

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

Your creativity and knowledge make the trip.

As one of South America's most stable and prosperous nations, Chile is becoming 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 Chile.

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 Chile, 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 Chilean 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 Chile.

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

"Por la razon o la fuerza" (Spanish)

Chile's country motto which means, "By right or might."



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 India.

COUNTRY

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

- 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 the 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)

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

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)

SECURITY

Research the following information prior to your trip:

- Security considerations for city, including hotel accommodations, tourist destinations, restaurants, and farmers markets
- Strikes and protests are common in Chile - ensure your hotel is not located near government buildings or political/ student institutions
- Public transportation options - public transport is widely used, recommend using your hotel to arrange transportation
- Social customs (i.e. shaking hands, greetings, and cultural eating etiquette)
- English speaking locations along your route (be advised - Spanish is the official language, and English is not widely spoken or understood)
- Currency exchange
- Food and water safety
- Indigenous insects and precautions
- Weather during your stay, including day and night time temps (be advised that temperatures and conditions fluctuate often across Chile)

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.

Chilean Cuisine

Situated between the Andes Mountains and the Pacific Ocean, lies the land of The Republic of Chile. These two massive geographic boundaries, along with the combination of Native South American, Spaniard and Western European influences, have helped define the cuisine of the region. The 2,600-mile coastline provides a vast bounty of fresh seafood while the valleys and mountain range are host to prime soil and climate conditions for producing world-famous Chilean wines as well as an abundance of fruits and vegetables.

Based on distinctive landscapes and ethnic influences, Chile's cuisine is commonly divided into three regions: the North, Central (including Easter Island and Juan Fernandez Islands), and the South. From the North's arid desserts to the Central valley's Mediterranean feel, to the temperate oceanic climate of the South, Chile is as diverse as its culinary creations.

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

CENTRAL CHILE, EASTER ISLAND AND JUAN FERNANDEZ ISLANDS

CULINARY INFLUENCES

Spanish, Rapa Nui, European

INGREDIENTS

Araucaria Pine Nut – High in protein and carbohydrates, this long and slender nut comes from the protected Araucaria tree, the national tree of Chile, found in the Los Andes and Nabelbuta Mountain Ranges. It is commonly eaten as a snack, but is also used in desserts and different types of Chilean liquors.

Easter Island Tuna – This yellow fin is native to the pristine waters of Easter Island and has a very fresh "sea to table" taste and texture. It can be served grilled and roasted, but is also used famously in Easter Island Empanadas.

Juan Fernandez Island Crab – Recently discovered, this golden shell crab has a mild, sweet flavor and firm flesh. Referred to as the "JFI Crab" it is used in pastas, salads and chilled crab cocktails.

DISHES

Pastel de Choclo – A traditional savory pie baked in an earthenware clay pot. Comprised of beef and onion stew called "pino," layered with hard boiled eggs and olives and topped with ground choclo (native corn) and basil.

Humitas – A South American version of tamales made with fresh corn commonly containing green chili peppers, onions and basil. These can be made savory or sweet depending on the time of day in which they are being served.

Rapa Nui Ceviche – a traditional Latino dish of citrus "cooked" local Easter Island seafood, but with the addition of coconut or soy milk, garnished with fresh mint and cilantro

Juan Fernandez Island Lobster – grilled or boiled, this poppy colored hand-harvested shellfish is considered a delicacy across the world



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.

NORTHERN CHILE

CULINARY INFLUENCES

Native Andean, Chango

INGREDIENTS

Quinoa – A pseudo-cereal related to amaranth, quinoa is high in protein and rich in vitamin B. Referred to as the mother of all grains by the Incas.

Copao – a small, round bulb of a desert cactus with an extremely sour taste, used as a flavoring in juices, ice cream and desserts

Chilean Papaya – Found and cultivated at higher altitudes, it is referred to as “mountain papayas” and is traditionally cooked and canned because of its high level of papain, a natural enzyme that digests proteins.

DISHES

Erizos con Salsa Verde – fresh sea urchin roe traditionally served as an appetizer with fresh lemon and herbs

Machas a la Parmesana – a customary dish of surf clams baked with parmesan cheese, garlic and lemon juice

Caldillo de Congrio – well known across Chile, not just in the Northern Region, this soup is made with red conger eel, garlic, coriander, tomatoes and potatoes

Picante de Conejo – a rich Andean stew made with rabbit, potatoes, tomatoes and spicy peppers, served with rice or quinoa

Pisco – A South American brandy-style liquor produced from a table grape grown in the Elqui Valley, and famous for the cocktail Pisco Sour. The Chilean version of this liquor is lower in alcohol by volume and sweeter than Peruvian Pisco.

SOUTHERN CHILE

CULINARY INFLUENCES

German, Mapuche, Chilote, European

INGREDIENTS

Calafate Berries – Small black or red berries found on bushes in the Patagonia areas of South America. The berries are high in antioxidants and usually eaten raw or crushed into a juice, while the roots of the bush have claimed medicinal properties.

Murtilla Berries – Outside of Chile, this small cranberry-size berry is referred to as the “Chilean guava” and was the favorite fruit of England’s Queen Victoria. The “strawberry” flavored berry is used to make Murtado, a traditional Southern Chile liquor.

Magallanic Lamb – raised by certified breeders in the Magallanes Region of Chile, this grass-fed steroid-free lamb is higher in protein, iron and zinc than other livestock from around the world

Merken – A traditional condiment and seasoning used by the native Mapuche consisting of fine-ground smoked red chiles and coriander. This earthy, spicy seasoning is used on a variety of dishes including meats, fish and vegetables.

DISHES

Cordero al Palo – slow whole-roasted lamb cooked over open fire and commonly served with Pebre, fresh leafy salads and hearth baked breads

Pebre – a pureed condiment of fresh herbs, garlic, oil and peppers traditionally accompanying roasted meats like Cordero al Palo and served over bread or salad

Vildiviano – a hearty soup named after Spanish conquistador Pedro de Valdivia consisting of charqui (dried beef), onions, potatoes, spices and fresh parsley

Kuchen – introduced to Chile by German immigrants, this dessert cake is filled with seasonal fruits like blackberries, peaches and rhubarb

Chupe do Locos – a clay pot baked stew of fresh abalone (“locos”), hard boiled eggs and topped with grated bread crumbs and cheese

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