

UNITED STATES PLANNING GUIDE

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

Your creativity and knowledge make the trip.

As home to the largest number of business aircraft and with the world's largest national economy, the United States (U.S.) is a popular destination all year round for business aircraft operators worldwide. Because of this, it is very likely you will be a crew member on more than one trip to the U.S.

We recognize the critical role you play as a vital member of the crew. To help you avoid the unexpected and manage expectations when traveling to the U.S., while delighting your passengers along the way, we have developed this planning guide.

Enclosed, you'll find tips to help you plan for visas, airports, hotels, health, and security from Universal Weather and Aviation, Inc., as well as a guide to American cuisine from Air Culinaire Worldwide, a Universal® company.

We hope this information is useful in helping you navigate local cultures in the U.S. and its unique operational requirements.

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

"From her beacon-hand, glows worldwide welcome ..."

– excerpt from the poem "New Colossus" engraved at the base of the Statue of Liberty



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 the U.S.

HOTELS

Confirm the following with your hotel prior to booking:

- Meets western standard for 4- and 5-star accommodation
- 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

COUNTRY

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

- Visa requirements for crew and passengers. Note – Visas cannot be arranged on arrival.
- Crew documentation needed 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)

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, cultural differences, etc.)
- Security intelligence reports you should acquire to understand potential risks (e.g., city, hotel, country)
- Research public transportation systems. Some regions of the country offer more options. Taxis are the most popular form of transportation.
- Ensure, as with any hotel lodging confirmation, you are within floors 3-6 in case of an emergency.
- Construction and road traffic delays are common nationwide. Plan for additional time when traveling on the road.
- Many regions within the country have sudden weather changes. Research and plan ahead for all types of weather events.

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)

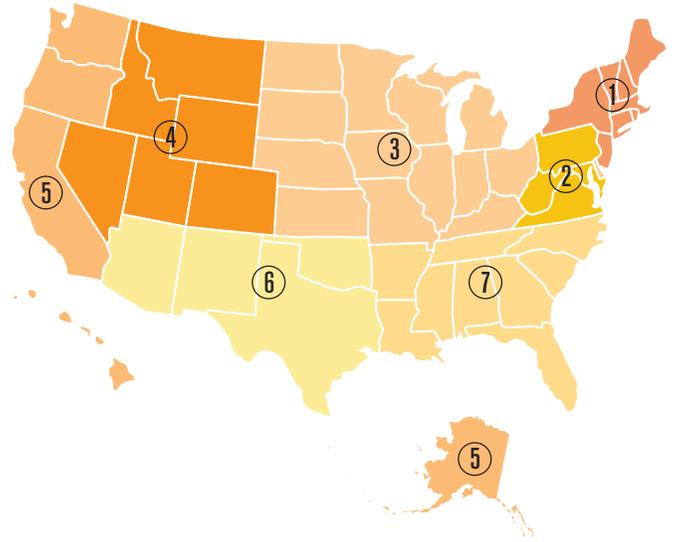
This information was provided by Universal Weather and Aviation, Inc. If you have questions or need trip support assistance with any of the above, contact us at: **N. America** +1(800) 231-5600, ext. 3300 or **Worldwide** +1(713) 944-1622, ext. 3300.

American Cuisine

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

Meal Schedule:

- Business breakfasts are usually from 7:00 to 9:30 a.m. They include omelets, bagels, coffee, pastries, fruit, yogurt, and juice.
- Lunchtime is traditionally from 12:00 to 2:00 p.m. and includes salads, sandwiches, soups, and various entrees.
- Dinner is traditionally served from 5:00 to 8:00 p.m. and is usually the heaviest meal of the day. These meals generally have a protein, a starch, and a vegetable (e.g., steak, mashed potatoes and grilled asparagus).
- Sunday brunch is usually served from 10:00 a.m. to 1:30 p.m. and will most likely be a buffet of breakfast and lunch food with a variety of desserts.



Traditional Dishes by Region:

1. Northeast

New England Clam Chowder – A soup with bacon, clams, and potato, in a cream base.

2. Mid-Atlantic

Blue Crab Cake – A patty of flaked or minced blue crab meat, typically served fried.

Waldorf Salad – A crunchy and sweet salad with apples.

3. Midwest

Brats – Polish sausages served with sauerkraut.

Chicago Deep Dish Pizza – A pizza with traditional ingredients, but with a crust up to three inches high.

4. Mountain West

Kansas City Barbeque – A specific style of slow-cooked meat, covered with a thick tomato- and molasses-based sauce.

5. Pacific West

Sourdough Bread – Bread made by a long fermentation of dough, usually served with fresh seafood or chowders.

Fiddlehead – The furred end of a fern, served as a vegetable with berry compote, usually paired with grilled salmon.

6. Southwest

Chili con Carne – A spicy stew of peppers, spices, tomatoes, beans, and meat, all simmered.

Quesadillas – Two flour tortillas with cheese and other ingredients cooked until everything is hot and melted.

7. Southeast

Fried Chicken – Pieces of chicken soaked in buttermilk and then breaded with flour and seasoning and deep-fried until crispy and juicy.

Jambalaya – A Louisiana specialty with Andouille sausage, chicken, shrimp, rice, and seasoning.

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.