

## **Thai Airways Catering**

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### **Abstract**

Due to the present humans have more choices to eat. To maintain shape and health also good hygiene therefore, it is necessary and important to choose foods that are hygienic, clean, fresh, safe and free from contamination

Thai Airways catering team, international food experts and chefs have won the production and cooking award like catering Thai Airways. The kitchen is divided into specific work sections, each section clearly, to suit each type of food production. Which consists of western food, Thai food, Chinese food, Japanese food, Indian food and Arabic or Islamic food in accordance with the requirements specified and also has a unique identity of being Thai to create a favorite menu of delicious dishes to create maximum satisfaction for passengers

With all the excellent elements Both in the team of cooks who are full of creative skills, modern facilities And rich resources, hard to find anyone, choosing only the highest quality ingredients as ingredients for food, using fresh spices and herbs as ingredients Thus enabling the aviation kitchen to become the kitchen leader for the world's airlines.

Keywords: Responsibility, Consciousness, Hygiene, Catering

### **Introduction**

#### **Statement of the problems**

Nowadays the fastest and convenient way to get their destination for the people who love traveling is by the air or the airplane. Now, the aviation industry has grown rapidly including the food industry on the plane as well due to the fact that people often choose to eat clean, fresh, safe, non-toxic foods and worry about shape and health, they tend to choose healthy foods as well. To meet the needs of passengers, the airline kitchen Manage the quality and safety of food served on the plane. According to international food safety standards (International Food Safety) which is the "Responsibility of the manufacturer to the customer, the consumer and the society (Corporate Social Responsibility: CSR)" and is in the consciousness of every worker while also paying attention to responding to the needs.

Specifically of airline customers around the world, including trying to improve the quality of hygiene standards and food safety better Continuous.

### **Objectives**

1. To study about Catering Thai Airways.
2. To study about passengers who choose to use the Catering Thai Airways service.

## **Research Methodology**

### **3.1 Population**

Passengers who have traveled with Thai Airways and have used service of Thai Airways Catering.

### **3.2 Measurement**

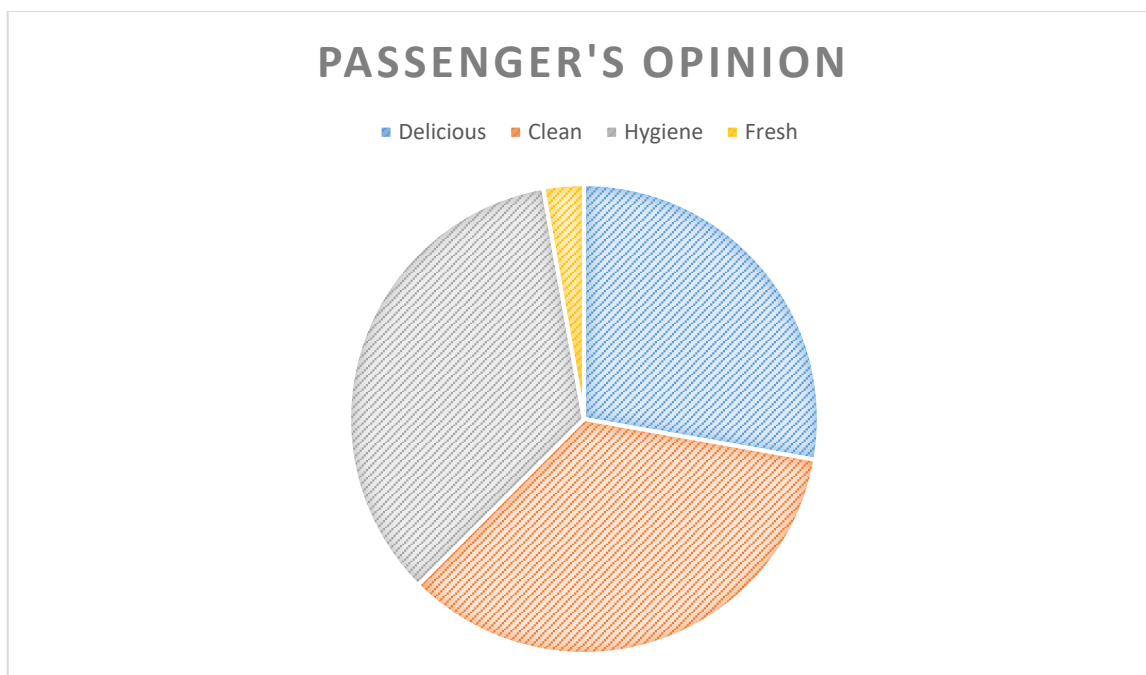
For observation And surveying people who have used Thai airways catering to learn about their needs and inquire about passenger's opinions about food on the plane and know that most passengers are satisfied with food from Thai airways Catering. And raw materials are worth but in that part of the taste most of passengers commented that it should be a little improvement. Because of the soft taste.

### **3.3 Data Collection**

Data collection in this research the method used to collect the data used in the study is into two way are Participant Observation by talk with passenger and staff and using related research to analysis.

### **3.4 Data Analysis**

Using participant observation and related research to do data and processor that what factors affecting to the passengers choosing to use food service of Thai Airways Catering.



This chart shows comments from 15 passengers with comments on Thai Airways Catering as follows

1. Delicious
2. Clean
3. Hygiene
4. Fresh

### Conclusions

The results of this research concluded that passengers traveling with Thai Airways Very satisfied with food on the plane. By dividing the criteria as follows:

1. Delicious 2 person or 2%
2. Clean 15 person or 35%
3. Hygiene 15 person or 35%
4. Fresh 12 person or 28%

### **Recommendation**

Therefore concluded that from 15 passengers there is a need to improve the taste of food mostly. And reasoning that they like more spicy food. As for the identity of Thai identity is appropriate. In the issue of Clean Hygiene Fresh Passengers are satisfied. Thai Airways should therefore improve the taste of food.

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