded in 2006. All products are made in the company's own Stockholm facility. Erik Lallerstedt, co-owner of the company, is one of Sweden's most famous chefs. His restaurants in Stockholm received its first star in the Michelin guide in 1984 – one of the first restaurants in Sweden to receive that distinction. Erik now owns and runs the renowned Eriks Gondolen, Eriks Wine Bar, and Eriks Backficka. #900.CAT18

**Another first-time ITCA exhibitor, GL Food solutions, presented 100% fresh fruit juices and purees from Portugal.** Fruit is grown in the company's own plantations and for preservation, High Pressure Processing (HPP) is used. This is a cold preservation process that eliminates bacteria through a high-pressure process simulation. HPP simulates the product immersion up to 600 MPascals, which is about six times the pressure in the Mariana Trench, the world's deepest location (11 km deep under water). At such pressure, bacteria are killed without adding any extra ingredient or using any type of heat. The end product comes with 45 days shelf life after this treatment, contains all natural vitamins and nutrients and has the real fruit flavour - as a fresh fruit juice. The GL Import Export Company also offers frozen baguettes from Snock with different fillings, toasts and wraps. These products can stay unfrozen at room temperature and are ready for serving. Minimum shelf life frozen is six months. Contact via: [www.glsa.pt](http://www.glsa.pt) #900.CAT19

## Awards

**At the 2011 Corporate Business TOP/COM, the Communication Congress that rewards the best initiatives and creations of the year,** the Servair brand has been awarded two TOP/COM prizes: GOLDEN TOP/COM, Logo Creation category and SILVER TOP/COM, B to B Advertising category. The new Servair logo, designed in collaboration with the agency Teymour Corporate, embodies modernity; the flame's movement conveys dynamism and refinement. The colours selected also carry a meaning. Blue symbolizes escape and balance; it is a soothing colour that conjures up the sky. Red, an expansive colour, emphasizes Servair's dynamism and its international vocation. Together, the blue and red express Servair's commitment to French culture. The typography, chosen for its readability, simplicity and elegance, also reflects the spirit of Servair. The panel of judges, made up of communication professionals from major companies, was particularly impressed by the company's risk-taking in terms of changing their logo at a time of economic unrest to lend extra value and visibility to the brand and to give a new boost to the network and sales.

The new B to B 'A taste of the world' press advertisement, developed by Servair in collaboration with the agency Teymour Corporate, conveys and emphasizes the two key points of Servair's external communication strategy: the international vocation of its network and its culinary identity. By way of a striking, surprising and appealing visual, Servair hopes to convey an image that is resolutely modern and dynamic. #900.CAT20

**LSG Sky Chefs announced that 12 of its facilities worldwide have been recognized in the 2010 Annual Caterer Award programme from United Airlines (UA).** This list includes all of LSG Sky Chefs' units in Asia/Pacific, Germany and South America which service UA, plus five in North America. In the U.S.A., Baltimore (BWI) received two awards and San Jose (SJC) received three awards, both for their overall performance as well as for the best domestic Meal Score in the Tier 1 and 2 categories. Tiers 1 and 2 awards are linked to the number of departures the facilities cater on an annual basis. Tier 1 units cater up to 6000 departures per year, while Tier 2 units supply fewer than 2000. SJC also collected an award for reliability, highlighting its on-time performance.

Las Vegas (LAS), Frankfurt (FRA ZE) and Munich (MUC) were also recognized for their excellent performance. LAS received the award for the best score in the customer meal experience category (via online customer feedback surveys) at the domestic level, while FRA ZE and MUC distinguished themselves at the international level. Santa Ana (SNA) received the flight attendant comment performance award, which recognizes caterers with the fewest flight attendant reports (complaints). In addition to SJC, the reliability award was also given to Minneapolis (MSP), Bangkok (BKK), Hong Kong (HKG), Buenos Aires (EZE), Rio de Janeiro (GIG) and São Paulo (GRU).

"Our partnership was enhanced significantly due to the effort and dedication demonstrated by our teams," wrote Micaela Gibson, Managing Director Global Catering Operations at United Airlines in the recognition letter. "Our year-over-year overall results were impressive in terms of Safety, On-time Performance, Crew Feedback, and United Promoter Kitchen Meal Scores. We cannot emphasize enough how much our partnership with caterers, such as you, impacts these results. We want to thank you for all of your hard work and dedication to our account." "Recently our partnership with United Airlines was extended through 2012," said Erdmann Rauer, Executive Board Member & Chief Sales Officer at LSG Sky Chefs. "That is why we feel so honoured that half of our CSCs which service this important customer received this recognition. This is a great success for us." #900.CAT21

### **Winners of the 2010 Mercurys, presented in Nice in February 2011:**

<b>Category</b>	<b>Winner</b>	<b>Product/Service</b>
1 - On Board Service	Asiana Airlines	Premium Service for the Child
2 - Food or Beverage	Emirates Flight Catering	Healthier Cooking
3 - Heavy Equipment	SriLankan Catering	Airline Food Waste sterilization through autoclave
- Light Equipment	WK Thomas	Snackstick
4 - Skills Development	DHL	Colleague Training Academy
5 - Processes and Systems	Air Canada	Globe Information System
Sustainability Award	SriLankan Catering	See #899.CAT20

#900.CAT22 More details in future issues

**This year's winner of the 'W. M. Seeman Award' for stand design came from Australia.** The winner, **Buzz Creative Product Agency**, brought with them a wide assortment of unique items that have found their way onto Qantas Airways. The selection focused on innovation and adding value to the customer experience, from bag tags with RFID readers offered on Qantas domestic flights to a wide range of products for children's amenity kits. "We feel there is a strong confidence overall in the industry," said Leonard Hammersfeld, Director at Buzz. #900.CAT23

## **Names**

**Servair has appointed Yann Schilling as Director of Servair Solutions, the Group subsidiary responsible for the upstream integration of catering services.** Servair Solutions uses the expertise it has in management, catering, negotiation and training to assist airlines and so enable them to concentrate on their core business. Yann Schilling began his career with Servair in 2001. A fieldworker, he acquired his wealth of international experience from working in International Sales Divisions and then as Assistant Director of International Development. From 1988 to 2001, he held the position of Managing Director of two SMEs in the agri-food sector (Pourshins and Galyon) and was Sales Director, France and Europe, for DMG, a specialized wholesale food company. #900.CAT24

## Events

5 - 7 April 2011, Hamburg/Germany

**2011 Aircraft Interiors Expo** organized by Reed Exhibitions at Hamburg Messe. Details online:  
[www.aircraftinteriorexpo.com](http://www.aircraftinteriorexpo.com)

12 – 14 September 2011, Seattle, WA/USA

**IFSA Annual Conference & Exhibition**, co-located with APEX and Aircraft Expo. Details online: [www.ifsanet.com](http://www.ifsanet.com)

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