

# **Thai Airways food, the traditional of Thai**



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## **Abstract**

At Present, there are travelers traveling by plane. Which the airline has managed services for various customers to benefit passengers Passenger rooms services and food, The airline must choose the most suitable and worthwhile food for passengers using the airline.

In-flight Cuisine Taste chef creation inspired by the flavors of Thailand and cuisine of the world. Relish succulent tropical fruits that showcase the lushness of the Kingdom. Sample fresh produce from the Royal Projects- a bounty of farms for the highest local and artisanal crops in the northern hill country.

Therefore ,passengers who choose to travel with the airline often choose the first is safety. And food service of the airline is an important part that will make passengers satisfied with the airline and will return to service again next time.

Keywords : In-flight, Service, Safety

## **Introduction**

Traveling by plane is the first choice for travelers because of the convenient facilities to travel abroad or in other provinces that are convenient, fast and easy to travel across the continent and on the journey of the main facilities. Thai hospitality and services that are unique in Thailand, dress and food Passengers from the ground to destinations in ground services, including lounges and spas for passengers. Lounges our airport lounges throughout Thailand and at selected international THAI destinations welcome eligible travelers to relax or work in comfort prior to departing to their destination and Royal Orchid Spa Exclusively for THAI's premium class travelers and elite Platinum status members, the Royal Orchid Spa at Suvarnabhumi Airport in Bangkok is consistently voted by Skytrax as the World's Best Airline Spa Facility. Treatment menu is Touch of silk , Royal Thaimassage , Neck & Shoulder Massage and Foot. Another thing is safety. Every trip, passengers must be aware of safety. Thai Airways maintains the highest safety standards. In order to build confidence for Thai Airways users, we continue to maintain high standards of safety. And complying with international standards of aviation safety organizations of various countries such as

- EASA (European Aviation Safety Agency) of Europe
- FAA (Federal Aviation Administration) of the United States
- CASA (Civil Aviation Safety Authority) of Australia
- CAAC (Civil Aviation Administration Of China) of China
- JCAB (Japan Civil Aviation Bureau) of Japan
- IOSA (IATA Operational Safety Audit) from IATA (International Air Transport Association)

In order to ensure that those who believe in safety and service and food.

## **Research methodology**

From the survey, it can be found that Thai passengers trust and trust in Thai Airways. And satisfied with the taste of Thai food Thai Airways therefore designed a new type of food that still represents Thai identity for customers. For interesting and Thai-style services, such as dressing, from the survey, believe that passengers traveling with Thai Airways Due to full service Thai Airways Thai food from the royal palace Make the passengers satisfied and come back to use the service again. At Thai we take great pride in creating healthy, creative and delicious menus in all classes of service. Our menus include seasonal ingredients and fresh produce from sustainable sources, each meal is designed to please all your senses.

Economy Class travelers enjoy a snack or a hot meal on all THAI flights, depending on the flight departure time and flight duration, THAI's chefs create menus inspired by the flavors of Thailand and cuisines of the world, often highlighting the cuisine of your departure point or destination. High quality and fresh ingredients are sourced in Thailand, often from the northern Royal Projects, and whenever possible from sustainable growers around the world, to create healthy meals full of taste and nutrition. Each Premium Economy and Economy Class hot meal offers a choice of main course, includes a fresh salad or vegetable, bread and fresh fruit or a dessert and is accompanied by a wide range of complimentary beverages, from beer and wine to soft drinks, juices, water, coffee and tea.

Travel in Royal Silk Class begins with a refreshing warm towel and a choice of champagne, juice, or water prior to take-off. Once airborne, the gracious service by dedicated Royal Silk Class cabin continues during in-flight meal service and throughout the flight with meticulous attention to detail. Once airborne, relax and enjoy a savory serving of mixed nuts and dried fruit, accompanied by your choice of beverage, be it champagne, a fine wine, juice or soft drink.

On many regional flights, depending on departure time and flight duration, and all intercontinental flights, your Royal Silk Class menu offers a light first course followed by a choice of international cuisine hot meals, often reflecting the cuisine of your departure point or

destination, desert, artesian cheese and fresh fruit. Thai also takes pride in our national cuisine with our exquisite presentation of “Thai Samrab”, a collection of small individual servings, a curry, a soup and a delicate vegetable stir-fry, each perfectly combining a balance of sweet, sour, salt and spice and arrayed around a bowl of steamed Thai hommali jasmine rice. For our Royal Silk Class guests, depending on the flight, you may also preorder your choice of hot meal from a varied selection of classically prepared dishes, or those that reflect the cuisine of your destination or origin, Italian, French, Japanese or Korean perhaps. Additionally, special meals that conform to religious, health or dietary requirements can also be preordered.

Travel in Royal First Class is a personal culinary journey of exquisite flavors that can be tailored to individual tastes. It all begins with a flute of vintage champagne, your favorite cocktail, a glass of fine wine or a choice of soft drinks and juices. Dedicated Royal First Class cabin crew will attend to your every need, discretely and with attention to the smallest detail. Once settled comfortably into your intercontinental flight, on request THAI continues a traditional luxury of serving fine caviar with all the condiments, prepared for each Royal First Class traveler. There are other choices to begin, tailored to each flight that offers Royal First Class travel. For our Royal First Class guests we always suggest preordering hot meals from a varied selection of meals that range from the classics of Lobster Thermador or Roasted Rack of Lamb, to meals and menus that reflect the cuisine of your departure point, Thailand perhaps, or your destination, perhaps Italian or Japanese. Additionally, special meals that conform to religious, health or dietary requirements can also be preordered. Prior to your preferred main course, cabin attendants will offer of choice of hot and cold first courses, often flight specific and reflecting the cuisine of your destination or origin. THAI also takes pride in our national cuisine with our exquisite presentation of “Thai Samrab”, a collection of small individual servings, a curry, a soup, a delicate stir-fry, and vegetables each perfectly combining a balance of sweet, sour, salt and spice and arrayed around a bowl of steamed Thaihommali jasmine rice. There are also different combinations within each “Thai Samrab” presentation to suit your palate and preference. Whatever your choice of cuisine,

each meal is served with a complete selection of beverages, including expertly selected wines, fine spirits and aged cognac, all served throughout the culinary journey

Thai food service From found that Passengers like most. Therefore, Thai food is what makes passengers return to use the service and Thai Airways chooses to serve Thai food to passengers. By designing food to be more interesting, but the taste is still the same Conservation of Thai identity remains the same

### **objective**

To find the possibility Pre-order meal

To find Thai identity in food on the plane

## **Conclusion**

For foreign passengers you can order special food such as Muslim meal (MOML) Contains no pork, bacon, ham or alcohol cooked according to Halal rules or Vegetarian Hindu / Indian Vegetarian meal (AVML) Non-Strict Indian / Hindu meal in which meat / fish / fowl and their products / by products such as eggs are all prohibited. There are also many foods in the Special meal service. The quality of meals served on THAI flights is one of the most delicious benefits to our passengers, however, many travelers have special requirements to allow for their religious, health, or dietary restrictions. THAI offers a full range of special offers, which should be ordered in the airline by contacting the reservation office or THAI Contact Center. At number (662) 356 1111 and confirm at least 48 hours in advance.

Food on the plane was inspired by Authentic Thai food that expresses the taste And Thai identity Attracting passengers interested in traveling with Thai Airways Blending with food from around the world Excellent quality raw materials for passengers Food menu from Thai Airways professional chefs And well-selected beverages from experts. High quality and fresh ingredients are sourced in Thailand, often from the northern Royal Projects, and whenever possible from sustainable growers around the world, to create healthy meals full of taste and nutrition. hot meal offers a choice of main course, includes a fresh salad or vegetable, bread and fresh fruit or a dessert and is accompanied by a wide range of complimentary beverages, from beer and wine to soft drinks, juices, water, coffee and tea.

## **Recommendation**

If to choose your first trip is Thai airways because personal revel like Thailand to become. Thailand food Food that is familiar, and the familiar. Enough to try exotic cuisine, it is not satisfied with the taste of itself. The menu, varied and interesting. Does not look boring. Some people like the food, but it's not like conventional Thailand should change the format, interesting. I am a trusted person in Thai Airways because it is a national airline. And the image that expresses Thai identity Worship is a beautiful welcome and the food comes from the original, adapted to the modern era, but the flavor remains the same.

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