

Cathay Pacific Visit Member Activity Sept 16, 2015



CX Catering Services Central Production Kitchen visit

The original Cathay Pacific Catering Services Central Production Kitchen visit in June was suspended due to the possible threats of Middle East Respiratory Syndrome (MERS). On September 16, we gathered the original 20 registered members to tour this magnificent facility that serves with an average of 9,500 meals to 43 airlines on a daily basis.

After a brief introduction, all of us in our mask, toured the different sections including decanting, meal pre room, seafood pre room, halal kitchen, kosher kitchen, bakery, central hot kitchen, cold and special meal kitchen, dishing and tray setting - all managed in perfect HACCP standard and with state of the art giant industry equipment that opened our eyes and blew our mind off.

Thanks to Stephen Yeung for leading this event, Louis Pang for coordinating with CX, and our fabulous host Janet Kwan!