

GERMANY PLANNING GUIDE

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

Your creativity and knowledge make the trip.

Germany is vast country with a rich history of world renowned scientists, masters of music, creators of beautiful art and influential minds. It is made up of 16 states, each with their own cultural characteristics, historic customs and in some locations, their own local dialects of the German language. Germany is the world's fourth largest economy, and it also is proud to have the fourth most Michelin Star rated restaurants in the world.

As unique as each state is, so is their culinary contribution to German cuisine. The wealth and abundance of natural resources contributes to the variety of dishes and beverages found around the country. The diverse armament of fish, livestock, vegetables and grains combined with a long-established culture of cooking contributes to the cornucopia of German cuisine.

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 Germany, 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 German cuisine from Air Culinare Worldwide, a Universal® company.

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

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

"Einigkeit und Recht und Freiheit"

Unity and justice and freedom



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 Germany.

COUNTRY

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

- 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)

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)

HOTELS

Confirm the following with your hotel prior to booking:

- Meets western standard for 4- and 5-star accommodations
- Depending on the destination, only local hotel options may be available
- 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

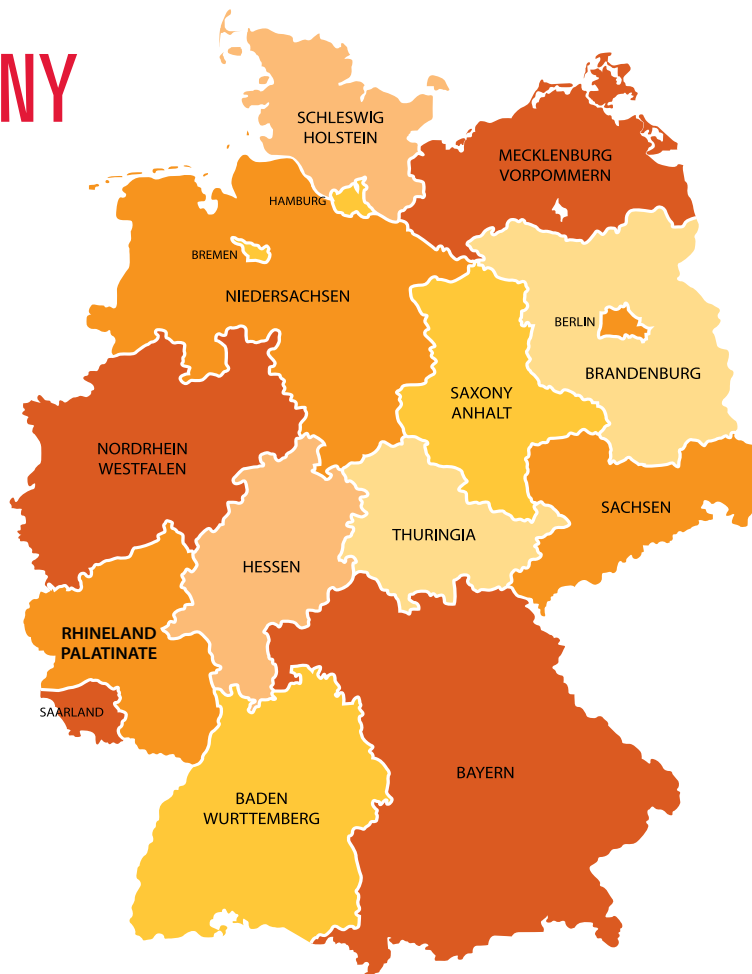
SECURITY

Research the following information prior to your trip:

- Security considerations for each city including tourist destinations, restaurants and markets
- Areas in the city that should be avoided
- Secure transport options (note: public transportation is not recommended)
- Things to avoid doing while at your destination (e.g. walking alone, cultural differences, etc.)
- Security intelligence reports you should acquire to understand potential risks (e.g. city, hotel, country)

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.

GERMANY



NORTHERN REGION

MECKLENBURG-VORPOMMERN, SCHLESWIG-HOLSTEIN, HAMBURG, BREMEN, LOWER SAXONY

Cities – Schwerin, Wismar, Stralsund, Kiel, Lübeck, Flensburg, Hamburg, Bremen, Hanover, Göttingen

Mecklenburger Rippenbraten – Rolled pork-rib roast stuffed with apples, plums and raisins and seasoned with cinnamon and liquor, roasted over a high-heat. The meat is sliced into medallions and served with red cabbage and boiled dumplings.

Bratheringe – Fried, fresh herrings seasoned with clove mustard seed and black peppercorn, traditionally served with fried potatoes.

Rote Grütze – A chilled pudding made from fresh currents, raspberries, cherries and strawberries; topped with crème anglaise.

Kieler Sprotten – Small silver fish called “sprats,” smoked over-wood and usually eaten whole, head-to-tail, with scrambled egg or dark rye bread.

Lübecker Marzipan – A sugary almond paste was once a gift only to be afforded by the rich, until the advent of the industrial production of sugars drove down the price. Lübecker Marzipan, or Lübecker, is a PGI product that follows a history-long recipe for making confections.

Braunkohl und Pinkel – A very popular Bremen dish consisting of Grünkohl (curly kale) and locally produced sausage, Pinkel, made from pork, groats, suet, onions and seasonings. When cooked, the leaves impart a spicy flavor as well as turn the broth brown, hence the name Braunkohl. In Lower Saxony, the dish is referred to as Grünkohl mit Pinkle.

Bremer Labskaus – A traditional dish originating from the northern German sailors. The dish is made from cured or salted beef, beets, potatoes, herrings and onions. The mixture is cooked together, ground into a paste, steamed in pork fat and folded into mashed potatoes. Bremer Labskaus is served with pickled herrings or fried eggs.

Lübecker National – A Northern Germany stew that is made with the main components of pork belly, carrots, potatoes and onions. A cousin of the stew is the Hamburger National, but instead of carrots the stew is made with rutabagas.

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.

SOUTHERN REGION

BADEN-WÜRTTEMBERG, BAVARIA

Cities – Heidelberg, Stuttgart, Ulm, Mannheim, Baden-Baden, Munich, Nuremberg, Würzburg, Passau, Kempten

Schwarzwälder Kirschtorte (Black Forest Cake) – Chocolate cake filled with fresh cream, Kirschwasser (black cherry brandy), soaked, fresh cherries and decorated with whipped cream, chocolate shavings and brandied cherries.

Schwarzwälder Schinken (Black Forest Ham) – The hind leg of a pig or boar, seasoned with fresh spices, cured for four weeks and cold-smoked for nine months. Black Forest Ham is a PDO (Protected Designation of Origin) in the EU. Only hams from the Black Forest can be sold as Black Forest Ham.

Nürnberger Rostbratwurst – Originating in Nuremberg, these small marjoram-seasoned pork sausages are traditionally served with pretzel bread, horseradish and sauerkraut. The sausages carry the label of a PGI (Protected Geographic Indication) due to their artisan tradition and uniqueness.

Spaetzle – Translated into English as “little sparrows,” this noodle-shaped egg and milk dumpling is seasoned with nutmeg and sautéed in whole butter. It can be served as a savory side dish, instead or sweetened with fruit and served as a dessert.

Spargel – Southern Germany is famous for its asparagus. The region produces both the common Grünspargel (green asparagus) and the highly-prized Bleichspargel (white asparagus). The road between Scherzheim to Schwetzingen is referred to as the Badische Spargelstrasse or The Baden Asparagus Road.

Otatzda – A combination of butter and camembert mixed with paprika, onions, horseradish and cloves that are thinned with rich Bavarian beer. The spread is served with bread or pretzels in Biergartens (beer gardens) around the cities; it also carries a PGI designation.

Schweinshaxe – A caraway and garlic-marinated ham hock that is boiled first and then roasted until the skin is crisp. In Bavaria, it is traditionally served with mustard, potato dumplings and red cabbage.

Münchner Weißwurst – Pork and veal sausage, seasoned with sweet onions and parsley that is eaten without its casing. The dish is traditionally served with Bavarian sweet mustard and Weißbier, a light Bavarian wheat beer.

EASTERN REGION

BRANDENBURG, BERLIN, THURINGIA, SAXONY, SAXONY ANHALT

Cities – Potsdam, Brandenburg, Berlin, Erfurt, Weimar, Dresden, Leipzig, Dessau, Magdeburg, Halle

Spreewälder Gurke – The designated PGI pickled-gherkin from the Brandenburg area. The unique sweet and sour taste is a result of a specialized brining process that includes the addition of herbs like basil, lemon balm, walnut and cherry leaves. The gherkin is so prized that the producers have kept their recipe a secret for years.

Knieperkohl – A pickled side dish of white cabbage, kale, collard greens, cherry and grape leaves. It is similar to the traditional sauerkraut and considered the “region’s specialty dish.” It is served on the side of Kassler, a cured and slightly smoked pork, or Kohlwurst a strong smoked pork and spice sausage.

Eisbein mit Sauerkraut (Pork Knuckle on Sauerkraut) – A cured, heavily marbled cut of pork that has a large amount of fat. The meat is seasoned and braised for hours and then roasted to create a crisp layer of crackling. It is commonly served with a light, fruity beer like a Berliner Weisse.

Kaufhaus des Westens (KaDeWe) – Located in the center of Berlin, this 6th story department store houses over 30,000 specialty food items as well as one of the largest delicatessens in Europe.

Thüringer Klöße – A large, hand-formed dumpling made from grated raw potatoes. It is traditionally served during the Sunday roast dinner. This dumpling is so revered in this area that there is the Thüringer Klobwelt, a museum dedicated to the art and production of the regional dish.

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EASTERN REGION CONTINUED

Thüringer Rostbratwurst – With recipes dating back to 1404, this PGI pork belly, beef and veal sausage is either basted in beer or on a bacon-greased grill over a hot coal fire. The sausage is eaten on a Brötchen (fresh bread roll) with Born Fenkost (local mustard).

Dresdner Stollen – A well-known cake filled with nuts and fruits, traditionally sold during the winter holidays. The name “stolen” is in reference to the ceiling supports used in German mining operations. The loaf of bread is long, rectangular and solid like the support beams they are named after.

Halloren Schokoladenfabrik – Germany’s oldest chocolate factory dating back to 1804, located in Halle. They specialize in small flavor-filled chocolate globes called Halloren Kugeln.

Salzwedel Baumkuchen (Tree Cake) – Considered the Saxony-Anhalt or “King of Cakes,” this pound cake is created by continuing to brush the cake batter on a rotating spit until the cake reaches the required height. When cut, the cake reveals rings resembling the annual rings found on a tree stump.

Altmärkischer Tiegelbraten – A baked dish consisting of beef, lamb, onions and spices served with locally distilled Altmarker Korn (Schnapps).

WESTERN REGION

SAARLAND, RHINELAND-PALATINATE, NORTH RHINE WESTPHALIA, HESSEN

Cities – Saarbrücken, Mainz, Speyer, Worms, Düsseldorf, Bonn, Cologne, Münster, Frankfurt, Hanau

Dibbelabbes – An onion, potato and cured meat hash dish, served in a cast-iron pot served with an apple puree and white wine. Considered Saarlands state dish.

Schwenker – A specialized grill originating in Saarland, used during a Schwenker, or grilling party. The grill is a three- legged tripod with a grill grate, suspended from the apex, by a chain. Hot coals are prepared in a pit under the grate and meats are placed on the grate for cooking. Tradition states that the grill master, or Schwenkermeister, must swing the grill in a circular motion until the meal is ready, while simultaneously telling stories to the surrounding guests.

Apfelwein or Viez – A local, alcoholic apple beverage, akin to a cider. The wine has been historically consumed by itself, but in modern times, the wine is mixed with other liquids to create new drinks. Mixing the Apfelwein with mineral water creates a SauerGESpritzte; adding Sprite results in a SüßGESpritzte.

Rheinischer Sauerbraten – Sauerbraten, or “sour roast,” is often considered the national dish of Germany, but is prepared in different methods depending on the region. In this region, the roast is marinated in a traditional sweet and sour marinade for three days and simmered with raisins, sugar and gingerbread. The result is a sweeter version of the traditional simmered roast.

Westfälischer Schinken (Westphalian Ham) – Thin-sliced ham that is made from pigs, which are fed a diet of acorns from the Westphalia Forest. The meat is dry-cured, then slow-smoked over juniper and beechwood.

Kölsch – A pale, top-fermented PDO beer with a fruity flavor. The name Kölsch can only be used for the beers produced in the city of Cologne.

Frankfurter Würstchen – A pork sausage in a sheep casing, specific to the city of Frankfurt. It is scalded in hot water and then served with mustard, horseradish and bread. This sausage has been a staple of Frankfurt since the 13th century.

Frankfurter Rindswurst – Seasoned and incased the same as the Frankfurter Würstchen, but instead of pork it is 100% beef. The finished product is commonly grilled or pan fried. It is the base for the famous Currywurst, a sausage covered in curry-flavored ketchup.

Frankfurter Grüne Sauce – A cold sauce composed of fresh herbs, sour cream, hard-boiled egg yolk, vinegar, oil and seasoned with salt and pepper. It is served with fish and meat on boiled potatoes and hard-boiled eggs. There are differing recipes from region-to-region depending on the herbs incorporated. The sauce is commonly eaten during Gründonnerstag, or Green Thursday, the Thursday before Easter.

Bethmännchen – With culinary roots dating back to the middle ages, this marzipan, almond, sugar and rose water cookie is commonly baked and served during the winter holiday season.