

SPAIN

PLANNING GUIDE

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

Your creativity and knowledge make the trip.

As one of the world's leading countries in renewable energy and tourism, Spain is a frequent destination for business aircraft operators, year-round. As such, it's very possible that at least once in your career, you will be a crewmember on a trip to Spain.

You are a vital member of the crew, and your responsibilities are critical for trip success. To help you avoid the unexpected, and exceed the expectations of your stakeholders when traveling to Spain, we have developed this planning guide

Enclosed, you'll find tips from Universal Weather and Aviation, Inc. to help you plan for visas, airports, hotels, health, and security. In addition, we have included a guide to Spanish cuisine from Air Culinaire Worldwide, a Universal® company.

We hope this information helps you to successfully navigate the unique operating requirements and local cultures in Spain.

As always, please know that you are not alone. We are here for you whenever you need us.

"Plus Ultra" Latin

Spain's country motto which means, "Further Beyond."



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 Spain.

COUNTRY

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

- Visa requirements for crew and passengers, and if visas can be obtained on arrival
- Crew documentation needs upon arrival (licenses, IDs, passports, visas, etc.)
- Customs and immigration regulations and clearance process for crew and passengers
- Pet entry regulations and documentation requirements
- Country regulations for de-catering and disposing of trash
- Country health briefing (should be obtained in advance)
- Restricted food items
- Services that may be restricted or unavailable during religious holidays (such as unavailability of catering during Ramadan)

SECURITY

Research the following information prior to your trip:

- Security considerations for city including tourist destinations and landmarks/monuments
- Areas in the city that should be avoided
- Public Transportation (widely used across the country, ensure you are knowledgeable about taxi and/or ride sharing laws)
- Currency Exchange
- Purchasing sporting event tickets (counterfeit or bogus tickets are widely sold)
- Vetted transportation methods to use if traveling alone after dusk or before dawn
- Emergency contact numbers
- Embassy location and contact details

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 a 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

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.

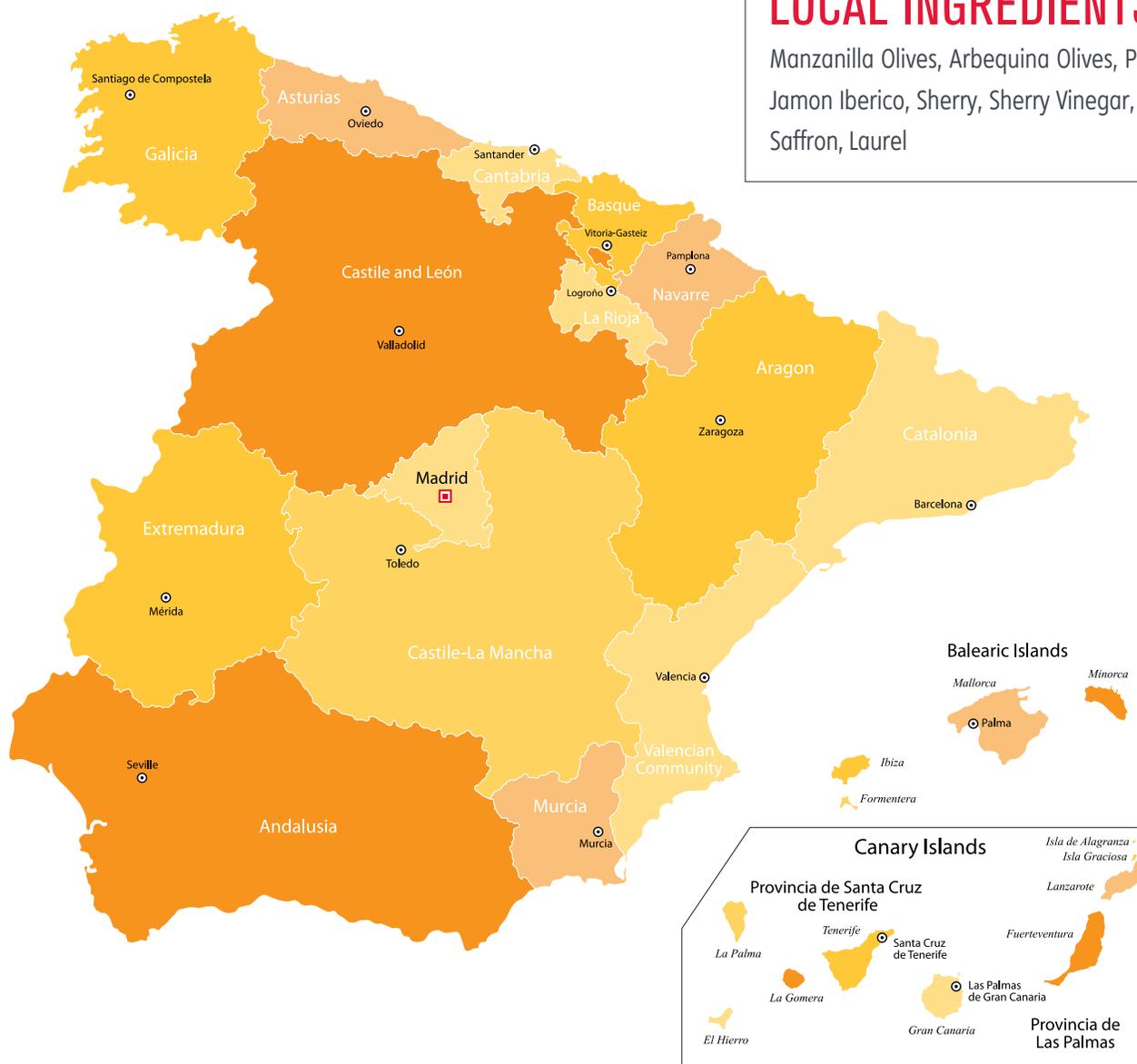
Spanish Cuisine

Spanish cuisine is essentially family-style cooking, in that it is relatively simple to prepare and always uses fresh produce. Within each region of Spain, you will find the cuisine varies. Andalucía in the south has a spicier flavor and Arabic influence, Galicia in the northwest has Celtic heritage with hearty stews and beans and Asturias is famous for sausage and bean stew. The Valencia region has more Mediterranean flavors and the west of Spain known for its ham, game, chorizos and other sausages.

Here, our executive chefs have identified some of the most popular traditional dishes in Spain. We recommend that you consult with your caterer about local specialties, as well as what's available and in-season.

LOCAL INGREDIENTS

Manzanilla Olives, Arbequina Olives, Pimenton de la Vera, Jamon Iberico, Sherry, Sherry Vinegar, Chorizo, Manchego, Saffron, Laurel



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.

MEAL SCHEDULE

Spaniards usually have five meals a day and will run late into the night. Many establishments do not open for dinner until 8:00 p.m.

Breakfast is around 7:00 a.m. This meal is usually coffee and a selection of pastry items, like churros.

Morning snack is usually around 10:30 a.m. Usually just a little snack, like a half sandwich of jamon with coffee or juice. This is where tapas come into play.

Lunch is at 2:00 p.m. and is usually the biggest of the day, which may require a siesta after eating. Many the stores in Spain will close from 2:00 p.m. to at least 4:00 p.m. for this meal. The meal usually will have a couple of items like a stew or paella with a salad, bread and olives.

Afternoon snack is around 6:30 p.m. This meal is usually just a light snack to hold you over until dinner. The snack could be some fruit or pastry.

Dinner is eaten at 8 p.m. You will not find the restaurants in Spain getting busy until around 8:00 p.m. If you come before that, you may be the only one there. These meals can run through the night. The dishes are usually smaller portions and many just get a variety of tapas.

LOCAL DISHES

There are 17 regions of Spain and each region has specialty cuisine that they are known for.

- **Gazpacho:** A cold soup from Andalucía that is made with tomatoes, peppers, garlic, bread, sherry vinegar and olive oil.
- **Piperrada:** A traditional Basque dish with onion, green peppers, and tomatoes sautéed and flavored with red espelette pepper.
- **Calderata:** A meat stew from Castilla-Leon that is made with garlic, onions, potatoes, peppers, olives and spices simmered to perfection.
- **Paella:** A famous rice dish with meat and seafood, from the Valencia region.
- **Asado de Ternasco:** A roasted lamb dish with garlic and bacon fat, popular in Aragon.
- **Fabes con Almejas:** An Asturian bean and clam stew with onions, garlic and paprika.
- **Cod Esqueixada:** A salad from Catalonia of shredded salted cod with tomatoes, onions, olive oil and garnished with hard-boiled egg.
- **Sobaos Pasiegos:** Sweet bread with lemon and anise flavors; from the Cantabria region.
- **Miguelitos de la Roda:** Pastry filled with custard and sprinkled with powder sugar. Popular in the Castile-La Mancha region.
- **Sancocho:** A traditional Canary Islands dish, consisting of a fish stew with vegetables and broth.
- **Patatas a la Riojana:** From the La Rioja region, a dish of roasted potatoes, chorizo and paprika.
- **Cocido Madrileño:** Beef and vegetable stew that is popular in the Madrid region.
- **Caldereta:** A traditional Balearic Islands tomato and crawfish stew.
- **Murcian Salad:** Salad from the Murcia region of eggplant, tomatoes, garlic, onions, and lemon.
- **Grilled Bidasoa Salmon:** A grilled salmon dish from Navarre that is marinated with salt, parsley and olive oil. Usually served with tomato sauce.
- **Pulpo á Feira:** Galacian boiled octopus and sprinkled with salt and paprika.
- **Extremadura Migas:** A traditional Extremadura dish that includes day-old bread soaked in water, garlic, paprika, and olive oil, and contains spinach. Often served with pan-fried pork ribs.

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