

BRAZIL

PLANNING GUIDE

A flight attendant's guide to cuisine, hotels, airports, health, security, and country requirements in Brazil.

Your creativity and knowledge make the trip.

Brazil is projected to be one of the world's fastest-growing business aviation markets over the next few years. If you haven't been to Brazil already, there's a good chance you may travel there soon. Brazil is not only an important destination for business, but also the host country for the upcoming 2016 Olympic Games. It's also the location of the annual Latin America Business Aviation Conference & Exposition (LABACE) – the largest business aviation event in Latin America.

We recognize the critical role you play as a vital member of the crew, so we have developed this tool to help you avoid the unexpected when traveling to Brazil and delight your passengers along the way. Enclosed you'll find information on visas, airports, hotels, health considerations and security from the global trip management experts at Universal[®], as well as a guide to Brazilian cuisine from Air Culinaire Worldwide, a Universal company.

We hope this information is useful in helping you better navigate the local culture and understand Brazil's operational requirements.

And always, know that you're not alone, and we are here for you whenever you need us.

E o Brasil continua lindo!

This expression means "Brazil is magnificent" in Brazilian Portuguese and will engender a lot of goodwill and support.



A Universal Weather and Aviation, Inc. company

You navigate a complex world. Avoid the unexpected. Manage expectations.

Below is a list of important operational considerations when planning a trip into, within, or out of Brazil.

COUNTRY

Be aware of the following recommendations and requirements before operating to Brazil:

- Visas are needed for all crew members that don't have licenses or certification from an official entity (e.g., Federal Aviation Administration)
- Visas can't be obtained on arrival, and immigration authorities will refuse entry to Brazil for persons that don't possess a valid visa
- All crew members must be listed on the general declaration and carry crew I.D.s with photos
- When you de-cater or dispose of trash in Brazil, potentially infective waste (lav-related) should be stored in white plastic sacks, while non-infective waste should be stored in black plastic sacks
- A country health briefing should be obtained in advance

HOTELS

Confirm the following with your hotel prior to booking:

- Meets western standard for 4- and 5-star accommodations
- Location
- Grocery stores or markets nearby
- Restaurant options at or near hotel
- Advance booking requirements (critical if stay coincides with major local events)
- Minimum number of stays needed for booking
- Down payment or pre-payment requirements
- Lead time to arrange direct bill for rooms through 3rd party
- Cancellation policy
- Availability of courtesy transportation
- Rate cap limitations on rooms
- Lead time required by hotel restaurant to order catering
- Room refrigerator requirements
- Rewards program information on file with hotel for elite status qualification and points

SECURITY

Research the following information prior to your trip:

- Security considerations for city, including tourist destinations, restaurants, and markets
- Areas in city that should be avoided
- Things to avoid doing while at destination (e.g., walking alone, etc.)
- Security reports you should acquire to understand potential risks (e.g., city, hotel, country)
- Catering options, standards and availability (example: SBGR – the ground handler can arrange catering on the ramp and bring it to the aircraft. At other airports, you will need to consult with the caterer or ground handler for catering options. It is best to know their physical location in relation to the surrounding area and if they have a badge to enter through security to meet the aircraft for delivery. Alternatively, there may be a delay.)

AIRPORT

Confirm the following information prior to your trip:

- Airport operating hours
- Ground handler operating hours, meeting point, and phone numbers
- Customs, Immigration, and Quarantine (CIQ) clearance procedures
- Regulations for crew bringing aboard catering for departure
- Fluid limitations if bringing own catering (e.g., from a restaurant) for departure
- Restricted food items (e.g., agricultural restrictions)
- Ability to store food items on aircraft, with ground handler, or with caterer
- In-flight catering delivery time (particularly, how far in advance catering is recommended to be delivered)
- Ramp access availability (when needed during your stay and on day of departure)

This information was provided by Universal Weather and Aviation, Inc. If you have questions or need trip support assistance with any of the above, contact us at: **N. America** +1 (800) 231-5600, ext. 3300 or **Worldwide** +1 (713) 944-1622, ext. 3300.

Brazilian Cuisine

Developed from native, European and African influences, Brazilian cuisine varies greatly by region and reflects the country's mixed population. Here, our executive chefs have identified some popular local dishes and ingredients found in specific regions of Brazil. Look for these regional specialties at local grocery stores and hotels, or through in-flight catering providers. We also recommend you consult with your caterer about what's available and in season and what local chefs prepare particularly well.



NORTH BRAZIL

MAJOR CITIES

Belém
Boa Vista
Macapá
Manaus
Porto Velho
Rio Branco

LOCAL DISHES

Pato No Tucupi – Roasted local Amazon ducks immersed in tucupi broth and flavored with cocoa leaves called "Jambu."
Caldeirada de Peixe – A dish prepared with different fish such as turbot, conger eel, hake and ray, among others. It is cooked together in a pot with slices of potatoes and onion, and seasoned with bay leaves, black pepper and vinegar.

CULINARY INFLUENCES

Native Brazilian
Indian

LOCAL INGREDIENTS

Acai – A small, dark purple, fleshy, berry-like fruit.
Tucupi – A yellow sauce extracted from the wild manioc root that grows in Brazil's Amazon jungle.
Guarana – A climbing plant in the maple family especially common in Brazil. Best known for its fruit, which is about the size of a coffee bean and contains about twice the concentration of caffeine found in coffee beans.

NORTHEAST BRAZIL

MAJOR CITIES

Aracaju
Fortaleza
João
Maceió
Natal
Pessoa
Recife
Salvador
São Luis
Teresina

LOCAL DISHES

Acaraje – Falafel made with black-eyed peas and stuffed with a dried shrimp sauce.
Vatapá – Shrimp cooked in a thick puree of bread, coconut milk, dried shrimp, peanuts and dende oil.
Xinxim – Fresh chicken cubed and sauteed with shrimp, coconut milk, onions, tomatoes, and green peppers, then topped with fresh cilantro.

CULINARY INFLUENCES

African
Native Brazilian
Indian
Portuguese

LOCAL INGREDIENTS

Abacaxi – Tupi Indian name for the indigenous pineapple.
Fradinho – The locally cultivated black-eyed pea.
Dende Oil – A very high saturated-fat oil from the nuts of the dende palm tree. Food cooked in the oil takes on a yellow hue.

SOUTH BRAZIL

MAJOR CITIES

Curitiba
Florianópolis
Porto Alegre

LOCAL DISHES

Tainha na Telh – A local fish stuffed with small shrimp, onions, manioc flour and black olives, and topped with fried potatoes, onions, tomatoes and olives.
Churrasco – Consisting of a series of grilled meats served directly from the grill and served in small bite-sized pieces. Chicken or pork – and sometimes even grilled coalho cheese – may be served at a churrasco, but there is always beef.
Arroz de Carreteiro – Considered to be a side dish, this is a combination of rice and carne de sol, which is Brazil's traditional salt-preserved beef.

CULINARY INFLUENCES

German
Italian
Eastern European
Swiss

LOCAL INGREDIENTS

Tainha – The Brazilian Portuguese name for the fish known in English as the "mullet." Found in abundance off the southern Atlantic coast.
Pinhao – Brazil's indigenous pine nut. This rich, dark brown-colored pine nut is normally between 2 and 3 inches long.
Grass-fed beef – 96% of the beef in Brazil is grass-fed.

SOUTHEAST BRAZIL

MAJOR CITIES

Belo Horizonte
Rio de Janeiro
São Paulo
Vitória

LOCAL DISHES

Quibes – Much like the Lebanese dish "Kibbeh." Brought to mainstream Brazilian culture by Middle Eastern immigrants.
Tutu de Feijao – Mashed beans with a variety of cured meat products, like sausage or bacon, to add flavor, plus manioc flour to thicken and enrich the broth.
Pao de Queijo – Means "cheese bread" in Portuguese. An unleavened bread consisting of tapioca flour, milk, eggs, butter or oil and some sort of cheese. The cheese is usually a white cheese known as "Minas," from the state of Minas Gerais, but it can also be cheddar, mozzarella or parmesan.

CULINARY INFLUENCES

Asian
Middle Eastern
Portuguese

LOCAL INGREDIENTS

Picanha – The most prized cut of beef in Brazil, similar to "top sirloin" in the U.S.
Catupiry – A name-brand cheese that is rich and smooth; cream cheese with a flavor that resembles Brie or Camembert.
Urucum – Seed-derived coloring agent, better known in North America as "annatto."

Brazil's National Dish

Feijoada – A savory "stew" that is a slow cooked elaborate mix of black beans, smoked meats, sausages and prime cuts. Traditionally it is served with rice, braised greens and citric fruits and garnished with toasted farofa (finely ground and toasted manioc root) and fresh herbs.

This information was provided by Air Culinaire Worldwide. If you have questions or need catering assistance, contact us at: **N. America** +1 (800) 247-2433 or **Worldwide** +1 (813) 449-6000.