DESCRIPTION

The provision of safe food to airline passengers is now a multi-billion dollar industry worldwide. As the aviation industry continues to grow year on year, so do passenger food service expectations, with increasing demand for wider choice and greater quality. Often neglected and under-regulated, food safety should be of paramount importance amid this growth.

The consequences of in-flight food poisoning are extremely serious not only for the passengers involved, but also for the crew associated safety of the aircraft, and ultimately the airline’s reputation.

In this much needed book Erica Sheward makes a compelling case for better management of food safety for all aspects of the aircraft food supply chain with comprehensive coverage of:

- HACCP
- Codes of practice
Managers and suppliers of products to the airline catering industry, business aviation caterers, airline Quality Assurance and hygiene personnel, product development managers, food safety regulators, aviation safety and security regulators, decision makers and company executives in any area of aviation as well as lecturers and students in all areas of the hospitality and travel sectors will find this book a vital tool.

ABOUT THE AUTHOR

Erica Sheward is a Director of Castle Kitchens Ltd, a UK based food manufacturer, providing bespoke meal solutions for business and private aviation, special dietary requirement meals to the commercial aviation and healthcare sectors and own branded recipe dishes to the retail market.

FEATURES

• Essential information for airline companies

• Airline food is a multi-billion dollar industry

• Written by an expert from a company specialising in the preparation of high class safe airline foods
• Coverage includes HACCP, supply chain logistics and liability issues

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