

AUSTRALIA PLANNING GUIDE

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

Your creativity and knowledge make the trip.

As a leader in business and tourism, Australia is a top destination for luxury travel. With big cities, natural world wonders and unique wildlife, visitors frequent the country year-round. Whether it be for business or pleasure, those flying on private aircraft have a lengthy trip to endure. Crewmembers will find themselves flying down-under at least once in their career, and should be fully-prepared for the journey ahead.

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 Australia, 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 Australian cuisine from Air Culinaire Worldwide, a Universal® company.

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

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

"Terra Australis"

A Latin term for Australia which means "Southern Land."



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 Australia.

COUNTRY

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

- Some nationalities may require a visa when traveling to this country which must be obtained in advance
- Visas for this country can't be obtained on arrival, and immigration authorities will deport and/or fine those persons that don't have them
- Advanced Passenger Info (API) must be sent
- Some airports require airport slots into and out of the appropriate airport
- Quarantine will meet every international arrival so the aircraft must be disinfected before passengers can disembark or baggage can be offloaded
- A landing permit is required for charter flights when traveling to Australia
- Be aware of ADS-B requirements when traveling in Australian airspace
- Flights into Australia now require RNP1 and RNP2 approval. Without it, non-Australian registered aircraft will need an exemption

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

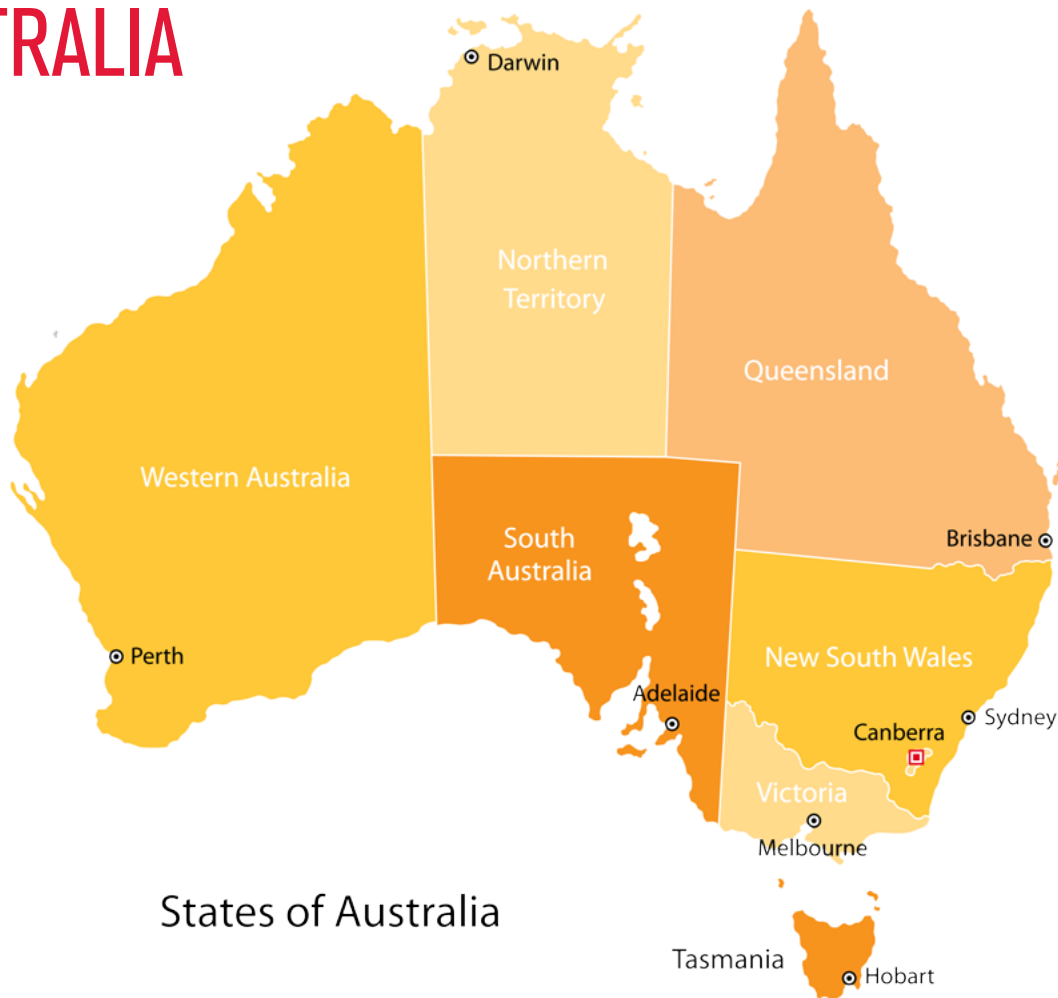
SECURITY

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.

AUSTRALIA



States of Australia

The Commonwealth of Australia is comprised of Australia, Tasmania and several smaller surrounding islands. It is estimated that the original inhabitants arrived over 42,000 years ago, by land bridges from southern Asia. Australia entered the modern age with the arrival of European settlers in the 17th and 18th centuries.

Like most modern nations, Australia is a fusion of cultures and traditions with roots reaching back to Europe, Asia, South Pacific and Aboriginal Australians. Much like its mixed population, Australian cuisine is a combination of multiple cultures.

Iconic Australian Dishes and Novelties – roast lamb, meat pies, Chiko Roll, Tim Tam, Anzac biscuits, Splice, lamingtons, Vegemite, Pavlova and hamburgers topped with pineapple, fried eggs and beet root.

ABORIGINAL INDIGENOUS INGREDIENTS

BUSH TUCKERS

Quandong – Commonly referred to as the “desert peach,” this native bush berry has a sour taste and is used in chutneys and pies.

Bush Tomato – There are over 100 species of these small bush nightshades, but only six are edible. They have a slightly bitter taste, and are used in relishes and sauces.

Muntrie – Small, crunchy green berries with a spicy-apple flavor. Muntrie are native to the southern coast, and are also known as “emu apples.”

Witchetty Grub – Wood grubs that can grow up to 24-inches tall. They can be eaten raw or cooked, are high in protein, and taste like a combination of almonds and fried eggs.

WESTERN AUSTRALIA

PERTH

Baldchin Groper – A member of the Wrasse species list that is found in coastal reef areas. Firm, white flesh with a sweet and salty flavor.

Barramundi – A salt-water and fresh-water fish also known as “Asian sea bass.” It has a white, flaky flesh and is popular steamed, baked or cooked-whole in an open fire.

Margaret River Wine – Located in the southern region, this area produces some of Australia’s finest cabernet sauvignon and sauvignon blanc.

Pearl Meat – The adductor meat of the pearl-producing oyster species, “Pinctada maxima.” Pearl meat is a delicacy, and is therefore extremely expensive. It is known to have a scallop-like flavor.

NORTHERN TERRITORY

DARWIN

Damper – Traditional Australian soda bread; can be cooked over a campfire, or directly in hot coals.

Paul’s “Territory’s Own” Iced Coffee – Iced coffee that is occasionally served with ice cream and whipped-cream; resembling an unblended milkshake.

Mud “Muddies” Crabs – These large, dark blue-to-brown crustaceans are found in shallow mangrove swamps; they have a distinctively sweet flavor and are commonly served whole.

Sounds of Silence Dinner – Guests enjoy a cocktail reception, three course meal and entertainment under the stars at Uluru-Kata Tjuta National Park.

QUEENSLAND

BRISBANE

Tropical Fruit – The climate and soil in this area are perfect for producing a wide-variety of unique fruit such as duku, breadfruit, mangosteen and salak, typically found in the Pacific Ocean islands.

Macadamia Nuts – Native to Australia and known by other names such as “Queensland nut,” “bush nut,” “maroochi nut” and “Bauple.”

Moreton Bay Bug – Small slipper-lobster that is best served poached, steamed or grilled. Moreton Bay bugs are also excellent served cold with aioli and spicy remoulade.

Bundaberg Rum Distillery – A local brand of dark rum, whose history dates back to 1888.

NEW SOUTH WALES/A.C.T.

SYDNEY/CANBERRA

Sydney Rock Oysters – The premier oyster of the eastern coast, with a sweet taste and creamy texture.

Snowy Mountains Trout – Family-owned cold water trout farm, offering fresh and smoked trout, as well as trout roe.

Tim Tam – An iconic chocolate biscuit baked by Arnott’s Australia.

James Squire Craft Beer – Brewery founded in 1798 by the first fleet convict, James Squire, who became Australia’s first brewer.

VICTORIA

MELBOURNE

Organic Ingredients – Victorian farmers have been pioneers in organic farming practices since 1928.

Murray Cod – The largest fresh-water fish in Australia, growing up to 200 pounds. Due to overfishing, Murray cod are listed as critically endangered, and are only available farmed.

Yarra Valley Chardonnay – The cooler temperatures in the Yarra Valley are key in creating a rich, buttery, acid-driven and full-oak flavored wine.

Queen Victoria Market – The largest open-air market in the Southern Hemisphere, built in 1878. It is not named after Queen Victoria, but after its location on the corner of Queen and Victoria Street.

SOUTH AUSTRALIA

ADELAIDE

Woodside Cheese Wrights – Artisan, hand-crafted cheese from the Woodside area of South Australia, produced from goat and cow's milk.

Barossa/Eden Valley Wine – One of the oldest wine-producing areas in Australia featuring world class shiraz, Grenache and Mourvedre. The valley has over 150 wineries, offering daily tours and tastings.

Saltbush Lamb – Award-winning, organic, free-range lamb; fed on the native saltbush and pastoral grasses of the northern region of South Australia.

Adelaide Central Market – This enormous underground market is over 148 years old and features locally-grown produce, fresh seafood, gourmet cheese, hand-cut meat, bakery products and other foodie-centric specialties. Nearly 90 percent of the produce found in southern Australian restaurants are purchased from the Central Market.

TASMANIA

HOBART

Open-Water Farmed Salmon – Prized by chefs around the world for its flavor, texture and sustainability.

Tasmanian Leatherwood Honey – Yellow in color and creamy in texture, with a distinct musky flavor.

King Island Dairy – Established in 1900, King Island Dairy produces award-winning cheese such as their Black Label Double Brie and the Roaring Forties Blue.

Tasmanian Beef – Majority of beef produced is grass-fed, raised on chemical-free pastures and antibiotic/hormone free.